

NEW YEAR'S EVE DINNER

31st December 2025

FROM LIVE STATIONS

Cocollos Oysters

Gillardeau Oysters 'Josephine'

Raspberry Mignonette | Lemon and Dill Mignonette | Lime

Kristal Caviar

Whipped Franciacorta Cream (D)

Hokkaido Crab Remoulade

Butter Brioche

Home-Smoked Trout

Dill-and Capers-Cured Trout

Pumpernickel | Wholegrain Crackers

Sesui Corner

Otoro | Chutoro | Anago | Uni

Served with Wasabi, Soy Sauce and Ponzu (G)

Hiori Corner

Sashimi (G) | Tataki (G) | Tartare (N, G) | Bresaola (G)

Served with Artisanal Sauces and Condiments

Joselito Gran Reserva

Jamón Ibérico de Bellota, Cinco Jotas

San Ilario Ham

Olives | Relishes | Homemade Bread

European Cheese Trolley (D, N, G)

Saffron Honey | Jams | Preserves | Mustard | Dried Fruits | Seed Crackers

(VG) Vegan

(D) Dairy

(N) Nuts

(G) Gluten

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce - including fish, meat, dairy, fruits and vegetables - is informed by our commitment to sustainability.

FAMILY-STYLE MAIN BY ARVA

Passatelli ai Porcini in Brodo ^(D, G)

Porcini Passatelli, Chicken Consommé

Maccheroncelli al Tartufo ^(D, G)

Homemade Pasta, Churned Butter, Black Truffle

Ravioli all'Astice

Homemade Lemon and Ricotta Ravioli, Lobster Sauce, Saffron

Tagliata di Manzo

Wagyu Beef Tagliata, Garlic Confit, Gremolata

Cotechino e Lenticchie

Traditional New Year's Eve Sausage, Lentil Stew, Salsa Verde

Branzino al Vapore ^(D)

Steamed Seabass Fillet, Bagna Cauda

Purè di Patate ^(D)

Lemon Butter, Mashed Potatoes

Cavolo Stufato

Slow-Braised Cabbage, Guanciale, Juniper

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DESSERTS

Kouglof (D, N, G)

Gingerbread Swiss Roll (D, N, G)

Chestnut Mont Blanc (D, G)

Marshmallow Lollipop (D, VG, G)

Festive Rum Baba (D, G)

Thyme-Infused Apple Tarte Tatin (D, G)

Mulled Wine-Poached Pear Tartlet (VG)

Maple Pecan Éclair (D, N, G)

Cranberry Pistachio Biscotti (D, N, G)

Clementine and Pine Nut Mousse (D, N, G)

Hojicha Panna Cotta (D)

Mendiants (VG, N)

Chocolate Truffles (D)

Smoked Chocolate Bonbons (D)

Corn Praline (D, N)

Five-Spiced Macarons (D, N)

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