

FRITZ

NEW YEAR'S EVE

31ST DECEMBER 2025 DINNER MENU

FIRST COURSE

Chutoro ravioli, tuna tartare, oscietra caviar, pickled granny smith apple, lovage mayonnaise

SECOND COURSE

Turbot en croûte, mushroom and fava bean cream sauce, fresh winter truffle

THIRD COURSE

Dry-aged duck supreme, butter braised endive, escalope panée of foie gras, red currant wine sauce

MAIN COURSE

Char-grilled MB9 wagyu sirloin fillet, Meaux mustard sauce, baby cos, Parmigiano Reggiano

or

Confit French bar fillet, poached lobster, tarragon sauce, saffron foam







All prices are subject to 10% service charge and the prevailing SST

