



# **The Strand Restaurant**

## **Christmas Eve Dinner**

**24<sup>th</sup> December 2016**

**\$ 110 per person**

**Norwegian Salmon Tartare Marinated in Citrus Fruit Smoked in Maple wood  
Served with Green Gazpacho**

**Slow-cooked Tiger Prawns with Creamed Sweetcorn, Shavings of Crispy  
Chorizo, Basil Stones and Black Ink Mist**

**Tiered French Foie Gras Terrine with Mediterranean Artichokes, Quail  
Breast and an Aspic of Duck**

**Fillet of Wild St. Pierre with Morel Mushrooms and Fresh Black Winter  
Truffle**

**Calvados Mousse and Apple Explosion**

**68-degree Pigeon Breast with Sweet Potato, Crispy Honey and a Roasted  
Coffee Sauce**

**A Red Fruit Glace Snowball Served with Pandoro Brioche Sand and  
Pouring Hot Valrhona Chocolate**



**The Strand Restaurant**  
**New Year's Eve Gala Dinner**

**31<sup>st</sup> December 2016**

**\$ 180 per person**

**Fresh Fine de Claire No 3 Oysters Served with Fennel Emulsion and Granita  
Pastis**

*Champagne "Taittinger Nocturne Sleeve" SEC - France*

**Alaskan King Crab Tartare Served with Crème Fraiche, Apple Cider Mousse  
and Oscietra Caviar**

*Chablis "Les Maouettes" Francois Martenot 2015 Burgundy*

**Buttered Mediterranean Turbot with Wild Mushrooms, Soft-centered  
Truffle Tortellini and Jerusalem Artichokes**

*Sancerre "Les Fondettes, Sauvion & Fils" 2015*

**Pan-fried Medallion of French Foie Gras, Crispy Quinoa, Porto Wine Jelly  
and Crispy Duck Consomme**

*Château Haut Lagrange 2012, Pessac Leognan*

**Roasted Japanese Grade 5 Wagyu Strip Loin with a Palette of Rosemary  
and Red Wine**

*Château Petit Fombrauge 2006, Saint Emilion Grand Cru*

**A Citrus and Chocolate Labyrinth**

*Gerard Bertrand, Banyuls 2008*