

D Richard's

D RICHARD'S NEW YEAR'S EVE DINNER

\$320.00 PER GUEST
(exclusive of beverages, taxes and gratuity)

Welcome the New Year in a whirlwind of excitement and glamour at our 5-course set menu dinner with welcome glass of champagne.

AMUSE BOUCHE

PARMESAN SABLES

onion cream cheese, chives

D

MUSHROOM DOUGHNUTS

pickled shimeji mushroom, truffle duxelles

D V

FIRST COURSE

(choose from one of the dishes below)

CHICKEN & LEEK TERRINE

lovage salad, almond vinaigrette

TN

BBQ LOBSTER

burnt onion, caviar, shellfish foam

D SF

CHICORY TART TATIN

caramelised walnuts, coffee dressing

D G TN V

SECOND COURSE

(choose from one of the dishes below)

AERATED BROCCOLI SOUP

blue cheese, toasted seeds & grains

D V

POACHED ASPARAGUS

leek emulsion, crab & tomato vinaigrette

SF

MAINS

(choose from one of the dishes below)

BEEF WELLINGTON

burnt onion puree, bone marrow
and chive sauce

D G

ROASTED HALIBUT

parsnip puree, tarragon,
chicken butter sauce

D

PAN FRIED GNOCCHI

black trumpet, mushroom sauce,
parmesan

D G V

DESSERT

(choose from one of the dishes below)

PEACH CHEESECAKE

lemon madeleine, raspberry sorbet,
white chocolate tuille

D G

APPLE PARFAIT

elderflower marshmallow,
thyme crumble, granny smith sorbet

D G

CHOCOLATE CREMIEUX

feuillentine, mint ice cream,
chocolate crumb

D G

PETIT FOURS

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD.
Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.

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