

New Year's Eve

DINNER

Amuse Bouche

Tonight our chef will prepare a special appetizer to tease your taste buds

Appetizers

Salmon Papillote, Tuna, Lobster with a Lemon Grass Sabayon

OR

Carnaroli Risotto with White and Green Asparagus,
White Truffle and Cachalot Cream

Soup

Wild Mushroom Bisque with Parmesan Tuile

Entrees

Braised 72hr Prime Beef Short Rib, Baby Vegetables,
Lentils in a Currant Peppercorn Sauce

OR

Pan Roasted Sea Bass, Braised Baby Bok Choy with Caper Berry Sauce

Dessert

Chocolate Three Ways

Panna Cotta, Prince's Chocolate bar Tart

Petit Fours

BBD \$295

Inclusive of 17.5% Vat and 10% Service charge

THE GRILLE

