

JORJ RESTAURANT

Minuit à Jorj

NEW YEAR'S EVE · 31 DECEMBER 2026

Our homemade breads & flavoured butter

AMUSE-BOUCHE

Parmesan Ball

Sun-dried tomato tapenade & Jamón Ibérico de Bellota

DUO OF STARTERS

COLD

Smoked Trout Ballotine

Potato, cucumber wrap, lemon
cream & garden herb mayonnaise

HOT

Pulled Lamb Brioche

Slow-cooked lamb shank,
cranberry gel, rich rosemary
& thyme jus, fresh herb salad

FIRST COURSE

Black Agnolotti

Grilled prawns, saffron cream, Heritage black caviar & lemon zest

FISH COURSE

Swordfish Roulade

Sun-dried tomatoes, capers & olives, with shaved fennel and citrus salad

SORBET

Campari & Blood Orange

MAIN COURSE

Duck Breast

Josper-roasted, with celeriac purée & bergamot essence,
pickled Buzău onion, vanilla sweet potato & duck jus

DESSERT

Five Sensory Flavours

Omija, passion fruit & mango sorbet, salted black
sesame crumble, mascarpone & yuzu foam, dacquoise
