



Regent

PORTO MONTENEGRO

NEW YEAR'S EVE

Gala Dinner

31ST DECEMBER | MURANO RESTAURANT | 20:30

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

Aperitif cocktail from the Beluga Collection and
a midnight Champagne toast



Special menu available for children ages 6 through 12

Live music entertainment

€ 290,- PER PERSON*

Book your seat via email 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

DELICATE TURBOT SLICES

Cured turbot carpaccio | zucchini cream | compressed cucumber
| tomato and bay leaf vinaigrette
2021 Cloudy Bay Chardonnay, New Zealand

LOBSTER LOVES CHAMPAGNE

Homemade lobster agnolotti | Champagne sauce with caviar
2021 Chablis Grand Cru "Les Clos," La Chablisienne, France

DUCK & BLACKBERRIES

Duck filet | foie gras crust | blackberries and duck jus | parsnip
and maple purée
2013 Volnay 1er Cru "Frémiets," Domaine Faiveley, France

GENTLE BEEF

Grilled beef filet | truffle potato gratin | glazed carrots and
asparagus | Périgord sauce
2019 Tignanello, Antinori, Tuscany, Italy

PEARLS & BUBBLES

Champagne sponge | spiced cherry | dark chocolate crémeux |
cherry pearls | white chocolate ganache
2009 Château Lafaurie-Peyraguey, Grand Cru Classé, France

