

MSOCIAL

AUCKLAND



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NEW YEAR'S EVE DINNER

31 DECEMBER 2019 | 5:30 - 8:30 PM

Start Small

kingfish ceviche, pickled ginger gel,
coconut, chili, basil, sriracha oil & crispy
shallots

hierloom tomato salad, fresh mozzarella,
compressed watermelon, pickled
cucumbers, kalamata olives, basil and
crostini

squid ink linguine, butter poached crab
meat, garlic chips and picada

Eat More

pan roasted local market fish, with
cockles, scampi bisque, confit tomato,
fennel

roasted potato gnocchi, sweet corn,
courgette, edamame, shiitake, truffle oil
and pecorino

grilled angus eye fillet, parsnip puree,
pickled onions, watercress, miso butter &
red wine jus

Indulge

chocolate marquise, candied hazelnuts,
confit mandarins, rosemary ice cream

ginger crème brulee, almond biscotti
and raspberry sorbet

nz cheese with housemade fennel &
sesame lavosh

This is a 4-course meal. Select a dish from each course.

GST included. Kindly inform us if you have any
food allergies. Happy New Year!