

# 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 crème, champagne elderflower gel, peach and strawberry sorbet, chocolate cake and crystallized chocolate

## CHAMPAGNE

Champagne Lanson Green Label . . . . . 795

Philipponnat Grand Blanc Extra Brut . . . . . 950