

# NEW YEAR'S *Evening*

## Menu

### Starters

Seared sesame seed Yellow fin tuna with  
chilli tamari sauce and finger lime

Tom yum prawn and squid dumpling

Roasted duck, pumpkin, and corn dumpling

*NV G.H Mumm Grand Cordon  
Reims, France 125ML*

### First Course

Seared scallop, spanner crab,  
pink pomelo, green papaya salad with  
Vietnamese sweet fish dressing (gf)

*2017 Jean Dauvissat Chablis  
Burgundy, France 150ML*

### Second Course

Aunty 5's rice cakes with  
caramelised pork and tiger prawn (gf)

*2017 Delamere Estate Pinot Noir,  
Pipers Brook, TAS 150ML*

## BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY

## Third Course

Vietnamese beef and lemongrass wrapped  
in betel leaves served with rice noodle and herbs (gf)

*2017 Bruno Rocca Langhe Nebbiolo  
Piedmont, Italy 150ML*

## Fourth Course

Massaman Lamb shank curry,  
sugar snap peas, lotus root chips and coriander

Jasmine rice

*2016 Domaine de Beurenard Chateauneuf-du-Pape  
Grenache Blend Rhone Valley, France 150ML*

## Fifth Course

Gold chocolate dome, mango gel  
and Matcha ice cream (v)

*NV Valdespino PX Sherry, J  
erez, Spain 90ML*

## Finish

*NV G.H Mumm Grand Cordon  
for midnight toast 125ML*

**BOTANIC HOUSE**

ROYAL BOTANIC GARDEN  
SYDNEY

# NEW YEAR'S *Eve*

## Vegetarian Menu

### Starters

Salt & pepper eggplant,  
toasted coconut and plum sauce (v,gf)

Wild mix-mushroom dumpling (v)

Buddhas delight dumpling (v)

*2017 Domaine Christian Salmon Pouilly Fumé  
Loire Valley, France 150ML*

### First Course

Palm hearts, pink pomelo, green papaya  
salad and mixed Asian herbs (v,gf)

*2017 Jean Dauvissat Chablis  
Burgundy, France 150ML*

### Second Course

Aunty 5's rice cakes with mixed mushroom,  
truffle oil and pineapple sauce (v,gf)

*2017 Delamere Estate Pinot Noir,  
Pipers Brook, TAS 150ML*

BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY

## Third Course

Pan fried firm tofu with chilli,  
lemongrass and crispy rice noodle (v,gf)

*2017 Bruno Rocca Langhe Nebbiolo  
Piedmont, Italy 150ML*

## Fourth Course

Massaman curry, mushroom, kipfler potatoes,  
sugar snap pea, lotus root chips and coriander (v,gf)

Jasmine rice

*2016 Domaine de Beurenard Chateauneuf-du-Pape  
Grenache Blend Rhone Valley, France 150ML*

## Fifth Course

Gold chocolate dome, mango gel  
and Matcha ice cream (v)

*NV Valdespino PX Sherry, Jerez, Spain 90ML*

## Finish

*NV G.H Mumm Grand Cordon  
for midnight toast 125ML*

**BOTANIC HOUSE**

ROYAL BOTANIC GARDEN  
SYDNEY