



NEW YEAR'S EVE MENU 2026

STARTERS

Caviar & Burrata Brûlée

Crisp kadayif tartlet filled with truffle honey glazed burrata,
topped with caviar and cucumber, celery, lime essence (F)(G)(D)

Tuna Taco

Bluefin tuna with house-made truffle ponzu, yuzu guacamole &
chives in a crispy taco shell (F)(G)(D)

Wagyu Tartare

Finely chopped Japanese Wagyu with fresh truffle,
spicy mayo & toasted brioche (G)(D)

Foie gras truffle Börek with Truffle Honey

Delicate pastry filled with a blend of fine cheeses, finished with truffle-infused honey (D)(G)

Ravioli del Mare

Handcrafted lobster ravioli with calamari and shrimp, infused with a hint of Mushroom (D)(F)(G)

Black Cod & Oyster Cream

Butter-roasted black cod, mussels, and fresh oyster in a delicate
oyster-mushroom cream sauce (D)(F)

(C) Crustaceans (D) Dairy (E) Egg (F) Fish (G) Garlic (GL) Gluten (N) Nuts (V) Vegetarian

INTERMEZZO

Yuzu Sorbet

Bright, citrusy sorbet to refresh and reset the palate

MAIN COURSE

Traditional Roasted Turkey

Sharing for two

Traditional roast turkey, served with seasonal garnish and pan gravy (G)

Or a choice of

Charcoal-Grilled Wagyu Tenderloin A9

Served with creamy mashed potatoes, grilled onion, and crisped beef bacon (D)

Duck Leg Confit with Winter Roots

Slow-cooked to perfection, enriched with duck jus and seasonal roasted root vegetables (D)

DEGUSTAZIONE DI FORMAGGI

Artisan Cheese & Charcuterie

Manchego, Edam, Blue, and Brie served with grissini, caramelized pecans, and Bresaola beef (D)(G)

DESSERT

Chocolate Delight

An indulgent finale of dark chocolate textures and flavors (D)(G)

BEVERAGES

Package Includes Unlimited Beverages + Unlimited Shisha

*Shisha will be available only for tables booked in the smoking section.