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new year's eve celebration 2026

welcome drink

for the table.

focaccia
banga rossa, olive oil

to start.

oysters
citrus chilli dressing, cape gooseberry, fennel oil

or

aged beef carpaccio
basil dressing, vierge of confit tomato, herbs, pine nuts

or

rockmelon & prosciutto
citrus aperol dressing, charred orange

or

stracciatella & heirloom tomato
italian xo, basil oil, fine herbs

mains.

grilled white tiger prawns
spicy romesco or citrus lemon cream

or

grilled salmon
roasted fennel, verjus caper dressing

or

grilled fillet
cacio e pepe sauce, crispy potato

or

lamb pappardelle
whipped ricotta, salsa verde

or

butternut ravioli
roast butternut, sage pumpkin seed pesto

dessert.

crème fraîche mousse
rose granita, strawberries, meringue

or

chocolate crémeux
salted caramel, chocolate brownie, caramel tuile