# **ITHOM**

# New Year Eve Dinner

### 3 COURSE MENU | 31 DECEMBER | 5.30PM

RM 198

RM 238 🗎

[Non-window Seating]

[Window Seating]

#### ENTRATA ----

# WILD MUSHROOM TART LAMB RAGOUT | PASTA CHIP | FRIED THYME

# — 1st Course ———

( Please select one )

#### **CARPACCIO**

Wild Rockets | Figs | Balsamic Vinegar | Cherry Tomatoes | Basil Pesto | Whole Grain Mustard

OR

#### SCALLOP'A LA PLANCHA'

Cauliflower Puree | Broccoli | Basil | Chili Oil | Cherry Tomatoes

OR

#### **ROASTED BABY OCTOPUS**

Caponata | Olive Oil | Basil | Sicilian Bottarga

## — 2nd Course ———

( Please select one )

#### **CHICKEN CACCIATORE**

Green Olives | Black Olives | Cherry Tomatoes | Basil

OR

#### **SEABASS 'A LA PLANCHA'**

Charred Lemon | Citrus Carrot Puree | Lemon & Herb Sauce

OR

#### HERB ROASTED STRIPLOIN

Truffle Mashed Potatoes | Asparagus | 90% Valrhona Dark Chocolate & Beef Jus (Supplement RM 20)

#### DESSERT -

#### **TARTUFINI**

Dark Chocolate | Gold Powder | Cocoa Powder

Kindly note that acts of showmanship are limited to indoor dining only.

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subjected to 10% service charge & prevailing government taxes.