



NEW YEARS EVE EXTRAVAGANZA AT SEANATRA

Indulge in a Special 4-COURSE DINNER

Designed by Chef Stavris Georgiou!

Complimentary glass of bubbly

appetizers

WHITE TARAMA

OR

BLACK OLIVE TAPENADE

BURRATA SALAD

Burrata salad, cherry tomatoes, basil pesto, caper and rusk bread.

OR

BEETROOT SALAD

Beetroot salad, fried goat cheese, pistachio, sesame, berries and yoghurt dressing.

BEEF CHEEKS

Slow cooked beef cheeks, bechamel espuma, mushroom sauce, truffle and mango gel.

OR

BEEF CARPACCIO

Truffle dressing, parmesan cream, confit artichoke.

main course

PRAWN RISOTTO

Bisque sauce, feta espuma, tomato flakes.

GRILLED RIBEYE STEAK (300g)

Rib-eye steak, truffle mashed potato, black pepper sauce, crispy onions and broccoli.

OR

GRILLED LOBSTER AND PRAWN RAVIOLI

Grill Lobster tail. Served with prawn ravioli, parsnip purée and bisque sauce.

dessert

VEGAN CARROT CAKE

Deconstructed carrot cake, cashew nuts cream, caramelized walnuts, orange sauce and cinnamon sorbet.

OR

TIRAMISU

Tiramisu with mascarpone cream, tonka, chocolate and coffee sauce and mocha ice cream.

During the morning hours enjoy our
HOT FESTIVE SOUP