

# showcase

R E S T A U R A N T & B A R

## NEW YEAR EVE DINNER

DECEMBER 31ST, 2017

\$65 PER PERSON

RESERVATIONS 5PM ONWARDS

### AMOUSE BOUCHE

Oyster Motoyaki + Sparkling Wine

*pickled daikon*

### FIRST COURSE

Tuna Tataki

*lime vinaigrette, mango, charred onion, wonton*

Pork Belly

*candied apple, chilies, perilla leaf, puffed rice*

Baby Kale Salad

*pea shoots, rice cracker, charred orange vinaigrette*

### ENTREE

Ling Cod

*charred baby bok choy, miso broth, baby potato, chili oil, oyster mushrooms*

Seared NY Strip Steak

*cauliflower puree, rice cake, baby gai lan, sweet shoyu*

Grilled Sockeye Salmon

*caramelized onion, crème fraiche, spiced confit sweet potato, broccolini*

Eggplant Schnitzel

*parmesan crisp, romesco, braised kale, pickled shallot*

### DESSERT

Chocolate Marquise

*toasted passionfruit marshmallow, feuilletine crumb*

Lemon Cheesecake

*filo, champagne gelée*

\$20 CHILDREN 5 – 10

CHILDREN UNDER 5 COMPLIMENTARY

*Includes freshly brewed Starbucks coffee and Tazo tea*