



Welcome to

2025

New Year's Eve Dinner

CRAFTED BY
CHEF TOP LORTHAE

MSOCIAL
HOTEL • AUCKLAND



**Beast &
Butterflies**
RESTAURANT & BAR



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TO START

Warm Ciabatta seaweed butter

Amuse Bouche

ENTREE

Tuna Ceviche, pickled ginger gel,
cherry tomatoes, coconut cream,
crispy shallots, sriracha oil

Miso Glazed Duck Breast, soba noodle,
bok choy, wasabi mayo, shichimi, coriander

Roasted Butternut Ricotta Sesame Tortellini,
cashew nut, brandy raisin, sage V

MAIN

Pure South Eye Fillet, parsnip puree,
baby onion, shiitake, truffle port jus

Catch of the Day, scampi butter sauce,
salmon roe, mussels, burnt tomatoes, fennel

Salt Baked Potato Gnocchi,
shiitake & oyster mushrooms, pine nuts,
pecorino V

SIDES TO SHARE

Baby Cos Salad, red witloof, radish,
chardonnay dressing

Roasted Baby Potato, duck fat, rosemary

DESSERT

Chocolate Ganache, pickled cherry, cocoa nib,
hazelnut soil, mandarin sorbet

Ginger Crème Brûlée, almond praline,
berries salsa, raspberry sorbet

Chef's Cheese Selection, lavosh, honeycomb,
pear & apple chutney

cheers!

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