

GINJA

VDA WATERFRONT

# New Year's Eve

## MENU

### TABLE BREAD & BUTTER

Hokkaido Milk Bun  
Sweet Potato Pot Bread  
Whipped Bone Marrow Butter  
Plain Butter  
Roasted Rosemary Olives & House-made Dips



### STARTERS -BUFFET-

Amber Tomato Tartare  
Olive Marmalade | Basil

Shrimp Satay  
Red Curry | Sprouts | Peanut &  
Coconut Sauce

Foie Gras Brioche  
Green Apple | Sakuru Cherry Blossom  
Macadamia Nut | Tarragon

Oysters  
Nori Jam | Sui Sui Dressing | Crème Fraiche | Tapioca

Truffle Macaroon  
Sherry Mushroom | Parmesan | Cocoa

Beetroot  
Brick Pastry | Cranberry | Crème Fraiche | Balsamic

Bacon, Manchego & Dates

Smoorsnoek  
Miso | Furikaki





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### MAIN COURSE -PLATED-

Malay Baked Sustainable Fish

Celeriac | Crayfish & Fennel Slaw | Apple | Almonds  
Vadouvan | Coconut

Chalmar Short Rib

Kimchi | Charred Rapini | Sesame &  
Coriander Romesco | XO Rib Broth

Zucchini & Ricotta Blossoms

Vegetable Niçoise | Saffron | Espelette Pepper | Tarragon

Confit Lamb Belly

Sweetbreads | Carrot | Black Garlic | Chimichurri |  
Petit Pois | Pan Jus

Smoked Onion Agnolotti

Goat's Cheese | Asparagus | Pumpkin  
Leaf Pesto | Hazelnuts | Burnt Butter



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### DESSERT -BUFFET-

Saffron, Pistachio & Rosewater Possets  
Cardoman Biscotti

Chocolate Palette  
Peanut Butter Shortbread  
Chocolate Mousse

Chocolate Coffee Cheesecake

Sticky Toffee Pudding  
Caramel Pecan Sauce

Apple & Date Crumble

Raspberry & White Chocolate Macaroons

Popcorn Ice Cream  
Vanilla Ice Cream  
Anglaise