

MARRIOTT

CAFE

FRESHNESS REDEFINED

New Year's Eve 3-Course Set Dinner

31 December 2020

Appetisers

Freshly Baked Rye Bread with Walnut & Cranberry Sourdough (V)

Seafood Platter - Slipper Lobster, Snow Crab Leg, Poached Prawn,
Cocktail Sauce & Lemon

Starters (Choice of 1)

Duck Foie Gras Terrine with Chutney, Relish & Brioche

Prosciutto with Honey Roasted Fig, Ricotta, Toasted Pecans & Balsamic Reduction (P)

Lobster Bisque with Pumpkin Shell

Grilled Asparagus, Kale & Radicchio Salad with Pomegranate &
Yuzu Champagne Vinaigrette (V)

Mains (Choice of 1)

Grilled US Angus Rib-Eye Steak with Gorgonzola, Truffle, Smoked Mashed Potato & Chimichurri

Chicken Roulade with Foie Gras Stuffing, Celeriac Puree, Green Asparagus,
Raspberry Salad & Madeira Gravy

Pan-Fried Cod Fish with Caviar, Pea Puree, Parsnip Crisps, Beurre Blanc & Dill Oil

Mushroom Risotto with Black Truffle & Parmigiano-Reggiano (V)

Desserts (Choice of 1)

Maple Dark Chocolate Pot De Crème with Seasonal Berries Compote
& Crunchy Almond Nougatine

Warm Orange Pumpkin Strudel with Madagascar Vanilla Sauce
& Vanilla Ice Cream

Whisky-Infused Candied Citrus Brûlée with Speculoos Crumble

**\$128++ per person
(inclusive of free flow of beer & wine)**

(V) Vegetarian (P) Contains Pork

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST).
**The Chef reserves the right to make some changes to the menu, depending
on freshness and availability of ingredients