

BILBOA

NEW YEAR'S MENU
R 1650 PER PERSON

AMUSE-BOUCHE

OYSTERS ON THE HALF SHELL
Frozen Kumquat & Chilli Mignonette

STARTER

BABY SQUID
Chorizo Aioli

OR

BURRATA & GRILLED GREEN TOMATO (V)
Tomato Juice, Coriander, Almonds & Jalapeño

OR

LAMB KOFTA
Spiced Yoghurt & Walnut Romesco

MAIN

GRILLED KING PRAWNS
Orange & Beurre Blanc

OR

ROASTED WHOLE FISH
Citrus Blossom

OR

DRY-AGED SIRLOIN ON THE BONE
Preserved Lemon Butter

OR

SPICED LAMB CUTLETS
Mint & Cumin

OR

WHOLE ROAST CAULIFLOWER (V)
Whipped Goats Cheese, Saltanus, Honey Mustard & Dukkah

TABLE SIDES

HERB RICE
Green Garlic, Saffron & Crispy Shallots

SPICED POTATO
Garlic, Herbs & Lemon

YOGHURT
Raisins, Cucumber & Walnuts

DESSERT

ORANGE BLOSSOM POSSET
Syllabub, Meringue & White Chocolate Crumble

OR

DATE PUDDING
Cinnamon Ice Cream

PETIT FOURS