

NEW YEARS EVE 2023 – CHINO LATINO

£295 per person

FIRST COURSE - PLATTER TO SHARE

Sashimi - 284 kCal

Tuna, salmon and seabass

Salmon - 625 kCal

Flaming salmon and tenkasu

Tiger Maki - 427 kCal

Prawn, crab, takuwan, sesame, beetroot yoghurt

SECOND COURSE - SALADS TO SHARE

Calamari salad 251 kCal

Tamarind dressing, tomato, red onions, mint

Duck salad 569 kCal

Lime mustard maple syrup

Iceberg salad 171 kCal

Wafu dressing, sesame

THIRD COURSE - TEMPURA PLATTER TO SHARE

Stuffed red chilli and soft shell crab 107 kCal

Ponzu sauce, green chilli aioli

Prawns wrapped in shiso leaf

Ponzu sauce

Market vegetables 102 kCal

Soy, mirin

MAIN COURSE - CHOICE OF ONE

Lobster and king crab 723 kCal

Chilli and yuzu hollandaise

Black angus beef shortrib 673 kCal

Slow cooked, teriyaki sauce

Baby chicken 498 kCal

Plum sauce

Butternut squash moqueca 1107 kCal

Spicy butternut squash and coconut sofrito

SIDES

Peruvian corn, Steamed Bok Choi, Cassava chips, Jasmine rice

SIGNATURE DESSERT PLATTER

NEW YEAR'S EVE EXECUTIVE LOUNGE

£ 500.00 per person
Buffet 21:00 - 23:00

COLD

SEARED SALMON MAKI ROLL
Asparagus, onion, sesame seed, wasabi mayo

JALAPENO
Cos, cucumber, onion, tomato, avocado, truffle

SEARED TUNA NIGIRI
Apple mustard vinaigrette

MINI SASHIMI BOATS
Tuna, salmon, wasabi

TUNA TARTAR SPOONS
Avocado, wasabi ponzu

DAIKON SALAD
Balsamic miso dressing

CEVICHE MIXTO
Seabass, prawns, calamari, avocado lime dressing

SUNDRIED TOMATO
With buffalo mozzarella crostini

AVOCADO
With mango cream cheese, sesame shell

BEEF CARPACCIO
Artichoke, truffle sabayon

HOT

QUEEN SCALLOPS
With deep-fried seaweed and mirin sauce

HONEY SOY LAMB FILLET
Bulgar wheat risotto

VEGETABLE CROQUE-MONSIEUR
With sundried tomato and courgette

VEGETABLE TART
Roasted Mediterranean with braised cherry tomato

CHICKEN CRÈME FRAICHE CURRY
Coriander & mango marmalade

SEARED BEEF LOIN MEDALLIONS
On mushrooms ragout

DUCK PARFAIT
Baked brioche and orange marmalade

POACHED LOBSTER
Crispy truffle potato, wilted spinach, hollandaise

DESSERT

MOCHI ICE CREAM SELECTION ON DRY ICE

SALTED CARAMEL BANANA MOUSE

CHOCOLATE TRUFFLES