

SUSURRUS

Christmas Eve Dinner

Amuse Bouche

Squid ink pillow | beetroot hummus | citrus cream

First Course

Pumpkin velouté | coconut foam | poppy seed

Second Course

Fresh tagliolini pasta | prawns | squid | Moqueca sauce

Intermediate

Sweet corn | chilli | lime | molecular sphere

Main Course

Argentinian Angus beef rib-eye | charcoal & white onion purée |
potato fondant

or

Local Mahi Mahi fish | plantain purée | star fruit | kale | prawn foam

or

Cassava gnocchi | root vegetables | Romesco sauce

Dessert

Lost Coconut

Dark chocolate shell | coconut mousse | pineapple chutney | curacao sauce

€70 per person

Wine pairing available for €38 per person

SUSURRUS

New Year's Eve Dinner

Amuse Bouche

Squid ink pillow with beetroot hummus | Gillardeau Oyster with
'bloody mary' sphere

First Course

Sea Bass ceviche | chilli | lime | mango | passion fruit | herb oil

Second Course

Beetroot & goats' cheese 'millefoglie' | tapioca tuile | anchovies

Third Course

Fresh cappelletti pasta | pork belly | orange glaze | chilli paste

Intermediate

Tequila, honey & champagne molecular sphere

Main Course

Argentinian Angus beef rib-eye | charcoal & white onion purée | potato
fondant | bone marrow

or

Wild Grouper sous-vide | farofa & coriander crust | poached fennel |
leche de tigre

or

Cassava gnocchi | root vegetables | Romesco sauce

Dessert

Brazilian chocolate log | coffee foam | El Dorado rum pastry cream

€90 per person

Wine pairing available for €45 per person

