

*Secret Garden Experience*  
*NEW YEAR'S EVE MENU*

START THE CELEBRATIONS WITH OUR 'KISSED BY A ROSE' COCKTAIL

***Touch of Class Rose***

*Developed in the 1860's loving the big city and grown in bunches of three  
Subtle and rich, just like our Amuse-Bouche*

SMOKED AUBERGINE, WILD HONEY, VEGETABLE CAVIAR  
GALICIAN OCTOPUS, PIQUILLO PEPPERS, THAI BASIL SAMBAL  
ORGANIC TRUFFLE BUTTER, GREEN GORDAL OLIVES, WINTER SOFT HERBS

***Rosa Queen Elizabeth***

*Introduced in 1954, named and recognised The Queen  
Blooms in elegance and royalty to fit your next dish, it really is grand!*

LANGOUSTINE TEMPURA MAKI, BLACK TRUFFLE  
ALASKAN SPICY KING CRAB MAKI, GOLD CAVIAR

***Moonstone***

*A magnificent rose from 1998  
It represents the following delicate gem of our delightful garden, see for yourself...*

DORSET CRAB,  
SEA GARDEN SALAD, CAVIAR

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HAND-DIVED SCALLOP,  
JASMINE TEA SMOKED DUCK & CHESTNUT CROQUETTE, WILD GARLIC

***The Fairy Rose***

*Established in 1932 is a vigorous beauty  
Represents performance and longevity, which we wish you through the entrée*

YAKIMONO TRUFFLE LOBSTER,  
SEA URCHIN, SOBA NOODLES, LOTUS ROOT

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KOBE WAGYU RIBEYE,  
FOIE GRAS, JERUSALEM ARTICHOKE PURÉE, BLACK GARLIC SAUCE

***Magnifica***

*A wild rose with a dainty aromatic foliage and vivid colours  
Complementing the star of our garden*

BAKED ALASKA  
HAZELNUT CHOCOLATE BAR  
FINEST SELECTION OF MACAROONS  
SELECTION OF HOMEMADE EXOTIC SORBETS