

CHEF'S TAVERN

NEW YEARS LUNCH

31st December till 3rd January 2026

business lunch prix fixe menu

\$48 per person

bread / choice of starter / choice of main / choice of dessert

roggenbrot bread, butter

choose one starter

roast pumpkin soup

spiced pumpkin seeds, Austrian pumpkin oil, chives (v)

salmon confit

seaweed, fennel salad & orange, herb vinaigrette

rucola & prosciutto san daniele ham

parmesan, balsamic & extra virgin olive oil

choose one main

truffle risotto (v)

roasted mushroom, parmesan, truffle foam, artichoke chips

stuffed new years turkey

prosciutto, braised red cabbage,

chestnut, brussel sprouts

schnitzel 'wiener art'

breaded pork loin, cranberries, lemon

butterhead lettuce, side of fries

choose one dessert

apple strudel "Viennese Style"

served with whipped cream & vanilla sauce

deconstructed "Sachertorte"

apricot gel, chocolate cremeux

(v) - vegetarian option available

Prices displayed are subject to prevailing service charge and GST

CHEF'S TAVERN
PREMIUM NEW YEARS LUNCH
31st December - 3rd January 2026

\$88 per person

roggenbrot bread | butter

quail foie gras parfait grapes | verjus | porcini & onion madeleines

chestnut velouté mushroom duxelles | chives oil | crispy speck crumble

rainbow trout cucumber | buttermilk dressing | dill oil | trout caviar

roast duck breast braised red cabbage | brussel sprouts |
truffle jus

golden chocolate | apricot gel | chocolate cremeux | 24k gold

petit fours

served with coffee or tea

coffee selection

espresso | black | white

tea selection

earl grey | chamomile | peppermint

(v) - vegetarian option available

Prices displayed are subject to prevailing service charge and GST

CHEF'S TAVERN

NYE DINNER 2025

(First seating booking timing 5:30-7:00pm)

\$128 per person

amusebouche

roggenbrot

bread | butter

salmon confit

seaweed | fennel salad & orange | herb vinaigrette

lobster bisque

pan seared scallop | argentinian prawn

alaskan cod

octopus goulash | green asparagus

OR

wagyu beef “et oignon”

onion gravy | pommes puree | brussels sprouts

golden chocolate

apricot gel | chocolate cremeux | 24k gold

CHEF'S TAVERN

NYE DINNER 2025

(Second seating from 7:30pm)

\$188 per person

amusebouche

roggenbrot

bread | butter

spicy tuna tartare

ginger soy dressing | avocado | tempura shisho

cold angel hair pasta

argentinian prawns | tom kha coconut | lobster bisque

rainbow trout

pickled cucumber | buttermilk dressing | dill oil | trout caviar

wagyu beef & black truffle

black winter truffle | pommes puree | shishito pepper

golden chocolate

apricot gel | chocolate cremeux | 24k gold

petit four