

2026

HAPPY NEW YEAR



\$175++ per person

Includes two glasses of bubbles on arrival

NEW YEAR'S EVE MENU

AMUSE-BOUCHE CHEF'S SPECIAL

APPETIZER

OYSTER

Smoked crème fraîche, cucumber–pepper mousse, Golden Ostrea caviar, edible flowers
or

WAHOO SASHIMI

Smoked wahoo, citrus caviar, pea vines, pickled radish, shoyu-ginger dressing
or

LOBSTER

Butter-poached Caicos lobster, miso–parsley crème,
white asparagus emulsion, mango & avocado chutney

ENTRÉE

HOKKAIDO SCALLOP

Freshly caught giant Hokkaido scallop, sautéed sea beans,
spiced carrot purée, Parmesan gratin, herb oil
or

LAND & SEA

Grilled Wagyu New York striploin topped with seared foie gras,
freshly caught South Caicos lobster Thermidor in a rich wine sauce,
organic micro-vegetable medley, cinnamon sweet potato pave,
maitake mushrooms, Szechuan peppercorn jus
or

SPINACH & RICOTTA TORTELLINI

Handmade spinach and ricotta tortellini, truffle jus,
shaved fresh truffle, Pecorino cheese

DESSERT

GOLDEN CHOCOLATE DOME

Chocolate crèmeux, passion fruit dulce de leche filling,
coconut pistachio soil, burnt fennel white chocolate, Rosé wine gelato

 vegetarian

 gluten free

 contains nuts

15% service charge and 12% government tax will be added to final check. Kindly advise us of any food allergies prior to ordering
It's not about recipes nor menus, it's about sharing a passion which is served on a plate.