

# New Year Eve

## 5 COURSES DINNER MENU

\$188\*\* per person

Additional \$118\*\* for wine pairing

### WARM VICHYSOISE VELOUTÉ

Hokkaido scallop, leek compote, lardo di Colonnata, herbs oil

---

### “PATÉ EN CROUTE” WITH DUCK FOIE GRAS

winter black truffle, Iberico pork, green pistachio, port jelly, peppercorn, mix herbs salad

---

### “CARABINERO” RED PRAWN

torched organic egg, chanterelle mushroom, romanesco florets, radish, parsnip puree, smoked prawn emulsion

---

### CHAR-GRILLED WAGYU BEEF STRIPLOIN MBS9+

black truffle potato puree, roasted celeriac, heirloom carrot, baby zucchini, trumpet mushroom, Bordelaise sauce

OR

### WHOLE DOVER SOLE MEUNIERE

vegetable stew, capers-beurre noisette

---

### TROPICAL CHOCOLATE DELICE

coconut dacquoise, mango-passion fruit curd, lychees jelly, jasmine meringue

 Dairy  Shellfish  Contains Nuts  Contains Alcohol

All prices are subject to 10% service charge and 7% GST.

Please inform our restaurant staff of any food allergies or restrictions that you may have.

Capella Singapore supports sustainable products and uses them for the preparation of this menu

# New Year Day

## 3 COURSES LUNCH MENU

\$138<sup>++</sup> per person

Additional \$98<sup>++</sup> for free flow of champagne, wines, beers

### ROASTED HOKKAIDO SCALLOP

Baeri caviar from 'KAVIARI', braised baby leek, potato emulsion, shiso tuile

OR

### "PATÉ EN CROUTE" WITH WINTER BLACK TRUFFLE

Iberico pork, pistachio, duck liver, peppercorn, port jelly, mesclun salad

OR

### CURED WAGYU BEEF PASTRAMI

goat cheese-fig crispy filo, confit egg yolk, pickled radish, marinated artichoke

OR

### CREAMY CHESTNUT VELOUTÉ

torched egg yolk, trumpet mushroom, winter black truffle, brioche crouton

### HONEY-ROSEMARY BRINED TURKEY

slow cooked breast meat and confit leg, potato, brussel sprout, heirloom carrot, pine nut-sage and onion bread stuffing, gravy, cranberry sauce

OR

### 12HRS BRAISED WAGYU BEEF SHORT RIBS

parsnip mousseline, purple cauliflower, romanesco florets, shimeiji mushroom, natural sauce

OR

### ROASTED ATLANTIC BLACK COD

cannellini bean "cassoulet style", crispy baby squid, Iberico chorizo, lobster bisque emulsion

OR

### PORCINI AND CHEESE RAVIOLI

winter black truffle, spinach, asparagus, green pea, arugula, Parmesan cheese

### CAPPUCCINO TRES LECHES

caramelized banana, Ethiopian coffee ice cream, Madagascar vanilla mascarpone cream

OR

### EIGHT-TEXTURES CHOCOLATE CAKE

hazelnut financier, wild strawberry jam, spiced brown butter ice cream

## GUERIDON SERVICE

### ARTISAN CHRISTMAS BREADS

French butter, herbed extra virgin olive oil

### CHEESE SELECTION

fruit compote, nuts, crackers

## CAPELLA'S SIGNATURE VALRHONA CHOCOLATE TRUFFLES

 Dairy  Shellfish  Contains Nuts  Contains Alcohol

All prices are subject to 10% service charge and 7% GST.

Please inform our restaurant staff of any food allergies or restrictions that you may have.

Capella Singapore supports sustainable products and uses them for the preparation of this menu