

PARANGA

new year's eve celebration 2024



for the table

milk bread
curried whipped butter

amuse

poached lobster uramaki
avocado, black truffle, citrus aioli, royal imperial caviar

to start

salmon tartare
koshihikari rice, avocado, sesame dressing

wagyu beef carpaccio
crispy potato, truffle, royal imperial caviar

kataifi crusted goat's cheese
apple chilli gel, candied walnuts

mains

king prawns
samphire, lemon cream

truffle ribeye
parmesan potato purée, asparagus, beef jus

seared salmon
lemon cream, samphire, citrus hollandaise, salmon

pesto hand pulled burrata tagliatelle
parmesan, lemon

desserts

vanilla crème brûlée
ginger crumble, butterscotch crème, ginger jelly