

NEW YEARS EVE SET DINNER AT FLAMES  
31 DECEMBER 2022

MENU

AMUSE BOUCHE

*Pan-Seared Foie Gras*  
Wild berries red wine reduction



APPETIZER

*Seared Scallop*  
Italian risotto | squid ink truffle cream sauce



STARTER

*Seared White Tuna Loin*  
Mushroom and sesame dressing



SOUP

*Thai Herbal Tea Lemongrass Soup*  
Grilled jumbo prawn | shallot | coriander  
Enoki mushroom



*Palate Cleanser*



MAIN

*Grill Wagyu Beef Tenderloin*  
New potato | caramelised mushroom  
Shallot | red wine reduction

Or

*Pan-fried Seasonal Fish*  
Black kingfish | melt butter apple purée  
Mixed organic micro green | green grapes  
Strawberry salad | saffron sauce



Pre-dessert



DESSERT

*Chocolate Soufflé*  
Apple compote | soufflé of chocolate and chili  
Pistachio ice cream



VEGETARIAN MENU

AMUSE BOUCHE

*Pan-Fried White Mushroom & Asparagus*  
Wild berries red wine reduction



APPETIZER

*Italian Risotto*  
Rocket pesto and truffle cream sauce



STARTER

*Tomato Caprese*  
Fresh basil burrata cheese



SOUP

*Thai Herbal Tea Lemongrass Soup*  
Root vegetable | shallot | coriander  
Enoki mushroom



*Palate Cleanser*



MAIN

*Grilled Vegetable Steak*  
New potato | onion pearl | nut | red onion reduction



Pre-dessert



DESSERT

*Chocolate Soufflé*  
Apple compote | soufflé of chocolate and chili  
Pistachio ice cream

