SKAI BAR

NEW YEAR'S EVE DINNER MENU

188 PER PERSON

TUNA & SUSHI

CALIFORNIA KING CRAB ROLL | AVOCADO MAKI ROLL | CHŪTORO NIGIRI | UNAGI NIGIRI | BLUEFIN TUNA SASHIMI

PALATE CLEANSER

YUZU GELATO | HIBISCUS

AMUSE-BOUCHE

WARM WAFFLE & CAVIAR

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FIRST MAIN COURSE

MISO COD | SEA FENNEL | ARBORIO RICE | RED GINGER FRITTER

OR

LOBSTER TORTELLONI | FRENCH BUTTER | ARTICHOKE | TARRAGON

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SECOND MAIN COURSE
JOSPER CHARCOAL GRILL

2GR WAGYU BEEF | HORSERADISH | ASPARAGUS | BÉARNAISE SAUCE | AU JUS

OR

IBERIAN PORK BELLY | PADRÓN PEPPER | MANUKA HONEY | CRAB APPLE | SANSHO

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DESSERT BAR

GRAND CRU CHOCOLATE CHOUX PUFF | RASPBERRY COULIS & CHEESE PARFAIT | HAZELNUT COFFEE SABLÉ TART | WHITE WINE & GRAPEFRUIT CONFIT (VEGAN) | NEW YEAR PETIT MACARONS (GLUTEN-FREE)

AFTER MIDNIGHT SNACK CART

Discounts are not applicable *(excluding Accor Plus Explorer)*.
Please advise us of any special dietary requirements including potential reaction to allergens.
Prices are subject to prevailing taxes and a service charge.