

# MEATS

## NEW YEAR'S EVE

480 P.P.

31 DEC / 18:00 - 20:00



# DINNER

### FREE-FLOW

— 2 hours —

240 P.P.

SANTA MARGHERITA  
PROSECCO

ASAHI BEER

VIU MANENT  
RESERVA

Cabernet  
Sauvignon,  
2019, Valle de  
Colchagua, Chile

ELSA BIANCHI

Torrontes  
Argentina,  
2019

## STARTERS

### FISH TACOS (3PCS)

Chipotle aioli, slaw,  
green salsa

### GRILLED SPICED BEEF SALAD

Beef tenderloin,  
cajun spices

## MIDDLE COURSE

### SUCKLING PIG

Romesco sauce



## MEAT

\* RIBEYE \*  
Chimichurri sauce \*

## SIDE

BRUSSELS SPROUTS  
Pancetta, cranberry

MASHED POTATOES  
Truffle oil, gravy sauce

## DESSERT

### MO'S MILLIONS

Chocolate delice, salted  
caramel, vanilla ice cream



**NO SERVICE CHARGE.**

All tips go to our staff.



# MEATS

# NEW YEAR'S COUNTDOWN

**580** P.P.

31 DEC / 20:00 ONWARDS



## FREE-FLOW

2 hours

**240** P.P.

**SANTA MARGHERITA  
PROSECCO**

**ASAHI BEER**

**VIU MANENT  
RESERVA**

Cabernet  
Sauvignon,  
2019, Valle de  
Colchagua, Chile

**ELSA BIANCHI**

Torrontes  
Argentina,  
2019

# STARTERS

## FISH TACOS (3PCS)

Chipotle aioli, slaw,  
green salsa

## GRILLED SPICED BEEF SALAD

Beef tenderloin,  
cajun spices

## SMOKED PORK SPARE RIBS

Homemade BBQ  
sauce, spring  
onion



# MIDDLE COURSE

## SUCKLING PIG Romesco sauce



# MEAT

\* **BEEF WELLINGTON**  
Peppercorn sauce \*

# SIDE

**BRUSSELS SPROUTS**  
Pancetta, cranberry

**MASHED POTATOES**  
Truffle oil, gravy sauce

# DESSERT

**MO'S MILLIONS**  
Chocolate delice, salted  
caramel, vanilla ice cream



**NO SERVICE CHARGE.**  
All tips go to our staff.