



New Year's Eve

DINNER MENU

Homemade focaccia | marmite butter
Malay tomato compote

Smoked duck breast | sour cherry puree
brussels sprouts | water chestnuts
parsnips crisps | goats cheese croquettes

Double baked parmesan & mature cheddar souffle
truffle soy mushrooms | shiraz baby onions

Blood orange | Campari | Blueberry

Roasted shoulder of lamb | dried tomato
gorgonzola dauphinoise | butter asparagus
minted pea puree | smoked confit tomatoes
Madeira jus

Baked kingklip | feta & herb crust | olive
sundried tomato | parsley crushed potatoes
pea puree | sauté kale & lemon butter sauce

Beetroot ciabatta | chevin & fig
camembert & apricot | blue rock & pear

Caramelia mousse | cranberry puree
raspberry ripple ice cream | rose meringue
elderflower curd | gingerbread crumble



COPA
RESTAURANT