New Year's Eve Dinner

One&Only

NEW YEAR'S EVE DINNER

WINTER CAPPUCCINO
Wagyu beef paired with cauliflower, Neapolitan
taralli and the distinctive aroma of Greek coffee

SCALLOPS TARTAR
Delicate scallop tartare, paired with herb coulis,
hazelnut and white truffle ice cream

AGNOLOTTI DEL PLIN
Duck confit agnolotti, complemented by zucchini
cream and the elegance of truffle

LOBSTER
Open ravioli filled with lobster and ginger, in a refined
celebration of delicate flavours

VENISON
Venison fillet, paired with grilled blackberries and razor clams
for a distinctive festive combination

PRE DESSERT
Yuzu and lemon sorbet with strawberry jus

THE SNOWFLAKE
Hazelnut cream, praline and caramel insert,
accompanied by exotic fruit sauce

MIGNARDISE

290€ PER PERSON
OPTIONAL WINE PAIRING 90€ PER PERSON

Dishes indicated with (A) Alcohol | (C) Celery | (CR) Crustaceans | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (MO) Molluscs | (N) Nuts | (P) Peanuts | (R) Raw | (S) Shellfish | (SE) Sesame | (SF) Sulphites | (SO) Soybean | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of foodborne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in euro and include all applicable taxes.