

THE PENTHOUSE

NEW YEAR'S EVE

Sharing-Style Set Menu

AMUSE-BOUCHE

Suppli ^{(MK)(WH)}

Gochujang mayonnaise, caviar

STARTER

Scallop Crudo ^{(CS)(WH)}

Cucumber ponzu, salmon roe and dill

Green Seaweed Salad ^(V)

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

Chicken Dumpling ^{(MK)(WH)}

Creamy spicy lemon sauce

SUSHI

Chef's selection of maki roll, nigiri and gunkan

MAIN COURSE

Sichimi Pepper A5 Wagyu ^{(CS)(WH)}

Kohlrabi cream, chargrilled scallion and jus

Char Siu Monkfish ^(WH)

Pak choy, salmon roe

King Crab Fried Rice ^{(CS)(SY)(WH)}

Scallion, poached egg and nori crumb

DESSERT

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

Choco mousse, candied hazelnut