



*Regent*

PORTO MONTENEGRO

NEW YEAR'S EVE

*Gala Dinner*

31<sup>ST</sup> DECEMBER | MURANO RESTAURANT | 20:30

A glamorous five-course dinner of gourmet specialties  
with world-class wine pairings

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Aperitif cocktail from the Beluga Collection and  
a midnight Champagne toast

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Special menu available for children ages 6 through 12



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Live music entertainment

**€ 290,- PER PERSON\***

Book your seat via email [reservations.pm@regenthotels.com](mailto:reservations.pm@regenthotels.com)

*\*Price includes VAT, subject to a 10% service charge.  
A limited number of seats available.*





# Menu

## AMUSE-BOUCHE

Poached oysters | porcini | caviar

*NV Cuvée Pietra Blanc de Blancs, San Leonardo, Italy*

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## DELICATE TURBOT SLICES

Cured turbot carpaccio | zucchini cream | compressed cucumber  
| tomato and bay leaf vinaigrette

*2021 Cloudy Bay Chardonnay, New Zealand*

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## LOBSTER LOVES CHAMPAGNE

Homemade lobster agnolotti | Champagne sauce with caviar

*2021 Chablis Grand Cru "Les Clos," La Chablisienne, France*

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## DUCK & BLACKBERRIES

Duck filet | foie gras crust | blackberries and duck jus | parsnip  
and maple purée

*2013 Volnay 1er Cru "Frémiets," Domaine Faiveley, France*

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## GENTLE BEEF

Grilled beef filet | truffle potato gratin | glazed carrots and  
asparagus | Périgord sauce

*2019 Tignanello, Antinori, Tuscany, Italy*

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## PEARLS & BUBBLES

Champagne sponge | spiced cherry | dark chocolate crémeux |  
cherry pearls | white chocolate ganache

*2009 Château Lafaurie-Peyraguey, Grand Cru Classé, France*

