

THE PENTHOUSE

NEW YEAR'S EVE

Vegetarian Sharing-Style Set Menu

AMUSE-BOUCHE

Suppli ^{(MK)(WH)}

Gochujang mayonnaise, caviar

STARTER

Delicate Squash ^{(N)(V)(WH)}

Roasted squash, fennel, cashew cream and caramelised hazelnuts

King Oyster Sate ^(V)

Oyster mushroom skewer, sweet soya and pine nut gremolata

Green Seaweed Salad ^(V)

Heirloom beetroot, sea grapes, wood ear mushroom and wafu dressing

SUSHI

Chef's selection of vegetarian maki roll, nigiri and gunkan

MAIN COURSE

Kohlrabi Steak ^{(D)(N)(V)}

Tahini, semi-dried tomato, walnuts and crispy kale

Char Siu Tofu ^{(V)(WH)}

Yuzu pak choy and crispy leek

Crispy Smashed Potato ^(WH)

Soy beurre noisette, ichimi seasoning

DESSERT

Chocolate Rocher ^{(MK)(N)(V)(WH)}

Choco mousse, candied hazelnut