

BILBOA

NEW YEAR'S MENU
R1 500 PER PERSON

AMUSE

OYSTERS

Preserved Lemon, Campari & Orange

TABLE SIDE BREAD

ZATAAR - Smoked Butter

HUMMUS - Chickpea & Dukkah

LABNEH - Spinach, Mint & Walnut

TO START

BEEF

Tartar, Bulgur, Yoghurt, Mint, Muhammara & Lavash Bread

OR

SCALLOP

Zataar, Sumac & Pistachio Salsa Verde

OR

FOIE GRAS

Briôche, Strawberry, Amba, Hazelnuts & Cocoa

OR

BAKED MOZZARELLA

Corn Flakes, Semolina, Rose Water Syrup, Lemon & Pistachio

PALATE CLEANSER

STRAWBERRY & WATERMELON GRANITE

TO FOLLOW

SLOW BRAISED LAMB SHOULDER

Gremolata

OR

ORANGE BLOSSOM GLAZED BEEF SHORT RIB

Preserved Lemon, Fennel & Sorrel

OR

ROASTED MAROON

Chilli Butter & Succulents

OR

BUTTER POACHED SEA BASS

Caramelised Tahini Sauce, Chilli, Pine Nuts & Succulents

OR

WHOLE ROAST CAULIFLOWER

Spiced Butter, Yoghurt Tahini, Walnut, Pomegranate & Rose

TABLE SIDES

HERB RICE GREEN GARLIC, SAFFRON, CRISPY SHALLOTS,
YOGHURT SAUCE, BROCCOLINI, LEMON TAHINI

TO END

STRAWBERRY POMEGRANATE ROSE MESS

Meringue, Sorbet, Crème Fraîche Mascarpone & Sumac

OR

BAKED CHOCOLATE TRUFFLE

Pernod Figs