A TASTE OF CELEBRATION

NEW YEAR'S EVE

An Evening to Remember

Savour an exquisite selection of festive dishes as we celebrate the final moments of 2026 and welcome the New Year in style.

Buffet Service Until 11:30 p.m.

Live Blinis Station
Cured and smoked salmon served with classic accompaniments

Chilled Green Asparagus Velouté
Japanese king crab, avocado, ikura

Hokkaido Scallop Crudo
Strawberry vierge, pickled watermelon radish, young shiso cress

Cheese & Charcuterie
Selection of international and Japanese cheeses and charcuterie

Beef Tenderloin Rossini
Japanese beef tenderloin, pan-seared foie gras, Périgueux sauce

Calamarata Pasta with Lobster
Shellfish bisque, fine herbs

Slow-Braised Beef Cheek Pavé
Apple-celeriac purée, Grand Veneur sauce

Roasted Kyoto Duck
Confit daikon, aged mirin and ginger glaze

Hairtail Fillet "Grenobloise" en Papillote
Brown butter, toasted almonds, capers, confit lemon

Croque Monsieur à la Truffe
Brioche, Parisian ham, aged Gruyère, black truffle béchamel

DESSERT

Chocolate Fondue Station
Chocolate fondue with seasonal premium strawberries

Chocolate Pralines and Truffles
Assorted homemade chocolate confections

Warm Chocolate Fondant
Served with soft-serve ice cream

Cocoa Meringue Kisses
Cocoa meringues

Chocolate Bark
Dark chocolate, salted caramel and strawberry chocolat

Macarons
Handcrafted selection of macarons

A TASTE OF CELEBRATION

NEW YEAR'S EVE

Raise a glass to new beginnings and welcome 2027 with a curated selection of celebratory drinks.

Beverage Service Until 12:15 a.m.

-FREE-FLOW BEVERAGES-

Champagne
Veuve Clicquot

Wine
Red / White / Rosé

Beer
Asahi/

Highball

Gin & Tonic

Cocktails
Tbc/tbc/tbc

Mocktails
Tbc/tbc/tbc

Soft Drink
Tbc/Tbc/Tbc/tbc