

New Year's Eve Menu

Oscietra caviar

Green Peas / Star Anise / Pickled Carrot / Quail Egg / Blini / Sour Cream

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Moët & Chandon Brut Chardonnay-Pinot Noir-Pinot Meunier, Champagne, France NV

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Foie Gras

Foie Gras Terrine / Rujak Sauce / Tropical Fruits / Gingerbread Crumble

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Tenuta Sant' Helena Pinot Grigio, Fantinel, Friuli-Venezia Giulia, Italy 2015

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Canadian Lobster Ravioli

Gulai / Sautéed Onion / Herb Oil Dressing / Tapioca

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Chablis, Georges Dubeuf, Burgundy, France 2015

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Octopus

Kemangi / Sweet Potato/ Black Coral Tuille

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Attitude Sauvignon Blanc, Pascal Jolivet, Loire, France 2015

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Cod fish

White Quinoa/ Soy Sauce - Beurre Blanc / Seaweed Dulce

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Attitude Sauvignon Blanc, Pascal Jolivet, Loire, France 2015

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Turkey Wellington

Salsify / Cured Baby Carrot / Morel Mushroom / Foie Gras

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Grey Chardonnay, Viña Ventisquero, Casablanca Valley, Chile 2015

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Westholme Wagyu

Australian Sirloin / Black Trompet Mushroom / Bearnaise / Black Garlic Emulsion

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St. Emilion Merlot-Cab.Franc-Cab.Sauvignon, Mouton Cadet, Bordeaux, France 2015

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Brie de Meaux

Crispy Filo Pastry / Raspberry / Nuts / Figs

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Chocolat Parfait "Gold"

Banana / Passion Fruit / Champagne Granite

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Pino de Bali Alphonse Lavalée-Moscatel, Hatten Wines, Bali, Indonesia NV

CasCades
RESTAURANT



USD 350 ++ per person

Includes 4 canapés, degustation menu, wine pairing and champagne.
Price is subject to 21% tax and service charge.