

NEW YEAR'S DINNER

12 COURSE MENU

With pre dinner sparkling wine | 795 kr

AMUSE BOUCHE

Foie gras wonton with a glass of sparkling wine

ORGANIC EDAMAME

SALMON SASHIMI

Fröya salmon with shredded cucumber, radish, kimchi-ginger dressing and purple congo, allumettes and smoked trout roe

BEEF TARTARE

With browned soy butter, pickled papaya, rice vinegar mayo and lotus root chips

MANGO & PAPAYA

Steamed shrimp, papaya, mango, thai basil, peanuts, nouchum and chili

SMASHED CUCUMBER SALAD

With sesame lime dressing and chili oil

PAK CHOY

With blackbean sauce, pickled red cabbage, chili och roasted cashew nuts

LOBSTER & COD SPRING ROLLS

"GOCHUGARU"

With mango-chili dip sauce and Japanese pickles

CHILI CHUCK WONTONS

With kimchi mayo, radish, chili salt and roasted chili ponzu

SESAME BEEF SALAD

Sesame glazed flank steak with roasted cabbage relish "nuoc cham" and black kale chips

ROASTED CAPSICUM PORK

With chopped peanuts, bell peppers, soy mayo and sesam rice

CHAMPAGNEMOUSSE

With strawberry ice cream, champagne and elderflower gel, peach sorbet, chocolate cake and crystallized chocolate

CHAMPAGNE

Champagne Lanson Green Label 795

Philipponnat Grand Blanc Extra Brut 950