

MIKO

NEW YEAR'S EVE

R 2,230 per person

WELCOME CANAPÉS

Mushroom finger (C) (Sp) (Ga) (G) (Vg)
Mushroom steak, apricot and roasted garlic gel, crispy parsley, chimichurri aioli

Freshly Baked Rosemary croute (G) (M) (Sp) (Vg)
Vanilla cauliflower puree, garden-grown chives, truffle infused

Mushroom Tartlet (Ga) (M) (Sp) (G) (Vg)
Textures of mushroom, onion crumble, garden herbs

BREAD SERVICE

Roosterkoek (G) (M) (Sp) (Vg)
Watermelon preserve, onion
marmalade butter, smoked paprika

TO START

Tomato Ceviche (Vg) (G) (M) (Sp) (N)
Stone fruit jelly, basil, black pepper
labneh, oji amarillo sauce, rooibos vinaigrette

SECOND STARTER

Mushroom "scallops" (Ga) (Vg) (Sp) (G) (Mu) (N)
baby leek, cider-pickled baby onion, garden herbs, rehydrated raisin,
pea veloute

PALATE CLEANSER

Gin-Cured Watermelon (V) (M) (Sp) (Ss)
Cranberry gel, mint, tofu, raspberry, beetroot, sesame

THE MAIN CELEBRATION

Braised vegetable steak (Ga) (Vg) (Sp) (C) (G)
Heirloom carrots, seasonal greens, pommes dauphinoise, red wine
sauce

ENDING ON A HIGH

70% Dark Chocolate Semifreddo (Sp) (Vg) (S) (N) (G)
Passion fruit, rum-poached pineapple, coconut

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk
(Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya
(Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan