

NEW YEARS EVE

DINNER

108++ PER PERSON

**UNI TARTS
IKURA & KELP**

**COLD CUTS & SOUR DOUGH
CHEF'S SELECTION. ALL MADE IN HOUSE**

**ABALONE
CHILI & KELP**

**ARGENTINAN RED PRAWNS
FERMENTED PRAWN BUTTER, INFUSED SOY & KELP**

**VENISON
TEXTURES OF BEETROOT & CAULIFLOWER**

**WAGYU
SUNCHOKED, ONION & CAVOLO NERO**

**BRUSSEL SPROUTS
GUAINCALE & MISO RICOTTA**

CHOCOLATE TART