

SKYE

ROOFBAR & DINING

NEW YEAR'S EVE DINNER MENU

31st December 2018



"Ham, Peas & Truffles"

48-month Pata Negra, ham fat-fried quinoa, pea mousse, pea juice sorbet, truffled leek vinaigrette, shaved winter truffles

Pan-Seared Foie Gras, Matsutake

Xeres-Cep ketchup, mushroom tuile, white miso potato purée, baked potato salt

Seared Hokkaido Scallops, Butter-Poached Scottish Langoustine

Smoked artichoke purée, nut-butter powder, artichoke crisps

Roast Sirloin of Stockyard Mb8+ Beef

Braised oxtail and Normandy oyster raviolo, oxtail 'Pot au Feu' dashi, aubergine compote

Garden Mint Granita, Lemon Shortbread

Mint oil, honey preserved lemons

CO2 Yoghurt Mousse

Compressed blackberries, blood orange pâte de fruit, honey meringue, yoghurt snow, blackberry gel

Coffee or tea

\$2,080 per person

including a glass of Perrier-Jouët Grand Brut NV Champagne