

D Richard's

31ST DECEMBER 2026



NEW YEARS EVE

SET MENU | \$180pp



AMUSE BOUCHE

PARMESAN BISCUIT

onion cream cheese, chives (D | G)

SMOKED BACON DONUT

bacon, maple glaze, nasturtium (D | G)

SOUP

PORCINI VELOUTÉ

sour cream, toasted hazelnut, brown butter (D | TN)

STARTER

SEARED SCALLOPS

pea purée, crispy pancetta, mint (D | SF)

MAIN COURSE

FILET ROSSINI

beef tenderloin, seared foie gras, creamed potato, wilted spinach, Maderia sauce (D)

CHILEAN SEA BASS

potato mousseline, creamed spinach, Champagne Beurre Blanc (D)

DESSERT

BAKED ALASKA

Madagascan vanilla parfait, Amarena cherry, toasted Italian meringue,
Grand Marnier flambé (D | G)

D dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.