

HAPPY NEW YEAR



#### AMUSE-BOUCHE

Ocean-inspired savory pastry stuffed with king crab mousse, served with ikura & fresh dil

#### FIRST COURSE

Shrimp arancini with Grana Padano & saffron  
Salmon tartare  
Yucca & local cheese croquette  
Lobster bisque shot

#### SECOND COURSE

Seared yellow fin tuna with pistachio & matcha tea crust, avocado purée, roasted onion, mango & passion fruit caviar, squid ink sponge, crispy potato ring, spicy lime mist & tatsoi leaves

*Naranjilla sorbet & aloe vera gel with coriander infused tequila*

#### THIRD COURSE

Slow cooked New York steak & citrus confit lobster, coffee hollandaise sauce, pumpkin & Grana Padano gnocchi, beef jus, steamed Romanesco & sliced baby beets

#### SWEET FINALE

Lime sponge & crumble with lemon curd, whipped ganache with vanilla and pink pepper, raspberry gel & port sorbet

**\$130++ Adults | \$65++ Kids (5-12 yrs)**

Dinner is on us for kids under 5 years old

**No beverages included**

! Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For guests enjoying the All-Inclusive Meal Package, there is a supplement for this event of \$65.00 for adults age 12+ or \$35 for children 5-11.

All prices in US-Dollars, excluding 13% VAT & 10% service. No beverages included



**O S T R A**

SEAFOOD RESTAURANT