

NYE 2008 BANQUET DINNER

\$400 per person

amuse

FRESH PACIFIC OYSTER

spicy pickled summer vegetables salsa and fresh micro herbs

first course

OCEAN ROOM SIGNATURE SELECTION

chilled tomato consome with steamed abalone, soft shell crab taco
poached crystal bay prawn cocktail, slow braised Kurobuta pork belly

second course

SEAFOOD SPECIALIST

OCEAN ROOM'S seafood platter interpretation. individually prepared fish, crustacea and shellfish with intensely flavoured accompaniments

third course

WAGYU BEEF THREE X THREE

300 day aged premium wagyu beef, three preparations
– char grilled, poached and braised

fourth course

SUSHI CELEBRATION

spectacular Sydney inspired sushi – unique, modern and extravagant to celebrate 2008 NYE

dessert

DESSERT CARNIVAL

five intense miniature desserts

VITTORIA COFFEE/TWININGS TEAS + TISANNES

japanese inspired chocolates and petits fours

BEVERAGE

NV **TYRRELLS** Moore's Creek Sparkling Brut Hunter Valley, NSW

06 **HEWITSON** LuLu Viognier Barossa Valley, SA

04 **CAPE MENTELLE** Sauvignon Blanc Semillon Margaret River, WA

06 **SCORPO** Noirien Pinot Noir Mornington Peninsula, VIC

07 **MITOLO** Jester Shiraz McLaren Vale, SA

Beer, Cocktails and Spirits are also available.



NYE 2008 SPECIAL DEGUSTATION

\$550 per person

OYSTERS FOUR X FOUR

four plates, four regional rock oysters, four unique flavours, four temperatures

00 **MOET & CHANDON** Grand Vintage Epernay, FRANCE

RAITA'S CREATION

OCEAN ROOM'S signature dish. lightly spice cured ocean trout with parmigiano ice cream and bittersweet preserved lemon salsa

07 **GROSSET** Polish Hill Riesling Clare Valley, SA

LOBSTER 70C

slow cooked lobster with a subtle herb mayonnaise

05 **LEEWIN ESTATE** Art Series Chardonnay Margaret River, WA

SUSHI X SASHIMI CLASSICO

back to basics – a combination of classic and progressive sushi and sashimi tastes

08 **SENCHU HASSAKU** Junmai Saka Kochi, JAPAN

HAMMER OUT SNAPPER

simply oven roasted snapper fillet

06 **VINEA MARSON** Sangiovere Heathcote, VIC

TOKYO CLEANSER

yuzu citrus scented sorbet with shiso basil and shochu jelly

LUXURIOUS BURGER

prime wagyu beef and foie gras burger, japanese brioche, vine ripened tomato jam

05 **PIRRAMIMMA** Petit Verdot McLaren Vale, SA

SUMMER BERRY SHORTCAKE

filled with vanilla yoghurt cream and summer berries

07 **TWO HANDS** Brilliant Disguise Moscato Barossa Valley, SA

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japanese inspired chocolates and petits fours



Executive Chef **RAITA NODA**

Head Chef **MASA SOGABE**