

GORDON RAMSAY

BREAD STREET

KITCHEN

New Year's Eve Set Menu

185++ first seating (5pm to 7.30pm)

215++ second seating (8pm till midnight) including dessert cocktails

Wine pairing 59++

Canapés

Corn fritter, charcoal aioli, black truffle

Smoked mackerel mini tostada, horseradish yogurt, compressed cucumber

Gougère, truffle cream, craquelin

Piper-Heidsieck, Rose Sauvage, Champagne, France

First Starter

Tuna, sesame cracker, caviar, spicy ponzu mayo

Second Starter

Foie gras and chicken liver parfait, orange jelly, brioche

Charred Octopus, sweet corn purée, limoncello & chorizo vinaigrette

Smoked burratina, pomegranate jam, almond streusel, lavosh

Vasse Felix, Heystesbury, Chardonnay, Margaret River, Australia

Main

Beef fillet Wellington, truffle mash, baby carrots, bone marrow jus

Roasted sea trout, broccolini, watercress velouté, fennel salad

Sweet potato gnocchi, chestnuts, sage, pecorino cheese

Les Menut de Jacobins, Saint-Emilion, Bordeaux, France

OR

Misha's Vineyard, Pinot Noir, Central Otago, New Zealand

Dessert

Lemon yoghurt mousse, dulce de leche, pistachios, chocolate

Baileys burnt cream, blood orange sorbet

Pecan & walnut tart, chocolate, pumpkin ice cream

Petit four

Gianduja sea salt passion fruit, Chocolate framboise

Prices stated are subject to Prevailing Goods and Services Tax and 10% service charge.