

Arden

PRESENTS

# Countdown IN THE SKY 2025

**31 DECEMBER 2024**

**5-COURSE MENU \$198++ PER PAX**

**2ND SEATING: 8:30PM**

## **Bread**

House-Made Brioche | Smoked Macadamia Butter

## *1st Course*

### **Hirame Crudo**

Australian Flounder | Preserved Daikon Radish | Mandarin Ponzu | Basil Oil

## *2nd Course*

### **Ushiojiru**

Cloudy Clams | Hokkaido Scallops | Japanese Chestnuts | Local Grown Yanagi Matsutake | Yuzu

## *3rd Course*

### **Coal Roasted Abrolhos Scallop**

Bonito Espuma | Osteria Caviar | Garden Sunrose

## *4th Course*

### **Wood Fire Grilled Wagyu Short Rib MBS 8**

Gruyère Potato Gratin | Beef Fat Confit Shallots | King Trumpet Mushrooms | Truffle Béarnaise Sauce

OR

### **Coal Roasted Free Range Chicken**

Herb Stuffed Chicken Ballotine | Grilled Baby Leeks | Tuscan Kale | Creamy Morel Sauce

## *5th Course*

### **Guanaja Chocolate**

Chocolate Shell | 70% Guanaja Mousse | Flourless Chocolate Sponge | Hazelnut Praliné Gelato  
Chocolate Crisp

**KAARLA OUMI**  
WOOD-FIRE GRILL & BAR

All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.