

CYGNET

3-COURSE NYE DINNER

\$188

Entree

Butter poached lobster,
fennel, celeriac, Oscietra caviar, lobster bisque

Seared Hokkaido scallops,
artichoke, brown butter, caper & raisin dressing, infused oil

Tomato crudo,
avocado, pickled daikon, yuzu kosho, ponzu & sesame crisp

Smoked duck breast,
spiced pear, Belgian endive, candied walnuts, port dressing

Main

Beef Rossini,
charcoal-grilled beef tenderloin, seared foie gras, black truffle,
pommes Anna, Madeira jus

Roasted turbot,
braised leek, saffron velouté, chive oil

Local mushroom risotto,
roasted local mushrooms, aged Parmesan, crispy sage

Dessert

Champagne mousse,
strawberry compote, elderflower sorbet, gold leaf

Lemuel chocolate & hazelnut délice,
salted caramel, cocoa nibs, vanilla ice cream

Seasonal, Sustainable, Sensational.

All prices are subject to 10% service charge and 9% GST.