



New Years Eve 2025

Let us Begin

Lobster Bisque

Garnished with crispy shallots.

Tiger Prawn Cocktail

Jumbo tiger shrimps, poached lightly and served with fresh horseradish and champagne seafood sauce.

Beef Carpaccio

With citrus arugula, roasted garlic, asiago cheese, and olive oil drizzle

Fresh Pear and Rocket Salad

Arugula with gorgonzola, candied walnuts, and Chef Tul's cherry brandy vinaigrette.

And For Dinner

Fresh Sweet Potato Gnocchi with Lobster

Tossed with sea scallops, tiger shrimps, wilted baby spinach, cherry tomatoes, baby leeks and Cognac cream.

Pan Seared Halibut

Served with mashed potatoes and sautéed vegetables. Finished with tomato, coriander reduction.

Boneless Braised Beef Short Rib

Boneless short rib braised for hours with red wine reduction and served with mashed potato and sautéed vegetables.

Braised Lamb Shank with Mint Jus

14-16oz Lamb Shank, braised for hours. Served with mashed potato and sautéed vegetables.

Stuffed Chicken

Fresh free-range breast of chicken, filled with shiitake mushrooms, roasted red peppers and asiago cheese. Served with mashed potatoes and sautéed vegetables. Finished with marsala wine reduction.

Jumbo Butternut Squash Ravioli (vegan)

Tossed with vegan pesto, asparagus, sundried tomatoes, roasted red peppers, cherry tomatoes, wilted baby spinach and herbs and chardonnay olive oil sauce.

Desserts

Apple Crumble * Crème Brule Cheesecake *

