



NEW YEAR'S EVE MENU



COLUMBIA
BEACH



AMUSE-BOUCHE

**Mini tart with mousse de canard, oven-baked fig
with xinisteri wine and brie 'brûlée'**

Canard-Duchêne, Cuvée Léonie Brut, Pinot Noir-Pinot Meunier-Chardonnay,
Champagne, France

COLD STARTER

**Norwegian salmon mosaic with marinated fennel tartare
and rocket foam with vanilla oil**

Jermann, Vintage Tunina 2018, Sauvignon Blanc-Chardonnay-Ribolla Gialla-Malvasia
Bianca, Friuli-Venezia Giulia, Italy

SOUP

**White asparagus velouté soup, Alaskan king crab marinated
with orange oil, baby coriander and ikura caviar**

Von Othegraven, Kanzemer Altenberg Riesling Kabinett 2021, Mosel, Germany

REMISE EN BOUCHE

Yuzu sorbet

MAIN

**Beef fillet with violet cauliflower purée, potato cake
with truffle and foie gras sauce with aged Commandaria**

Château Beaumont, Cru Bourgeois Haut-Médoc, Cabernet Sauvignon-Merlot-Petit
Verdot, Bordeaux, France

OR

**Red snapper fillet, beetroot ragu with raisins, kolokasi purée
with turmeric, ouzo jelly and saffron sauce with chives and black caviar**

Louis Latour, Domaine de Valmoissine Pinot Noir 2022, Burgundy, France

DESSERT

**Cocoa streusel with praline, rum & raisin gelato,
caramelised popcorn and salted caramel sauce**

Artemis Karamolegos, Vinsanto 2010, Assyrtiko-Aidani, Santorini, Greece

COFFEE / PRALINES

€180 per person | Wine Pairing €70 per person

For allergies or intolerance information, please ask your waiter



NEW
YEAR'S
EVE
VEGAN MENU



COLUMBIA
BEACH

AMUSE-BOUCHE

Mini canapé with oven-baked fig and caramelised vegan cheese

Zardetto, Prosecco Superiore Brut, Glera, Veneto, Italy

COLD STARTER

Courgette tartare with fennel and rocket foam with vanilla oil

Lapostolle, Grand Selection Sauvignon Blanc 2023, Rapel Valley, Chile

SOUP

White asparagus velouté soup with marinated edamame and hazelnuts

Von Othegraven, Kanzemer Altenberg Riesling Kabinett 2021, Mosel, Germany

REMISE EN BOUCHE

Yuzu sorbet

MAIN

**Celeriac fillet with violet cauliflower purée, potato cake
with truffle and sauce with Commandaria**

Bogle, Phantom 2020, Chardonnay, California, USA

DESSERT

**Cocoa streusel with tahini praline, marinated pear, caramelised popcorn
and salted caramel sauce**

Artemis Karamolegos, Vinsanto 2010, Assyrtiko-Aidani, Santorini, Greece

COFFEE / VEGAN PRAINES

€160 per person | Wine Pairing €70 per person

For allergies or intolerance information, please ask your waiter



NEW
YEAR'S
EVE
BAR MENU



COLUMBIA
BEACH

Steak Platter

for four people €120

Trio of beef, beef fillet (270gr), ribeye steak (400gr) and picanha tagliata (300gr).
Served with beef sauce, steak fries and side salad

Served 20:00-00:00

Antipasti Platter €38

Special selection of cold cuts & fine cheeses. Served with stuffed olives, gherkins, strawberries, fruit jam & house-made grissini

Tropical Fruit Platter €37

Dessert €14

Praline mousse with hazelnut biscuit, almond-hazelnut praline crunch.
Served with raspberry sorbet

Served 20:00-00:30

ROYAL SUSHI BOAT

(34pcs) €120

By pre-order only. Orders to be made by noon on 30/12/2024

Spicy Crab Roll (4pcs)

King crab, avocado, cucumber, spicy mayonnaise, chives

Rainbow Roll (4pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Salmon Deluxe (4pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Spicy Tuna (4pcs)

Fresh tuna, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon

Sashimi (3pcs per sashimi)

Tuna / Salmon

Served 20:00-23:00