THURSDAY, DECEMBER 31ST 2026

NEW YEARS EVE

house baked sourdough, churned butter

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chilli crab, mango, lime

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potato cheddar, chive, caviar

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market fish, shiso, pepper ‘hotpot’

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wagyu beef, teriyaki, nashi pear

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dark chocolate, cherry, coconut

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champagne jelly

195 pp

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enhance your experience

+240 pp Veuve Clicquot champagne pairing

BEECHMONT

ESTATE