



MOONLIGHT PARTY DINING OPTIONS

Available from 9pm

New Years Eve Dinner Menu

Includes welcome glass of prosecco

150.00pp

New Years Eve Dinner Menu

Includes choice of two signature cocktails

175.00pp

New Years Eve Dinner Menu

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier

195.00pp

New Years Eve Dinner Menu

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier

225.00pp

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan (V) Vegetarian



CHAPTER 1

Fresh Pita Bread (v)

Served with marinated olives.

Smoked Aubergine Salad (v)

Herbs, garlic and red pepper, served with smoked paprika oil.

CHAPTER 2

Moussaka

Honeyed aubergine and slow cooked short rib topped with graviera espuma.

Sea Bass Ceviche

Fresh Aegean sea bass with tigers milk, avocado, kiwi and jalepeño.

CHAPTER 3

Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

Wagyu Stifado

Wagyu striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

Chargrilled Greens (v)

Served with lemon dressing.

Pearl Oyster Mushrooms (v)

Marinated with herbs and chilli.

CHAPTER 4

Selection of Greek Delicacies (v)

Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.