NEW YEAR'S EVE 2026 \ SAMPLE MENU

RAW BEEF, crisp focaccia, anchovy, fermented chilli, parmigiano reggiano

OCEAN TROUT RILLETTE, almonds, soft herbs, potato chip, nectarine \A\

ARS ITALICA ROYAL OSCIETRA CAVIAR, arancini, saffron, mascarpone \I\

RAW ULLADULLA TUNA, italian xo, tomato, chilli, pickled radish \A\

WOOD-FIRED MOLASSES SOURDOUGH, whipped valserena cultured salted butter

RAVIOLI, roasted garlic, honey, potato, pecorino, ricotta di bufala

WAGYU FLANK STEAK, ox tongue, capsicum, horseradish

GEM SALAD, arugula, prosciutto, caesar

TOMATO, nectarine, burnt vanilla, soft herbs

LEMON TART

BISCOTTO GIANDUIA

TRISTAN REBBETTES
EXECUTIVE CHEF

2026

This is a set menu. Sample menu is subject to change based on seasonal availability of ingredients. A vegetarian alternative is available with prior notice, in limited numbers. We're unable to accommodate other dietary requirements on this occasion and cannot guarantee against traces of allergens.