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-

Sparkling Wine

Wine
Red / White

Beer

Highball

Gin & Tonic

Cocktails

Mocktails

Soft Drink

A TASTE OF CELEBRATION

NEW YEAR'S EVE

AN EVENING TO REMEBER

Savor a festive selection of dishes as
we toast to the close of 2026
and welcome the New Year together.

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
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

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