



NEW YEARS EVE DINNER  
4 COURSE CELEBRATION DINNER

GLASS OF SPARKLING WINE ON ARRIVAL

• **STARTER TO SHARE**

*HEDONISM MIX PLATTER SELECTION*

*COLD STARTERS*

*"Assorted Salad" • Olivier • Tzatziki • Vinegret • Yoghurt Salsa •*

*HOT STARTERS*

*Chicken Skewers • Kofta • Fried Zucchini • Tirocafteri • Stuffed vine leaves*

• **MAIN COURSE -select one**

• *Slow-Braised Beef*

*with roasted winter vegetables & buttery mashed potatoes*

• *Whole Sea Bream*

*with sautéed mixed vegetables, extra-virgin olive oil, lemon zest & chimichurri*

• *Truffle Risotto*

*parsley & garlic risotto topped with fresh shaved black truffle.*

• **DESSERT - select one**

*Panettone with Mascarpone & Amarena Cherries*

*Chocolate Du Royal Cake*

*Strawberry Cheesecake*

*Ricotta & Pistachio Cake (Gluten-Free)*

• **SEASONAL FRUIT PLATTER**

*To share for the table*

WISHING YOU A SPARKLING NEW YEAR'S EVE AND A WONDERFUL YEAR AHEAD

SOME DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER.