

NEW YEAR'S EVE CELEBRATION

DECEMBER 31st 2025 • 5:30PM



- APPETIZER -

CHOICE OF:

ÕRA KING SALMON TARTARE

Avocado, chili oil, caperberries, crostini

EAST COAST OYSTERS

½ dz. Cocktail oysters, mignonette sauce

SMOKED SALMON CARPACCIO

House smoked salmon, asparagus, frisée lettuce, dill, chives, citrus vinaigrette

YELLOWFIN TUNA TATAKI

Sesame-crusted tuna, daikon, wakamé, wasabi aioli, miso-mirin sauce

OYSTERS ROCKEFELLER (4)

Sautéed baby spinach, wild mushrooms, Mornay sauce

ALIKI SALAD

Tomatoes, cucumber, French onions, Kalamata black olives, berry capers, Greek barrel feta, extra-virgin olive oil

CAESAR SALAD

Romaine, Parmigiano Reggiano, house made garlic croutons, prosciutto chip, anchovy

- MAIN COURSE -

CHOICE OF:

8oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

12oz STEAK FRITES

New York Strip, fresh-cut fries, Béarnaise sauce

CHILEAN SEA BASS

Caramelized garlic, warm lentil-mushroom salad, Port-veal reduction

- DESSERT -

CHOICE OF:

PROFITEROLE

CHEESECAKE

BEVERAGE

COFFEE | TEA

\$150

Applicable taxes & 18% service charge will be added to your bill

NEW YEAR'S EVE CELEBRATION

DECEMBER 31st 2025 • 8:00PM



- APPETIZER -
CHOICE OF:

ŌRA KING SALMON TARTARE
Avocado, chili oil, caperberries, crostini

EAST COAST OYSTERS
½ dz. Cocktail oysters, mignonette sauce

FILET MIGNON CARPACCIO
Beef Filet, flakes of Parmigiano Reggiano, arugula balsamic glaze

YELLOWFIN TUNA TATAKI
Sesame-crusted tuna, daikon, wakamé, wasabi aioli, miso-mirin sauce

OYSTERS ROCKEFELLER (4)
Sautéed baby spinach, wild mushrooms, Mornay sauce

TUNISIAN OCTOPUS
Red onions, capers, oregano, olive oil-vinegar vinaigrette

- SALAD -
CHOICE OF:

ALIKI
Tomatoes, cucumber, French onions, Kalamata black olives, berry capers, Greek barrel feta, extra-virgin olive oil

CAESAR
Romaine, Parmigiano Reggino, house made garlic croutons, prosciutto chip, anchovy

- MAIN COURSE -
CHOICE OF:

18oz DRY-AGED RIB STEAK
Garlic mashed potatoes, wild mushrooms, Port-veal reduction

8oz O & TERRE
8oz Filet Mignon, garlic mashed potatoes, wild mushrooms, ¼ lb. Black Tiger Shrimps, Port-veal reduction

CHILEAN SEA BASS
Caramelized garlic, warm lentil-mushroom salad, Port-veal reduction

- DESSERT -
CHOICE OF:

PROFITEROLE

CHEESECAKE

BEVERAGE
COFFEE | TEA

- CHAMPAGNE -

LAURENT-PERRIER, LA CUVÉE BRUT 750ml
Champagne at midnight to toast the New Year!
(1 bottle for every 4 guests!)

\$250

Applicable taxes & 18% service charge will be added to your bill