

# NEW YEAR'S EVE DINNER MENU HIGHLIGHT

31 DECEMBER 2024

## JAPANESE BAR

### **Ootoro Tartare**

Fish ootoro, ikura, pickle daikon, ponzu sesame dressing

### **Sashimi Salad New Style**

Salmon, hamachi, tuna, ootoro, yuzu dressing, Asian mix salad

### **Salmon Cream Cheese**

Fresh salmon, cream cheese, cucumber, teriyaki sauce

### **Tuna Flame Roll**

Tuna confit, cucumber, mentai mayo

### **Sashimi Moriwase (S)**

Sliced daily selections of fresh fish

### **Condiments**

*Wasabi, pickled ginger, shoyu, ponzu, togarashi*

## SHOW KITCHEN SPECIALS

### **Oyster**

Poached oyster, baby spinach, champagne sabayon and caviar

### **Pan-Fried Foie Gras**

Poached pear, raspberry jelly and port wine

### **Australian Veal Ossobuco**

Slow cooked veal shank, risotto alla milanese, shaved truffle

### **Crusted Seabass**

Lobster glace, fennel and cherry tomato

### **Wagyu Beef Striploin**

Shaved truffle, pomme anna, brocolini, truffle jus

### **15-Day Dry Aged Duck Breast Magret**

Honey glazed, papaya chutney, duck jus



SIGNATURE NEW YEAR'S EVE DINNER STALL

**Roasted Whole Turkey**

Brussel sprouts, pumpkin puree, cranberry sauce and turkey jus

**Prime Rib Eye**

Smoked mashed potatoes, assorted vegetables and red wine jus

FROM THE TROLLEY

**Fisherman Trolley**

Canadian lobster, Japan murotsu oyster, king crab  
Black mussels and tiger prawn, cuka idako  
Cocktail sauce, Thai sauce, mignonette, lemon

**Truffle Caesar Salad**

Tossed on parmesan wheel, shaved truffle, Caesar dressing, smoked salmon and traditional condiments

**Arts Café Signature Dim Sum Selection**

Bak chang, prawn shumai, hargow, wonton Shanghai

PASS AROUND

**Foie Gras Brulee**

Balsamic caviar, pesto, tomato cherry and cerdena toast

**Truffle Duck Rilette**

Black truffle infused and parmesan grissini

CHEF TABLE

**Caviar Selection**

**Caviar and Ikura**

Senbei, rice crackers, sour cream, egg, chives

**Hanging Cold Cuts, Cheese & Cured Fish**

Smoked salmon, home cured salmon, in house smoked catch of the day

**Cold cuts – Beef Pastrami**

Mustard, French mustard, Dijon mustard, horseradish, sour cream, lemon wedges

**Premium Cheese – Goat Cheese, Camembert, Brie, Manchego, Blue**

Pumpkin seed, sunflower seed, walnut, almond, dried fruits, olives, pearl onions,  
caper lavosh, grissini stick



PÂTISSERIE

**Banana Foster**

Sweet potato cremeux, coffee jelly, whipped mascarpone

**Milky Hazelnut**

Chocolate sponge, roasted hazelnut praline, milk chocolate mousse and noir ganache

**Exotic Citrus**

Pavlova, crème diplomat with mango passion fruit compote

**Pistachio Chocolate Blonde**

Pistachio genoise with raspberry mousse and lemon jelly

**Vanilla Black Tea**

Brown sugar sponge cake, black tea crème with vanilla mousse

NEW YEAR'S SPECIAL

Praline

Macaron

Croquembouche

**Gelato Selection**

Cookies and Cream

Mango

Coffee

Strawberry

PASS AROUND

Selection of artisan viennoiserie

**Special Dessert**

Signature dessert by Chef Anom, good to share for each table

**Triple Bombe**

Lemon pound cake, vanilla, chocolate and coffee ice cream, with meringue



# NEW YEAR BRUNCH MENU HIGHLIGHT

1 JANUARY 2025

## JAPANESE BAR

### **Ootoro Chirashi Don**

Fish ootoro, chirashi rice, ikura, caviar, black serdena

### **Hamachi Truffle Soy**

Fish hamachi, truffle soy, gari jelly, pistachio nut

### **Salmon Flame Roll**

Fresh salmon, tempura flake, unagi, spicy mayo

### **Tuna Onigiri**

Tuna confit, chirashi rice, furikake

### **Sashimi Moriwase (S)**

Sliced daily selections of fresh fish

### **Condiments**

*Wasabi, pickled ginger, shoyu, ponzu, togarashi*

## NEW YEAR BRUNCH SHOW KITCHEN SPECIALS

### **Hokkaido Scallop**

Squid ink tonarelli and Aquataine caviar

### **Foie Gras Terrine**

Almond biscotti, balsamic gel and berries compote

### **Herb Crusted Marungga Lamb Rack**

Pistachio crust, mini ratatouille, cherry tomato and lamb jus

### **Murray Cod**

Asparagus, onion jam and champagne sauce

### **Wagyu Beef Wellington**

Wagyu beef tenderloin in puff pastry and shaved fresh black truffle

### **15-Day Dry Aged Magret Duck**

Champignon mushroom, parmesan mornay



SIGNATURE NEW YEAR BRUNCH STALL

**Roasted Whole Turkey**

Brussel sprouts, pumpkin puree, cranberry sauce and turkey jus

**Shaved Black Truffle and Fettucine**

Aged parmesan, shaved black truffle in classic carbonara style

FROM THE TROLLEY

**Fisherman Trolley**

Canadian lobster, Japan murotsu oyster, king crab, lobster tails  
Black mussels and tiger prawn, cuka idako  
Cocktail sauce, Thai sauce, mignonette, lemon

**Slow Roasted Australian Prime Rib Eye**

Yorkshire pudding, assorted vegetables and rosemary jus

**Arts Café Signature Dim Sum Selection**

Bak chang, prawn shumai, hargow, wonton Shanghai

PASS AROUND

**Prawn Cocktail**

Poached tiger prawn tail, jicama, pineapple, shredded baby cos, lime wedges and cocktail dressing

**Beef Tartare**

Soft quail egg, parmesan grissini

CHEF TABLE

**Caviar Selection**

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Senbei, rice crackers, sour cream, egg, chives

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**Premium Cheese – Goat Cheese, Camembert, Brie, Manchego, Blue**

Pumpkin seed, sunflower seed, walnut, almond, dried fruits, olives, pearl onions,  
caper lavosh, grissini stick



PÂTISSERIE

**Coconut Chocolate**

Coconut sponge cake, chocolate jelly, passion fruit crème with coconut lime mousse

**Milky Hazelnut**

Chocolate sponge, roasted hazelnut praline, milk chocolate mousse and noir ganache

**Cheese Cake**

Baked cheese cake, spiced crackers with dulce de leche sauce

**Pistachio Chocolate Blonde**

Pistachio genoise with raspberry mousse and lemon jelly

**Ivory Rice Pudding**

Risotto pudding, ivory ganache with green tea sponge coated with white chocolate

NEW YEAR BRUNCH SPECIAL

Praline  
Macaron  
Croquembouche

**Gelato Selection**

Cookies and Cream  
Chocolate  
Coffee  
Strawberry

PASS AROUND

Selection of artisan viennoiserie

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