

FITZROY

NEW YEAR'S EVE MENU

- AMUSE-BOUCHE -

FITZROY OYSTER ^(D,R)

Fresh Pacific oyster, yuzu ponzu granita, finger lime pearls, Oscietra caviar and shiso oil

2024 Torres Pazo das Bruxas, Rias Baixas, Spain – Albarino

- COLD STARTER -

HAMACHI CRUDO ^(D)

Yellowtail, calamansi leche de tigre, avocado mousse, crispy quinoa, pickled cucumber and Thai basil

2024 Quinta Do Ermizio, Ronfe, Portugal – Vinho Verde

- WARM ENTRÉE -

LOBSTER DUMPLING ^(A,B)

Handmade lobster and prawn dumpling in aromatic coconut-laksa consommé
with kaffir lime, lemongrass oil and micro coriander

2021 Dürnberg „Endlos“, Weinviertel, Österreich – Grüner Veltliner

- INTERMEDIATE COURSE -

PAN-ROASTED CHILEAN SEA BASS ^(D,G,N)

Smoked dashi beurre blanc, charred bok choy, lotus root chips, black garlic purée and sesame crisp

2020 Penfolds Bin 2, South Australia – Shiraz, Mataro

- SORBET -

YUZU & LYCHEE

Yuzu sorbet, lychee espuma, sake jelly, shiso and candied ginger, Cremant

- MAIN COURSE -

JUNIPER-SMOKED VENISON LOIN ^(A,F,L)

Silky celeriac purée, roasted maitake mushrooms, cherry-hoisin reduction,
pickled blackberries and crispy shallots

2019 Henschke „Keyneton Euphonium“, Barossa, South Australia – C. Franc, C. Sauvignon, Merlot

- DESSERT -

BLACK SESAME OPERA ^(A,F,G,N)

Black sesame sponge, matcha mousse, dark chocolate ganache,
miso caramel, sesame tuile and edible gold leaf

2020, Yalumba FSW Botrytis, Wrattenbully, Australien – Viognier

279 € PER PERSON

Wine accompaniment package 99 € per person (optional with 0.1 litre glass per course)

Please contact our service team if you have any food intolerances as cross contamination can occur.

Our team will be happy to give you all the necessary information on additives and allergens.