



NEW YEAR'S EVE MENU

STARTERS

EDAMAME (V) (GF) (S)
Maldon sea salt

SUMOSAN PRAWN SALAD (S, M, W, SF)
Lollo Biondo lettuce | Sumosan secret dressing

SALMON CARPACCIO WITH KANZURI MISO (F, S, W, MU, SS)
Sudachi lime sauce | jalapeño | spicy miso sauce | shiso dressing | basil oil

WAGYU BEEF TACOS (E, M, S, SF, SS, W)
Spring onion | lime zest | guacamole

SUSHI PLATTER

CHUTORO NIGIRI WITH JALAPEÑO SALSA (F, W, S)
Yuzu kosho | wasabi | green chilli | chives

SALMON ABURI NIGIRI (F, D, S, W, E)
White cheddar sauce | garlic soy | chives

OTORO ROLL WITH IKURA (S, SF, W, S, E)
Cucumber | spicy mayo | spring onion | salmon roe

SOFT SHELL CRAB ROLL (F, SF, W, S, E)
Soft shell crab | prawns | green chilli | Lollo Biondo lettuce

MAIN COURSE

BLACK COD (GF) (F, S)
Miso sauce

BLACK ANGUS BEEF TENDERLOIN (D, MU, S, SS, W)
Roasted green chilli & red onion | miso black peppercorn sauce

VEGETABLE FRIED RICE (F, S, SF, SS, W)

DESSERT

SUMOSAN CHOCOLATE FONDANT (D, E, W)
Dark chocolate fondant | molten white chocolate centre | matcha chocolate | vanilla ice-cream



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BEVERAGE PACKAGE

SPARKLING WINE

Bottega "Il Vino dei Poeti" Prosecco | Brut

WHITE WINE

Chardonnay | Bottega | Trevenezie
Pinot Grigio | Bottega | Venezie

RED WINE

Cabernet Sauvignon | Bottega | Trevenezie
Merlot | Bottega | Trevenezie

COCKTAILS

Passionfruit martini

Vodka | Passionfruit puree | Citrus

Paloma

Tequila | Grapefruit soda | Citrus

Gin Basil Smash

Gin | Basil | Citrus

Margarita

Tequila | Triple sec | Citrus

BEER

Asahi | Sol

SOFT DRINKS

Coca cola | Coca cola light | Coca cola zero | Sprite | Fanta

WATER

San Benedetto Still | Sparkling

