



VIEW

RESTAURANT




MARIAN
RESORT & SPA

NEW YEARS EVE MENU

CHAMPAGNE RECEPTION | from 7pm

AMUSE-BOUCHE

Tomato tartlet, whipped ricotta, black olive powder, rocket can be 

STARTERS

Smoked salmon, caviar, blinis, lemon cream cheese



Chicken liver parfait, glazed figs, salted peanut crumb, sourdough can be 

Beetroot tartare, shallots, pickled walnuts, croûtes, with or without goat's cheese   


MAINS

Braised feather blade of beef, red wine jus, Guinness braised onion,
crispy onions, tenderstem, pecorino

Pan roasted bream, Chinese curry sauce, dukkha seeds, spring onion potato cake

Sweet potato cakes, tempura tenderstem, Malaysian curry sauce,
sesame and soy dressing, wilted spinach, coriander, chilli  

CHEESE

Ruby Mist cheddar, candied walnuts, flavoured crackers, apple jam can be 

Vegan cheese alternative

DESSERTS

Treacle tart, clotted cream

Chocolate and rum profiteroles, coffee cream

Vegan toffee apple crumble, apple sorbet