



THE TWELVE APOSTLES
HOTEL AND SPA

NEW YEARS EVE

Casino Royale - Monte Carlo

Created by Executive Chef Christo Pretorius / The 12 Apostles

AMUSE BOUCHE

Oysters

dashi beurre blanc | chive oil | crispy chicken skin

FIRST COURSE

Steamed Langoustine

seaweed salad | cauliflower cream | pickled cucumber | green onion oil | langoustine cream sauce

SECOND COURSE

Duck Liver and Foie Gras Parfait

burnt orange gel | ginger biscuit crumbs | toasted hazelnut | radish salad

THIRD COURSE

Sustainable Seabass

white wine steamed mussels | asparagus | compressed apple | fennel puree | dill oil |
smoked fish cream | pickled lemon

or

Lamb loin

oven roasted lamb loin | polenta | aubergine puree | pickled mustard seeds | crispy potato |
garden peas | lamb jus

FOURTH COURSE

Boerenkaas Soufflé

twice baked soufflé | roast apricot jellies | citrus gel | celery and pea shoot |
vanilla bean poached apricot

FIFTH COURSE

Raspberry and Vanilla

raspberry and hibiscus mousse | vanilla meringue | hibiscus jelly | vanilla crumbs |
raspberry and pea shoot salad

FIFTH COURSE

Mignardises

Monte Carlo cookie
cassis & vanilla macaroon
roulette chocolate truffle