

# THE REPULSE BAY

**The Verandah**  
**New Year's Eve Gala Dinner**  
**31 December 2024 (Tuesday)**  
**7:30pm**

Menu

Bluefin Tuna Kama Toro  
Kristal caviar and avocado with heirloom cherry tomato



Guinea fowl consommé  
Perigord truffle tortellini with pan-seared duck foie gras



Roasted Patagonian seabass  
diver scallop mousseline and sautéed baby spinach manila clam émulsion



Meyer lemon sorbet  
yuzu jelly and lime marshmallow



Kagoshima beef striploin  
potato and pancetta mille-feuille with Perigord truffle mousseline  
or  
Brittany lobster medallion  
buttered carrot cream and pan-roasted ratte potato gnocchi



Madagascar vanilla-bean and white chocolate mousse  
red fruit ganache and almond sponge with mascarpone gelato

Coffee, Teas  
Petits fours

\$1,688 per person

Price is subject to a 10% service charge.  
Please inform our staff if you have any food allergies or intolerances.  
Booking with prepayment is required.

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**The Verandah**  
**New Year's Eve Gala Dinner**  
**31 December 2024 (Tuesday)**  
**7:30pm**

Vegetarian Menu

Granny Smith apple salad  
avocado cream and green asparagus with Roma tomato consommé jelly



Provençale vegetables consommé  
Perigord truffle tortellini with glazed root vegetables



Roasted portobello mushroom roulade with roasted cauliflower  
sautéed baby spinach with sweet onion crème beurre



Meyer lemon sorbet  
yuzu jelly and lime marshmallow



Pan-roasted ratte potato gnocchi with Italian herbs and baby leek  
homemade semi-dried heirloom tomato and roasted organic sweet corn crème



Madagascar vanilla-bean and white chocolate mousse  
red fruit ganache and almond sponge with mascarpone gelato

Coffee, Teas  
Petits fours

\$1,588 per person

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