



**NEW
YEAR**

31.12.18

MENU

TO START

oyster rockefeller
chicken liver panna cotta, cherry
tomato gazpacho
tuna, aniseed, veal crème, capers

TASTING MENU

seared scallop, ponzu, miso, mango chutney, hijiki, shitake
terrine of pigeon & foie gras, Jurançon jelly, artichoke, peach, pine nut
lobster, octopus, asparagus, chorizo, sauce rouille
sweetbread, parmesan, peas, mint, tarragon, cherry tomato
wagyu beef fillet, crispy beef cheek, port wine shallot, celeriac
dark Valrhona chocolate, lychee, passionfruit, coconut

TO FINISH

cheese

holy goat brigid's well, pyengana cheddar, cashel blue
served with pear & saffron chutney, muscatels, walnut raisin bread

antipasto

prosciutto san daniele, wagyu bresaola, coppa,
sopressa salami, nduja salami paste, manchego cheese,
grissini, pickled onion, marinated olives

360

BAR AND DINING

MENU

VEGETARIAN

TO START

zucchini, caramelized feta
eggplant caviar, balsamic onion
clarified gazpacho
carrot walnut salad, orange, buttermilk

TASTING MENU

soy pickled cucumber, miso, wasabi, shitake
marinated artichoke & fennel, capsicum, pine nut, basil pesto
slow cooked duck egg, asparagus, truffle mushroom purée, pumpernickel
spinach & ricotta tart, vegetable jus, celeriac
polenta cake, tomato, cashew cream, green pea & tarragon vinaigrette
dark Valrhona chocolate, lychee, passionfruit, coconut

TO FINISH

cheese

holy goat brigid's well, pyengana cheddar, cashel blue
served with pear & saffron chutney, muscatels, walnut raisin bread

360

BAR AND DINING

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