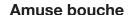
New Year's Eve





Wild mushroom cappuccino, truffle cream with bread chips

Starter

Lobster and leeks raviole, lobster broth infused with ginger

Main course

Grilled Seabass filet, pumpkin puree, crumble of hazelnuts and parmesan.

or

Duck breast with passion fruit sauce, mashed sweet potatoes with chestnut pieces.

Dessert

French vanilla bean Mille-Feuille, caramelized pecan nuts



13 000 Rs.+ / pers
Doors open at 7.00 PM
You can keep your table all night long

dinner reservation : +94 117 44 55 66



DRESS CODE | Sexy & Elegant | no slippers







