

SOFITEL  
SYDNEY DARLING HARBOUR



## NEW YEAR'S EVE GALA DINNER - Club Millesime - 31.12.2020

*Already included in your Club room rate, with a 5-course dinner, welcome cocktail, music, free-flow house wines and a glass of Champagne at midnight to enjoy the fireworks*

### **Welcome cocktail - Miss Faubourg**

*Champagne, homemade strawberry essence, Maraschino liquor, hibiscus syrup*

A signature recipe from 'Le Bar du Faubourg' at **Sofitel Paris Le Faubourg**, France

Take a sip and be transported into one of Paris' most stylish cocktail bars, a stone's throw away from the Champs Elysées

### **Amuse Bouche - Tomato & Parmesan Lamington**

#### **Local Australian Seafood (to share)**

Tiger Prawns, Crab, Sydney Rock Oysters, Lobster, Mussels, Kingfish, King Salmon

Served with lime, mignonette, wasabi and smoked soy

#### **Cacio e Pepe Pasta**

With Tasmanian black truffle, cheese & pepper

*A signature recipe from Italian restaurant 'La Terrasse' at Sofitel Roma Villa Borghese, Italy*

#### **Glacier 51 Toothfish (to share)**

Jerusalem artichokes, miso maple

#### **Pancetta-wrapped Wagyu Tenderloin (to share)**

Duck fat Pont Neuf potatoes, summer vegetables

*A recipe inspired by '54th Station Grill' at Kyoto Yura M Gallery by Sofitel, Japan*

#### **Mont Blanc Meringue, Crème de Marrons, Burnt Fig**

*A recipe inspired by Michelin-star restaurant 'Les Trois Dômes' at Sofitel Lyon Bellecour, France*

#### **Petits Fours**

*Vegetarian, vegan, gluten free Chef's special available upon request  
Please call us on 02 8388 8888 for information  
or to book your Club room or suite*