

NYE MENU

AMUSE BOUCHE (G SF D)

Lemongrass-infused croquette with red curry

FIRST COURSE

*Yellowtail tiradito with truffle tiger's milk,
pickled kumquat, and salmon roe*

SECOND COURSE (N)

Chef's selected sushi bites

THIRD COURSE (G N)

*Miso-glazed Chilean sea bass with chargrilled
pickled leek and caramelized baby carrots*

FOURTH COURSE (G)

*Slow-cooked short rib on the bone with curried
pressed potatoes and asparagus spears*

FIFTH COURSE

Mandarin orange entremets

\$95++ PER PERSON

KIDS FROM 5 TO 12 YEARS \$45++



OSTRA