NEW YEAR EVE
MENU

BOTTEGA
DI
carna

NEW YEAR EVE
MENU

DECEMBER 31ST
5 COURSES $138++ | OPTIONAL WINE PAIRING $59++

STARTERS

DUO
TRUFFLE BEIGNET | BEEF TARTARE
Marchesi di Barolo Gavi DOCG

CRUDO DI RICCIOLA
HAMACHI CRUDO | TAMARIND SAUCE | PINEAPPLE | OSCIETRA CAVIAR | SMOKED CHILLI OIL
Domaine L&C Poitout Chablis

MAIN

SPAGHETTI ALLA CHITARRA
SPAGHETTI CHITARRA | ABALONE | CRISPY LEEK | KELP OIL
Pizzolato Pinot Nero Venezia DOC

BRANZINO
EUROPEAN SEA BASS | SPINACH | PEA | MANILA CLAM
Castello di Bossi Chianti Classico DOCG

OR

LOMBATA
WAGYU BEEF STRIPLOIN | SMOKED CELERIAC | MOREL MUSHROOM | TRUFFLE JUS
Giacomo Montresor Amarone Della Valpolicella

DESSERT

SPHERE-CHOCOLATE NOUGATINE
VALRHONA CARAIBE 66% MOUSSE | ALMOND & PISTACHIO | HAZELNUT STREUSEL | MOZZARELLA ICE CREAM
Michele Chiarlo Nivole Moscato d'Asti DOCG

Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.
Prices are subject to GST and 10% service charge.