

Gala Dinner New Years Eve

The set menu applies to a group of 4 guests
The number of dishes can be amended according to the number of guests

GREEN SALAD

Fresh salad leaves, avocado, asparagus, peppers, zucchini, cucumber, snow peas, broccoli, bean sprouts, sesame and soy onion dressing

SASHIMI & SUSHI SELECTION

Torched toro nigiri
Torched salmon nigiri
Sashimi salmon
Sashimi tuna
Rainbow roll
Crispy salmon belly maki
Pacific roll

Appetizers

HAMACHI SPICY YUZUSU

Thin slices of fresh Hamachi, topped with spring onion, chopped chillies, chili powder and dashi yuzusu ponzu

BEEF TATAKI

Black angus beef slightly grilled with olive oil, garnished with roasted garlic and onions

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KING CRAB TACOS

Royal king crab, bell peppers, shallots, sesame seaweed, mango salsa and paprika mayo in a crispy gyoza shell

WASABI & PASSION FRUIT PRAWNS

Infused with avocado wasabi and passion fruit mayo, mango and kiwi seeds salsa

Main Course

BLACK ANGUS BEEF

Beef fillet with mushrooms, asparagus and light soy garlic sauce

BLACK COD MISO

Black cod marinated in white miso paste, spinach and bean sprouts

ORGANIC WILD RICE

Black wild rice, red rice and brown basmati with shimeji mushrooms, baby asparagus and a dash of soya garlic sauce

Dessert

Assortment of homemade mini desserts

SET MENU PRICE PER PERSON 95€