

BOA

NEW YEAR'S EVE 2022 DINNER

FIRST CHOICE OF

BOA CAESAR SALAD

PRAWN & COLOSSAL CRAB SALAD

butter lettuce, tarragon dressing, confit tomato

WAGYU STEAK TARTARE

pickled vegetables, quail egg, brioche

SECOND CHOICE OF

LOBSTER BISQUE

aged sherry, crème fraiche, fresh lobster

SMOKED SALMON

cream cheese, caviar, everything bagel chips, caperberries

BUTTERNUT SQUASH RISOTTO

mascarpone, tempura mushrooms

MAIN CHOICE OF

PETITE FILET MIGNON

truffle new potatoes, charred broccolini, morel mushroom demi

CHICKEN BREAST

gorgonzola gnocchi, english peas, port wine syrup

CHILEAN SEABASS

forbidden rice, seaweed salad, black bean garlic sauce

CAULIFLOWER PARMESAN

pomodoro, melted burrata, micro basil

DESSERT

FLOURLESS CHOCOLATE TERRINE &

MASCARPONE CHEESECAKE DUO

ADD

WINE PAIRING + \$85

FIRST

Pommery Brut Royal, Reims NV

SECOND

Rose, Ch. La Gordonne, Provence 2020

THRID

Peju Cabernet, Napa 2019

DESSERT

Rozes White Reserve Port, Portugal NV



SHAVED BLACK TRUFFLE +\$15

OSSETRA CAVIAR 1oz +\$120

crème fraiche, trout roe, gaufrette potatoes

NY STRIP +\$30

upgrade for filet mignon

JAPANESE A5 WAGYU FLIGHT

+\$200

kagoshima, iwate, hokkaido snow beef