



NYE Set Menu \$149pp

Wine & sake pairing: \$100pp (90ml)

Add Pacific Oysters 8ea

Kingfish Miso Ceviche

Green chilli, crispy potato, miso ceviche

La Gioiosa Prosecco DOCG, ITA \$15/Gl

Snapper Tempura

Snapper, coriander salad, black pepper amazu

2023 Greywacke Sauvignon Blanc, NZL \$23/Gl

Wagyu Beef Cheek

Braised wagyu cheeks, roasted kabocha, pepita furikake

*2018 Rymill 'Maturation Release'
Cabernet Sauvignon, AUS \$21/Gl*

Chef Selection Sushi

Add Premium Caviar +25pp

Fukuju Green Junmai, JPN \$36/Gl

Sokyo Cornetto and Mochi

Spiced sultana ice cream, chocolate cone, chestnut crème,
yuzu ice cream, mochi

2020 De Bortoli 'Noble One' Botrytis, AUS \$22/Gl

Suggested Wine Selection:

NV Veuve Clicquot 'Yellow Label' Brut, FRA \$200

2019 Penfolds Bin 51 Riesling, AUS \$115

2022 Shaw & Smith Shiraz, AUS \$140

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.