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*la marée*

NYE SET MENU

Wine Pairing \$69

Amuse Bouche

Oyster with Apple Dashi, Dill  
Cloudy Bay Pelorus, NZ - 100ml

Sofitel Bread

With sea salt butter

- FIRST COURSE -

Water Melon Salad with Goat Cheese

Green Asparagus, Mixed Salad Bagna Caoda Dressing  
Cloudy Bay, Sauvignon Blanc, NZ - 100ml

- SECOND COURSE -

Pan-Seared Market Fish

Mediterranean caponata Clams, Capers & Bouillabaisse Sauce  
Macon Village Cave du Lugny, Chardonnay, FR - 100ml

- THIRD COURSE -

Braised Beef Cheek, Gnocchi, Baby Spring Vegetables

Preserved Lemon & Gremolata  
Château Carbonneau 'Sequoia', Bordeaux, FR - 100ml

Palate Cleanser

Citrus Sorbet

- DESSERT -

Cherry, Almond & Tonka Opera

Layer of Tonka Cremuex, Cherry compote and Almond Joconde  
Dr. Loosen Riesling, GR - 100ml