

GORDON RAMSAY

**BREAD STREET**

KITCHEN & BAR

*249 per person*

**Canapés**

*Mushroom arancini, truffle mayo*

*Irish beef tartar, sour dough, grated egg yolk*

*"Kelly" Oysters with ginger cucumber dressing, pickled red jalapeno chili*

**Amuse-bouche**

*Smoked tomato velouté, blue swimmer crab, crème fraiche*

**Starters to choose**

*Seared scallops, sweet corn purée, chicken skin and jus*

*Foie gras and chicken liver parfait, Madeira wine jelly, brioche*

*Roasted squash tart, caramelized onion, goat's cheese, soft herbs*

**Mains to choose**

*Beef filet Wellington with black truffle mash, seasonal vegetable, red wine jus*

*Roasted sea bass, spinach gnocchi, Osetra caviar, champagne velouté*

*Mixed wild mushroom risotto, black truffle, Pecorino cheese*

**Dessert platter**

*Chef's selection*

*New Year's delight digestive cocktail*

**Petit four**

*Salted caramel, blue berry-mint, hazelnut gianduja, raspberry macaroon*

*Prices stated are subject to 10% service charge and prevailing GST.*

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.*