



FEED YOUR FESTIVE

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**NEW YEAR'S EVE  
DINNER MENU**

**R795 PP**

**AMUSE BOUCHE**

Salmon gravlax

Beetroot cured salmon, crispy potato cake,  
with dill crème cheese and caper berries

**STARTERS**

Hoisin duck

Hoisin rubbed duck fillet, onion and cauliflower  
puree, micro herb salad, asparagus spheres  
and parmesan crisp

Or

From the Umai SUSHI Bar

Prawn and avocado California roll, tuna nigiri,  
salmon Philadelphia roll

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# NEW YEAR'S EVE DINNER MENU

## MAINS

Tournedos Rossini

Aged fillet of tenderloin, garlic and thyme  
fondant potato, burnt onion pearls, baby vegetables  
served with chicken liver parfait

Or

Chicken Supreme

Mushroom duxelle stuffed chicken fillet,  
served with fondant potatoes and baby vegetables,  
with a chicken velouté

Or

Catch of the year

Pan seared line fish, garlic & parmesan potato  
dauphinoise, served with lemon butter  
prawn tails and champagne caper jus

Or

Tagliatelle pasta (V)

Creamy trio of wild mushroom tagliatelle,  
truffle oil and Grana Padano

## DESSERTS

Study of chocolate

Chocolate tart, turkish delight, white chocolate pears,  
macaroon and Ferrero Rocher ice cream

Compliments to the New Year

Gorgonzola Cheese Course served with crackers,  
melon preserve, grapes & strawberries



The Maslow

SANDTON