VANDAL

RESTAURANTE

NEW YEAR'S EVE MENU

DECEMBER 31

WELCOME COCKTAIL

APPETIZER

Aero — Carbonara fritter with smoked Ibérico pork presa.

Causa nigiri with kabayaki eel and foie gras.

Spider crab croustade with mandarin and tarragon.

OVERTURE

Red prawn tartare on linguine,
with red prawn jus and Oscietra caviar.

FISH

Pan-seared sea bass with peanut and lemongrass foam,
chargrilled pak choi, and miso-lime brown butter.

MEAT

Chargrilled beef tenderloin with seasonal mushrooms,
beef jus, pepper-spiced labneh and kumquat.

DESSERTS

Crispy tube filled with passiom fruit cream.

Chocolate and hazelnut mousse with Aerated Chocolate,
lemon and aromatic herb cream, and marron glacé.

CHAMPAGNE AND LUCKY GRAPES