

# **Bâoli New Year's Eve Dinner menu**

**395\$ per person**

## **STARTERS**

### **Kobe Yaki Salad**

Japanese A5 Kobe beef cooked tataki style, mizuna salad

### **Sushi Deluxe Platter**

Assortment of sashimi, nigiri and signature rolls made out of the freshest seasonal raw fish and shellfish

## **MAIN COURSE:**

### **Ginger Miso Murray Black Cod**

Citrus marinated, wrapped in houba leaves, cooked over binchōtan charcoal

### **White Truffle Kamameshi**

Risotto Hot Pot, Japanese mushrooms, shaved Alba white truffle

### **Smoked Roast Wagyu Porterhouse**

American Kobe beef, black truffle aioli, spring onions

## **SWEETS:**

### **Hangiri Golden Platter**

Fine selection of fresh and exotic desserts, fruits and sorbets