ITHOM

New Year Eve Dinner

6 COURSE MENU | 31 DECEMBER | 8.30 PM

RM 268

RM 298 A

[Non-window Seating]

[Window Seating]

- ENTRATA ----

SMOKED SALMON | MASCARPONE | BLINI
WILD MUSHROOM TART
LAMB RAGOUT | PASTA CHIP | FRIED THYME

—— 1st Course —

CARPACCIO

Wild Rockets | Figs | Balsamic Vinegar | Cherry Tomatoes | Basil | Pesto | Whole Grain Mustard

_____ 2nd Course ____

SCALLOP'A LA PLANCHA'

Cauliflower Puree | Broccoli | Basil | Chili Oil | Cherry Tomato

—— 3rd Course ——

PARMIGIANO REGGIANO RAVIOLI

Parmesan Cream | Olive Oil | Basil

—— 4th Course —

MAINS

(Please choose one)

COD 'A LA PLANCHA'

Charred Lemon | Citrus Carrot Puree | Herb Lemon Sauce

OR

HERB ROASTED STRIPLOIN

Truffle Mashed Potatoes | Asparagus | 90% Valrhona Dark Chocolate & Beef Jus

PRE-DESSERT

LIME MINT SORBET

Waffer | Mint

DESSERT

TARTUFINI

Dark Chocolate | Gold Powder | Cocoa Powder

Kindly note that acts of showmanship are limited to indoor dining only.

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subjected to 10% service charge & prevailing government taxes.