



Time

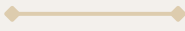
FOR NEW BEGINNINGS

OKA'S NEW YEAR'S EVE GALA DINNER

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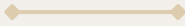
GUINEA FOWL CONFIT TERRINE

FENNEL SEED BRIOCHE, FIG POACHED IN PORT WINE AND FIG LEAF



CLASSIC RISOTTO AMARONE

RADICCHIO TREVISANO, PARMEGGIANO, JUNIPER BERRY GASTRIQUE



SCOTTISH KING SCALLOP AU GRATIN

PEARL VEGETABLES, SHAVED TRUFFLES AND MUSTARD



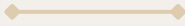
OKA'S BEEF WELLINGTON

POMME DAUPHINE, BEETROOT TEXTURES, WILTED CHARD, HOLLANDAISE ESPUMA

OR

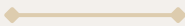
BAKED LOCAL SEABASS

POMME DAUPHINE, BEETROOT TEXTURES, WILTED CHARD, LEMON VERBENA EMULSION



PEAR AND HAZELNUT TART

PINK PEPPERCORN MERINGUE, RASPBERRY AND SALTED CARAMEL



COFFEE AND PETIT FOURS

€80 PER PERSON



Time

TO CELEBRATE
OKA'S RECEPTION MENU

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SELECTION OF COLD CANAPÉS

Babaghanoush, Pomegranate and Pickled Red Onion, Toasted Ftira
Hummus, Rucola, Grilled Aubergine and Dried Kalamata Olives Mini Wrap
Cured Salmon on Blinis, Lindigoe Sauce
Tuna Tartare, Avocado, Preserved Shallot, Vanilla-Lime Gastrique, Crostini
Chicken Liver Parfait, Fig Chutney, Toasted Brioche
San Daniele Prosciutto, Melon and Red Port

SELECTION OF HOT CANAPÉS

Arancini Parmesan and Jerusalem Artichokes
Zataar Spiced Simmer Lamb Meat Balls and Hung Yoghurt
Calamari Fritti-Sauce Ravigot and Lime
Chicken Shawarma Romanesco Sauce
Devils on Horseback
Mini OKA's Burger

FLYING BUFFET

Organic Risotto, Saffron, Mussel and Persillade
Mezze Rigatoni alla Gricia with Cacio Pepe and Guanciale

SELECTION OF DESSERTS

Mini Mandarin Meringue with Pinenuts
Sea-salt Chocolate Mousse Tart with Raspberries
Mini Ricotta Cannoli

€32 PER PERSON

FOOD ONLY | MINIMUM NUMBER OF PAX: 30

ENHANCEMENTS - COLD CANAPÉS

Grilled Zucchini and Feta Cheese Brochette, Tomato, Dried Black Olive	€1.85
Gillardeau Oysters, Wakami, Tomato Unagi	€6.95
Shrimp Cocktail and Gem Lettuce Taco with Guanciale	€3.50
Roasted Beef Sirloin, Celeriac Remoulade, Maltese Bread	€2.50
Cured Duck Breast and Chicken Liver Parfait with Fruit Chutney	€2.50

ENHANCEMENTS - HOT CANAPÉS

Zucchini Fritti, Burrata, Dill and Lemon Mayo	€2.35
Prawn Gyoza with Soy Sauce	€2.35
Fried Curried Chicken, Red Curry Cigar with Coconut Dipping	€2.35
Croque Monsieur	€2.35
Veal Cordon Bleu, Capers and Raisins	€2.50

ENHANCEMENTS - FLYING BUFFET

Beetroot Gnocchi, Sage and Hazelnut Cream	€3.50
Fish and Chips, Hake and Mushy Peas	€4.00
Braised Octopus, Piperade, Brown Butter, Lemon Miso	€4.00
Beef Stroganoff with Buttons Mushrooms and Dijon Mustard	€4.00
Mezzi Rigatoni, Chicken Livers and Oyster Mushroom, Marsala-Balsamic	€3.50