

# LEONIE'S

## NYE MENU

\$1088 per person  
Wine Pairing \$688 per person

### SNACKS

**HOKKAIDO SCALLOP**, zucchini, bitter lemon (S)(GF)  
**WINTER TRUFFLE CROQUETTE**, 24-month Comté (V)  
**AGED 2GR BEEF TOSTADA**, century egg  
*Barone Pizzini Franciacorta Golf 1927*

### BREAD COURSE

**PARKER HOUSE ROLL**, rose harissa (V)

### FIRST COURSE

**SABA**, Orin apple, horseradish (GF)  
*Billecart-Salmon Rose Brut NV*

### SECOND COURSE

**LOBSTER**, fermented carrot, Sichuan chilli oil (S)(GF)(A)  
*Domaine Jacqueson Rully Blanc 2022*

### MAIN COURSE

**TEA SMOKED PIGEON**, celeriac, hawthorn (GF)(A)  
*Delas Freres Les Challeys Saint Joseph 2021*  
or  
**KUMAMOTO BEEF**, celeriac, burnt peppercorn (Supplement \$268) (GF)(A)  
*Chateau Simmard Saint Emilion Grand Cru 2012*

### DESSERT

**CALAMANSI**, almond, Cointreau (N)(A)  
**PETIT FOURS**, lemon madeleines, chocolate bon bon (N)  
*Mr Riggs Sticky End Viognier 2022*

(V) VEGETARIAN (N) CONTAINS NUTS (GF) GLUTEN-FREE (S) SHELLFISH (A) CONTAINS ALCOHOL

Vegetarian menu available upon request