

Riviera  
THE  
RESTAURANT

*New Year's Eve along the Riviera*

Friday, 31<sup>st</sup> December 2021

1<sup>st</sup> Seating

4-Course Menu | \$158<sup>++</sup> per person

*Menu Exclusively Available for the Entire Table*

Amuse-Bouche

House-Made Tarama Tartlet | Hokkaido Sea Urchin  
Amalfi Lemon Gel

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Foie Gras Opéra

Gingerbread Biscuit | Vieil Armagnac 1980 | Mulled Wine Pear Jelly

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Hand-Dived Hokkaido Grade Scallops

Pan-Seared | Artisanal Riso Di Semola Pasta | Aged Parmesan  
Périgord Winter Black Truffle

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Le Pithiviers

Poulet de Bresse, Venison & Foie Gras  
Périgord Winter Black Truffle Sauce

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Ispahan

Raspberry Sorbet | French Meringue  
Litchee Gel | Rose Chantilly

**Free-Flow Beverages**

*All prices indicated below are per person for duration of seating*

Free-Flow Champagne Blanc de Blancs Delamotte N.V.: \$128<sup>++</sup>

Free-Flow Champagne Brut Delamotte N.V.: \$88<sup>++</sup>

*New Year's Eve along the Riviera*

Friday, 31<sup>st</sup> December 2021

2<sup>nd</sup> Seating

7-Course Menu | \$258<sup>++</sup> per person

*Menu Exclusively Available for the Entire Table*

Amuse-Bouche

House-Made Tarama Tartlet | Hokkaido Sea Urchin  
Amalfi Lemon Gel

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Loch Fyne Scottish Salmon

Smoke with Oak Chips from Retired Whisky Barrel  
Organic Japanese Spinach Cream | Kaluga Queen Oscietra Caviar

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Foie Gras Opéra

Gingerbread Biscuit | Vieil Armagnac 1980 | Mulled Wine Pear Jelly

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Hand-Dived Hokkaido Grade Scallops

Pan-Seared | Artisanal Riso Di Semola Pasta | Aged Parmesan  
Périgord Winter Black Truffle

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Wild Atlantic Cod Fish

Butter-Poached | Pomme Fondante  
Marc Haerberlin Sauce & Organic Seaweed

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Le Pithiviers

Poulet de Bresse, Venison & Foie Gras  
Périgord Winter Black Truffle Sauce

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Le Comté et La Truffe

Aged 48 Months | Quince Jam | Rye Bread  
Périgord Winter Black Truffle

\*\*\*

Ispahan

Raspberry Sorbet | French Meringue  
Litchee Gel | Rose Chantilly

**Free-Flow Beverages**

*All prices indicated below are per person for duration of seating*

Free-Flow Champagne Blanc de Blancs Delamotte N.V.: \$128<sup>++</sup>

Free-Flow Champagne Brut Delamotte N.V.: \$88<sup>++</sup>