

New Year's Eve 4-Course Dinner

31 December 2015

6.30 - 8.30pm



HOUSE CURED KINGFISH, SALMON & TUNA

crispy capers, shallots, lemon

SEARED SCALLOPS

peas, mint, leaves

PANFRIED TOOTHFISH

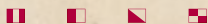
corn saffron sauce, olives, kailan

AVOCADO PANNA COTTA

caramel sauce

\$88++ per person

with a choice of 1 glass of red or white wine



THE PELICAN

SEAFOOD BAR & GRILL

New Year's Eve 6-Course Dinner

31 December 2015

9pm onwards



TORCHED SCAMPI & STURGEON CAVIAR

sour cream sauce & chives

HOUSE CURED KINGFISH, SALMON & TUNA

crispy capers, shallots, lemon

BAKED CRAB CAKE

remoulade sauce - lettuce

SEARED SCALLOPS

peas, mint, leaves

PANFRIED TOOTHFISH

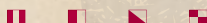
corn saffron sauce, olives, kailan

AVOCADO PANNA COTTA

caramel sauce

\$148++ per person

with a complimentary glass of Veuve Cliquot Yellow Label



THE PELICAN

SEAFOOD BAR & GRILL