

THE PENTHOUSE

NEW YEAR'S EVE

Sharing-Style Set Menu

AMUSE-BOUCHE

Otoro *Caviar* Tart ^{(WH)(FH)}

Fatty belly bluefin tuna, caviar, tosa su sauce, and rice flour tart

STARTER

Heirloom *Tomato* Salad ^{(MK)(MD)}

Mixed-colour tomatoes, mustard dressing, whipped burrata, stone fruit, and shiso leaves

Foie Gras Éclair ^{(MK)(WH)(R)}

Foie gras mousse, pickled shallot, frisée, and sake jelly

Wagyu *Kushiyaki* ^(WH) 🍢

Grilled wagyu beef skewer with chermoula sauce

SUSHI

Chef's *Sushi* Selection ^{(FH)(WH)(R)}

Selection of maki rolls and nigiri

MAIN COURSE

Grilled Baby Chicken ^{(WH)(MK)}

Marinated baby chicken, tomato harissa salsa

Teriyaki Glacier ^{(FH)(MK)}

Marinated Patagonian toothfish, miso togarashi butter sauce, and namuru salad

Dry-Aged Wagyu *Striploin* ^(WH)

A4 Swiss wagyu beef, fondant potato, broccoli purée, and gravy

DESSERT

Swiss Trio *Chocolate* Igloo ^{(MK)(TN)(WH)}

PN) Peanuts, (EGG) Eggs, (MS) Molluscs, (TN) Tree Nuts, (MK) Milk, (CY) Celery, (SE) Sesame, (SY) Soya, (MD) Mustard, (WH) Wheat, (FH) Fish, (SP) Sulphites, (LN) Lupin, (CS) Crustaceans, (R) Raw, (V) Vegan, (VG) Vegetarian, 🍢 Spicy
All prices are in CHF Swiss franc, inclusive of 8.1% VAT.