

PANTECHNICON

New Year's Eve

SET MENU

BEFORE 7PM | 85PP
7PM ONWARDS | 120PP

entrée

Delica pumpkin velouté, smoked oil,
pumpkin seeds (v)

starters

Organic burrata, blood orange, pistachio,
pomegranate & cress salad (v)

Wagyu beef tartare, bone marrow, smoked egg yolk
& buckwheat crackers

Scottish lobster, avocado, prawn salad, Baeri caviar

mains

Butternut squash wellington, scorched leeks, mushroom bisque (v)

Wild sea bass fillet, saffron New Jersey potatoes, razors clams,
Champagne beurre blanc

Hereford beef fillet, pressed potato, leeks,
horseradish emulsion & black truffle shaving

dessert

White chocolate Alaska bombe & raspberry coulis (v)

Vanilla & mango cheesecake, berry compote,
coconut crumble (v)

roof garden

(pbo) Plant Based Option | (v) Vegetarian
Please let our staff know if you have dietary or allergen needs.
An optional 13.5% service charge will be added to the bill.

champagne

GLASS 125ml

Charles Heidsieck, Brut Réserve, France NV • 19 | 115

Charles Heidsieck, Brut Rosé, France NV • 27 | 160

Rare, France 2013 • 49 | 295

BOTTLE

Devaux, Grande Reserve NV • 98

Jacquesson Cuvée 746 NV • 230

Charles Heidsieck, Blanc des Millénaires 2007 • 345

Krug 'Grande Cuvée', 170ème Édition NV • 558

Billecart-Salmon, Brut Rosé NV • 140

Dom Ruinart, Brut Rosé 2007 • 607

Billecart-Salmon, Blanc de blancs NV Magnum • 430

Dom Pérignon 2010 Magnum • 1600

bottle service

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SERVED WITH A SOFT DRINK
OF CHOICE, CITRUS & ICE
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Stolichnaya Elit • 215

Bobby's Gin • 173

Codigo Blanco • 187

Clase Azul Plata • 397

Casamigos Reposado • 313

Don Julio 1942 • 775

Dos Hombres Espadin Mezcal • 257

Highland Park 12 • 201

Mount Gay Black Barrel • 187

cocktails

Bubbles & Bitters • 25

French 75 • 17

Margarita • 16

Tiramisu Martini • 18

Highland Julep • 16

roof garden

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