

# 88 New Year's Eve 2017



## TO START

A TRIO OF OUR CLASSIC TARTARES:

- \* Oriental tuna tartare with a touch of sesame seed oil
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- \* Salmon tartare with avocado & mango
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- \* Classic oriental steak tartare

## FOLLOWED BY

- \* Luxury salmon maki
- &
- \* Wagyu Nigiri
- &
- \* Tuna belly Nigiri
- or
- Lamb Chops
- Marinated with cumin & green tea served with orange sauce

## FOLLOWED BY OUR HOT STARTER

TOM KHA SOUP  
Made with prawns, coconut milk & lemon shavings

## TO FINISH

FILLET OF GROUPER  
Slow cooked with oriental vegetables cooked in Chinese white wine,  
fresh scallops & king prawns

or

DUCK MARGARET  
Slow cooked with oyster sauce on a bed of bamboo

\* THESE PLATES ARE SERVED WITH AROMATIC RICE

## FOR DESSERT

PISTACHO CHEESECAKE  
Served with green tea ice cream

FIRST SITTING: 18.30h - 20.30h  
ADULTS 50€ CHILDREN 25€ (up to 10)

SECOND SITTING: FROM 21.00h  
75€ PER SEAT

IGIC not included

THIS PRICE INCLUDES A GLASS OF CAVA UPON ARRIVAL