



CHRISTMAS EVE. DINNER

(5 Course)

A Glass of bubbly on Arrival

Starter Choice of:

Pumpkin & Crab Bisque

Lightly creamed pumpkin and crabmeat soup, parmesan, croutons

Beef Tartare

Angus raw minced beef tenderloin, herbs, parmesan, eggs yolk and grill sourdough

Seared Scallops

Caviar, cauliflower puree, shaved parmesan, micro greens, truffle oil

Mains Choice of:

Fillet Mignon

Beef tenderloin char-grilled to your liking, seared foie gras, Christmas vegetables, peppers, mushroom, or béarnaise sauce

Honey Roasted Gammon Ham

Traditional roasted Christmas vegetables, dressed sausages, cranberry sherry sauce

Salmon Fillet

Pumpkin puree, baby carrots, asparagus, French beans, brussels sprouts

Lobster Risotto

Arborio rice slow cooked in lobster broth, ½ Boston lobster, Prawn meats, light tomato sauce, parmesan

Pasta Porcini

Angel hair pasta, porcini mushrooms, portobello mushrooms, cream, and parmesan

Dessert's:

Merry Berry Christmas Crumble

With brandy crème anglaise and vanilla gelato

Tea / Coffee

spago

MEDITERRANEAN CUISINE

\$398 per person +10% service charge



NEW YEAR'S EVE. DINNER

(5 Courses)

A Glass of bubbly on Arrival

Starters Choice Of

Lobster Bisque

With garlic crostini, parmesan and drizzled with cognac

24hr.Pork Belly & Seared Scallops

Caviar, honey mustard glazed, beetroot, grill sourdough, micro green

Crab & Avocado Salad

Alaskan crab meats, fresh avocado, Quail eggs, caviar and Mesclun leaves

Mains Choice Of

Beef Fillet & Lobster

Char-grilled to your liking, gratin ½ Boston lobster, roasted vegetables
pepper, mushroom, or béarnaise sauce

Chilean Seabass Fillet

Cauliflower puree, asparagus, baby carrots, truffle oil

Lobster Paella

Spanish Rice slow cooked, whole Boston lobster, lobster broth, chorizo, saffron, shrimp meats

Lamb Fillet (tenderloin)

Grilled to perfection, vegetable Ratatouille, steam broccolini and mint jus

Lobster Fettuccini

Caviar, lobster meats, shrimp meats, creamy lobster sauce

Dessert's:

Chocolate Tiramisu

Tea / Coffee

spago

MEDITERRANEAN CUISINE

\$448 per person +10% service charge