NEW YEAR'S EVE
SET MENU

€55 PER PERSON

STARTERS
(To Share)

BEEF CARPACCIO
Parmesan shavings, rocket, capers and honey dressing.

PAN-SEARED SCALLOPS
Silky cauliflower purée and lemon beurre blanc.

WILD MUSHROOM RAVIOLI
Parmesan and creamy truffle sauce.

MAIN COURSES
(Choose One)

BEEF FILLET
Charred pak choi, truffle mashed potatoes and beef jus.

SLOW-ROASTED LAMB SHOULDER
Oregano, garlic and rosemary jus.

WILD SEA BREAM
Buttered asparagus, baby carrots and saffron sauce.

SIDES
(To Share)

LEMON & ROSEMARY ROASTED POTATOES
GRILLED SEASONAL VEGETABLES

DESSERT

CHOCOLATE & ORANGE FONDANT
Served with vanilla ice cream.

Please be advised some of our dishes may contain the following Allergens: Gluten | Soya | Eggs | Milk | Fish | Crustaceans | Molluscs | Sulphites | Sesame | Celery | Mustard | Peanuts | Lupin | Tree Nuts.
If you have a food allergy or a special dietary needs | please notify a member of our serving team.

A discretionary 9.5% service charge will be added to your final bill.
This charge is distributed directly to the team.



NINE
LIVES

@NINELIVESMALTA