



The
MAINE

NEW YEARS EVE
Menu

SECOND SEATING GRAND CENTRAL
500 PP

CAVIAR (D)(G)

Kaluga Hybrid, blinis, classic trimmings

CLASSIC PLATTER (D)(G)

Fresh Shucked Oysters, Poached shrimps, King Crab Legs,
Tuna Tartare (G), Stone Bass Ceviche

CAESAR A LA M (D)(G)

Crunchy chicken, baby gem, butter croutons, caesar dressing

CHARGILLED ARTICHOKE HEARTS (D)

Lemon parmesan dressing, Pecorino

FILET MIGNON ROSSINI (D)

250g, Grass fed, dry aged, John Stone, seared Foie Gras, red wine jus

ANGRY LOBSTER PASTA (A)(D)(G)

Whole Maine lobster, spicy bisque, bottarga

SIDES

Charred brussel sprouts

Triple cooked chips

Green Asparagus

BASQUE CHEESECAKE (D)

CHOCOLATE MOUSSE (D)

Chili, sea salt flakes

CHAMPAGNE TOAST AT MIDNIGHT

Happy New Year!

(N) Contains Nuts (VG) Vegan (D) Contains Dairy (G) Contains Gluten

We add a discretionary service charge of 15% to your bill.

