

NEW YEAR'S EVE AT SHIKI

*Charles Heidsieck NV Champagne
or Signature 5th Floor Gin and Tonic on arrival*

APPETISERS

Braised South Australian green lip abalone, tuna and kingfish sashimi
Coffin Bay oysters served with Yuzu and wasabi sauce

*2015 Pikes 'The Merle' Riesling, Clare Valley
or Seishu Michisakari Junmai Daiginjo Sake*

Tempura Murray cod fillets and asparagus, served with spicy creamy miso

*2018 'Whispering Angel' Côtes de Provence Rosé, France
or Yebisu Premium Beer*

TEPPANYAKI

Japanese scallops with caviar and spring onion
South Australian crayfish tail with truffle butter

015 Oliver Leflaive Puligny-Montrachet, Chardonnay, France

Teppanyaki abalone mushroom, Shiitake mushroom and garlic chives

2019 Stonier Pinot Noir, Mornington Peninsula

Kiwami Wagyu striploin (Marble Score 9, 100g)
Teppanyaki udon noodles with Spencer Gulf prawns

*2017 Rockford Basket Press Shiraz, Barossa Valley
or Glenlivet 18 YO Single Malt Whisky*

DESSERT

Yogurt-lime mousse, apple compote, almond praline crunch

*Midnight Toast: 2006 Charles Heidsieck Vintage Brut Champagne
or Hibiki Harmony Japanese Whisky*

Coffee or tea

SHIKI

四季