

MAHA'S 2018 NEW YEAR'S EVE DINNER

Matched Wine TBC Premium Matched Wine TBC

First

Baked port phillip bay scallops, arak cream, warka

Truffled fava, butter poached crayfish, tarragon, almonds

Oysters kataifi, whipped cod roe, finger lime

Chemen cured hiramasa kingfish, preserved lemon, kombu, isot pepper

Second

Cinnamon & chicken parfait, spiced figs, roasted hazelnuts

Third

Poached salt bush lamb, summer tomatoes, kishk

Fourth

Pigeon bastilla, zaatar, truffle & roast almond pan jus

Fifth

Sher wagyu striploin, begonia leaves, preserved lemon, nettles, smoked bone marrow jus

Sixth

White chocolate, strawberries, champagne, sumac

MENU SUBJECT TO CHANGE