

SEA  
*Senses*

BY LONGEVITY

## *New Year's Eve dinner*

### Starter

Lobster bisque

### Amuse bouche

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### Fish course

Grouper rice with prawns and coriander

### Meat course

Exquisite beef tenderloin with sweet potato purée and baby vegetables from our garden

### Dessert

Red berry pavlova

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### Drinks

Water

Wine selection

Juice and soft drinks

Coffee

### *Midnight*

12 grapes

1 flute of champagne

Late night supper

Poultry consommé

Mini burgers

295€ per person