



LA SALA™

NEW YEAR'S EVE MENU

LA SALA SIGNATURE CANAPÉS AND CHAMPAGNE COCKTAIL ON ARRIVAL

STARTER

LOBSTER AND AVOCADO SALAD

With fresh melon, cashew nuts, spring onions, coriander, chilli and mango mayo

FOIE GRAS TERRINE

With pistachios, crisp rocket, papaya and red berries

RED TUNA TATAKI

With wakame salad and ponzu sauce

PRAWN CARPACCIO

With citrus vinaigrette

SPICED BUTTERNUT SQUASH AND SWEET POTATO SOUP (V)

A classic winter warmer infused with coconut cream

MAIN COURSES

LAMB CUTLETS

With dauphinoise potatoes, sautéed vegetables and mint sauce

TOURNEDOS ROSSINI

With fillet steak topped with foie gras, served on a crouton with Robuchon mashed potatoes, sautéed potatoes, truffle and calvados sauce

GRILLED MONKFISH AND KING PRAWNS

With asparagus, black rice and champagne butter sauce

PAN FRIED TURBOT

With pumpkin puree, grilled vegetables and vierge sauce

AUTHENTIC HOMEMADE THAI GREEN CURRY (V)

With vegetables, tofu and steamed basmati rice with citrus vinaigrette

DESSERTS

ASSIETTE OF CHOCOLATE

Petit fours

EARLY HOURS

EARLY MORNING BACON BAGUETTES

To keep the party going!

€290 PER PERSON

10% SERVICE CHARGE IS APPLICABLE