



ANCORA

NYE GALA
DINNER
CELESTIAL SOIRÉE

NEW YEAR GALA DINNER MENU



FOOD

HEIRLOOM BEETROOT SALAD

Goat Cheese Coulis | Brown Butter & Walnut Tuiles | Citrus | Roasted Lemon Vinaigrette | Goat Cheese Snow

BLACK FOREST FOIE GRAS TERRINE

Macerated Cherry | Pistachio Sponge | Morello Cherry Gelée| Balsamic

OR

CREAM OF SUNCHOKE SOUP

Red Sicilian Carabineros Prawn | Roast Sunchoke | Black Truffle

BOSTON LOBSTER “LASAGNA”

Butter Poached Lobster Tail | Viola Infused Pasta Sheets | Lemon Verbena Bisque

CORN- FED CHICKEN BREAST

Morel & Brioche Stuffing | Pumpkin Puree | Chicken Leg Terrine | Peanut Dusted Carrot | Natural Pan Jus

OR

BLACK ANGUS RIB EYE

Potato Gratin | Charred Vidalia Onion | Royale trumpet mushroom | Beef Jus

SALTED CARAMEL TIRAMISU

Mascarpone Chantilly| Lady Finger Sponge | Salted Caramel | Whipped Ganache

SOFT BEVERAGES

SOFT DRINKS

Coca-Cola, Coca-Cola Zero | Fanta Orange | Sprite | Ginger Ale

FRESH JUICES

Orange | watermelon | lemon & mint, pineapple, mango

MOCKTAILS

Ancora Inspiration

Jasmin Tea, Yuzu, citrus mix & triple filtered condensed milk
A refreshing spark, crafted to bring festive cheer without the spirits.

New Start

Cranberry, apple juice, ginger ale, fresh lime
Bright, bubbly, and guaranteed to steal the show.

Frosted Berry Fizz

Blueberry purée, lemonade, rosemary, soda
Sparkly and refreshing, with a cool winter finish.

BEERS

Birra Moretti | Heineken | Amstel

SPIRITS

Whiskey – Grant's Triple Wood | Jack Daniel's | Johnnie Walker Black Label

Vodka – Absolut Blue | Russian Standard

Gin – Bombay Sapphire | Tanqueray No.10

Rum – Bacardi Superior

WINES & BUBBLY

White – Sea Change Sauvignon Blanc (France) | Alpha Estate Malagouzia (Greece) |
Tormaresca Chardonnay (Italy)

Red – Sea Change Merlot (France) | Sabourin Grande Réserve Pinot Noir (France) |
Carnivor Cabernet Sauvignon (USA)

Rosé – Sea Change Rosé (France)

Prosecco – Sea Change Prosecco (Italy) | Sea Change Prosecco Rosé (Italy)

NYE COCKTAILS

Starry Night

Vodka, blue curaçao, Prosecco, silver shimmer
Electric blue sparkle, a playful nod to fireworks and midnight skies.

Firework Fizz

Vodka, passionfruit liqueur, Prosecco, edible glitter
Bright, tropical, and sparkling, captures the party spirit

Starlight Margarita

Tequila, triple sec, yuzu, edible shimmer
Modern twist on a classic, sparkling like the midnight sky

Golden Espresso Martini

Vodka, coffee liqueur, espresso, golden dust
Indulgent, bold, and a glamorous way to stay energized for the countdown

SPIRITS STATION

Not your average spritz. We've taken the brunch favourite and pump it up. Forget just Aperol, here you get to play. Choose from bold Flavors like blood orange, elderflower, pomegranate, or spiced cranberry, then let us top it off with a splash of Prosecco, soda, and fresh botanicals.

MALFY GIN STATION

La dolce vita in a glass. Straight from the Amalfi Coast, Malfy brings Italian sunshine to your glass. Pick your vibe from citrusy and bright, berry-kissed, or herbaceous and crisp and we'll build the perfect G&T or cocktail around it. Finished with premium tonic, fresh fruit, and a little festive flair.