

# New Year' s Eve 2022

Our chef, Will King-Smith, comes from a fine dining background and sometimes he misses cooking up an extra luxurious multi-course meal. Would you indulge us a little, and let us spoil you a lot this New Year' s Eve?

Our menu this year is filled to the brim with the following delectable items and are ideal for bigger and smaller parties

## Snacks

- Sui mai dumplings with pork and truffle
- Scallop toast, sesame, caviar
- Roast duck pancakes

## Course 1

- Congee - rice porridge with langoustine, gently cooked egg white, and ginger

## Course 2

- Fresh shrimp and pork wontons, red vinegar, sweet bean paste, coriander

## Course 3

- Fried turbot with sweet and sour sauce

## Course 4

- Lo mai gai - sticky rice steamed in a lotus leaf, shiitake and goose liver

## Course 5

- Wagyu beef Ho Fun - rice noodles stir fried with wagyu beef, oyster sauce and garlic chives
- Seasonal vegetables, wok fried kale, dried tofu, garlic, and fermented tofu

## Dessert

- Hong Kong style french toast- milk bread, chestnut, evaporated milk ice-cream and Dario' s truffles

## To Go

- Petit four & mini house cocktail

1100 dkk/person

optional drink pairing 1000 dkk/person

We would like to get everything just perfect for your meal, so please inform us of any allergies or dietary restrictions by 21/12/22.

Don' t hesitate to email us at [info@golfinch.dk](mailto:info@golfinch.dk) if you want to enquire about modifications or substitutions.

Our bookings will be open between 17:30 -19:30 on the evening of December 31, and we intend for you to take your time and stay all evening. The restaurant will close at midnight so we can all ring in the new year together.

Reservations can be made & confirmed with the purchase of a ticket equal to the value of the food menu via [www.sevenrooms.com/reservations/golfinch](http://www.sevenrooms.com/reservations/golfinch).

We look forward to celebrating with you!