

Café Carlyle

CHINESE NEW YEAR FIREWORKS MENU

WEDNESDAY 18 FEBRUARY

SALMON TARTARE

SMOKED SALMON ROE, AVOCADO, SQUID INK TAPIOCA



PAN SEARED SEA BASS FILLET

LEMON CREAM, FENNEL SALAD, CHIVES



SMOKED BRAISED SHORT RIBS

MAPLE GLAZED BABY CARROTS, PARSNIP PUREE, RED WINE JUS



AMARETTO MOUSSE

PEAR COMPOTE, DILL

980/PER PERSON

INCLUDING A GLASS OF CHAMPAGNE ON ARRIVAL

ENJOY A SENSATIONAL SIP WITH OUR SOMMELIER'S SPECIAL SELECTIONS

THORLE SILVANER TROCKEN 2022
170/GLASS

CHATEAU BRANAIRE DUCRU 2010
380/GLASS

Café Carlyle

CHINESE NEW YEAR VEGETARIAN FIREWORKS MENU

WEDNESDAY 18 FEBRUARY

ZUCCHINI TARTARE
AVOCADO, SQUID INK TAPIOCA



PAN SEARED KING OYSTER MUSHROOM
LEMON CREAM, FENNEL SALAD, CHIVES



SMOKED BRAISED CELERIAC
MAPLE GLAZED BABY CARROTS, PARSNIP PUREE, RED WINE JUS



AMARETTO MOUSSE
PEAR COMPOTE, DILL

680/PER PERSON
INCLUDING A GLASS OF CHAMPAGNE ON ARRIVAL

ENJOY A SENSATIONAL SIP WITH OUR SOMMELIER'S SPECIAL SELECTIONS

THORLE SILVANER TROCKEN 2022
170/GLASS

CHATEAU BRANAIRE DUCRU 2010
380/GLASS