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**New Year's Eve Tasting Menu | R2 650**  
**Beverage Pairing | R1 450**  
**Pandora's Box Pairing | R2 450**  
**Imperial Heritage Caviar Course | R1 850**

'Your Choice'

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Japanese milk bread | Diablo butter

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Oysters & Champagne

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Line fish ceviche

Smoked trout | Curried koji carrot

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Cold smoked lamb bresola | Casaer sabayon | Tomato gel | Sweetbread croutons | White anchovy | Cos lettuce

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**'Second Hand Shellfish'** – Coal fired chokka | Grilled globe artichoke | Prawn shell barigoule | Chorizo & gummy red pepper XO | Aerated pomodoro bisque | Potato

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Wagyu tartar | Truffle

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Suckling wild boar tortellini | Mirepoix | Parmesan custard | Café au lait | In-house 'Jamón ibérico' style charcuterie

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**'Wash your mouth out with soap'**

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**'Fish With A Story'** - Chinese steamed line fish | Sweet & sour tomato dashi | Josh Nilands fish bone udon noodles | Ponzu vinegar grilled pak choi | Rolled spiced cabbage

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Bergsroom Citrus

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Bitter coffee ganache | Chestnut cremeux | Vanilla ice cream | Hazelnut feuilletine Fermented brandy pear

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Nocturne canelé

Bramble berry bon bon

SCOBY snack

***Bubbly served at midnight***

***From Chefs Callan, Darren and the entire team, thank you for joining us***  
***A gratuity of 13% is added to your final billing.***

**At Dusk | We Dine**