

NEW YEAR'S MENU

KIR ROYAL



oyster, lemon squirt, limoncello, lemon rind



coeur de boeuf tomato tataki, cherry & citrus ponzu, crisp nori tuile

or

crispy patagonian squid, avocado, tartare sauce



beef tartare, crispy garlic pomme anna, black caviar

or

mushroom tartlet, purée de champignons, sauteed mushroom, pickled shimeji mushroom



artisan bread basket, balsamic pearls, wild garlic, homemade hummus



fermented artichoke, aged cheddar custard, asparagus, split herb dressing

or

free range chicken roulade, spring puree, english spinach, jus gras

or

thai green curry mussels, potato flapjack, lemongrass & coconut broth



lemon & gooseberry sorbet, candied lemon rind





confit duck leg, fig & port gel, sweet potato pave, cherry jus

or

burnt leek crusted kudu loin, spinach & spring onion purée, charred onion, tarragon red wine jus

or

pappardelle & prawn pasta, squid ink pappardelle pasta, prawn bisque, green chilli, saffron

or

charred broccolini & heirloom carrots, hummus, zaatar, umami jus



pistachio paris brest, pistachio crème mousseline, choux pastry,
chocolate glaze, pistachio crumble

or

french dark chocolate tart, chocolate cremeux, macerated berries, valrhona pearls

or

honey & salt strawberries, lemon posset, meringue, macerated berries, vanilla ice cream



hazelnut macaroon, blueberry pate de fruit, chocolate truffle, pistachio biscotti



HENDRIK LODEWYK MCC TOAST TO 2025