

ANTASIA

Antasia New Year's Eve Gala Menu

31st December 2024

(All dishes are designed to share)

Glass of sparkling wine on arrival

Hamachi and Mango Roll

Seared Hamachi uramaki with fresh mango, pickled cucumber, shiso emulsion, yuzu tobiko

Red Snapper Carpaccio

Thinly sliced red snapper with miso caramel, crispy sweet potato, citrus ponzu sauce, and pomegranate

Wagyu Beef Tartare

Hand-chopped Wagyu with truffle kombu aioli, crispy brioche, frisée salad, and a quail egg

Smoked Duck Gyoza

Delicate dumplings filled with smoked duck, shiitake, and spring onions and citrus-yuzu soy

Mediterranean Red Mullet

Oven-baked red mullet with a vegetable-herb crust, avocado-lime salsa and beetroot espuma

Jumbo Grilled Prawns

With cilantro chimichurri, wakame salad, charred lime, and saffron beurre blanc.

Pan-Seared Halibut

Creamy cauliflower purée, sautéed asparagus, champagne sauce and truffle mashed potatoes.

Beef Fillet Tenderloin

Sous vide beef fillet steak with mushroom arancini, portobello ragout, black truffle jus, and seared foie gras

Madagascar vanilla Libum

Feuilletine with Ivory chocolate, mint blueberry coulis and Kir Royale sorbet

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€ 100.00 per person

ANTASIA

Antasia New Year's Eve Vegetarian Gala Menu

31st December 2024

(All dishes are designed to share)

Glass of sparkling wine on arrival

Vegan Uramaki

Teriyaki mushrooms, pickled radish, fresh shiso leaves

Grilled Asparagus Salad

With rocket leaves, Inka tomatoes, citrus segments, and basil pesto.

Beetroot Carpaccio

Thinly sliced beetroot with truffle kombu aioli, crisp brioche, frisée salad

Mushroom Gyoza

Pan-fried gyoza filled with wild mushrooms, served with orange-ginger ponzu sauce

Eggplant Skewers

Grilled eggplant marinated in a miso-soy glaze, topped with toasted sesame and fresh cilantro.

White Miso Soup

With wakame, edamame beans, tofu, scallions and sweet potato crisps

Spiced Cauliflower Steak

With wasabi purée, lime, toasted almonds, and beetroot espuma.

Pan-Fried Sesame Tofu

With sautéed asparagus, truffle mashed potatoes saffron beurre blanc.

Baked Baby Vegetables

Served with avocado salsa, coconut yellow curry

Madagascar vanilla Libum

Feuilletine with Ivory chocolate, mint blueberry coulis and Kir Royale sorbet

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€ 100.00 per person