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WAATU

NEW YEAR'S EVE

December 31

yellowfin tuna tartlet + truffle + bonito mayo

warm egg custard + tamari dressing + mud crab and parku salad

scallop gyoza + aromatic chicken broth + szechuan oil

assorted yakitori for the table

lobster fried rice and green bean salad

dark chocolate mousse + nitro espresso martini



NEW YEAR'S EVE | 31 DECEMBER

WINE PAIRING

Montaubret Brut

pinot noir, chardonnay

Champagne - France

Canyon Road

sauvignon blanc

California - USA

Roche Mazet sustainable farming

cinsault & grenache

Languedoc-Roussillon - France

Mount Rozier

pinot noir

Stellenbosch - South Africa

Balbi Soprani

moscato d'asti

Piemonte - Italy





NEW YEAR'S EVE | 31 DECEMBER

COCKTAILS PAIRING

As the year turns, we find a moment to pause – to reflect on what has been, and to welcome the symbols of renewal. Each cocktail in this collection is rooted in that spirit, capturing a different expression of nature: the rising sun, the calm of the moon, the warmth of fire, and the bloom of life.

Together, they form a journey that mirrors the essence of renewal – a celebration of beginnings, reflection, transition, and growth.

Golden Horizon

(gin, pineapple juice, passion fruit syrup, honey water, sourmix)

Inspired by the first sunrise of the year, this cocktail combines bright tropical flavors with gentle sweetness to set a hopeful tone for the night

Aurora Reflection

(rum, coconut liqueur, pandan cordial, calamansi, butterfly pea tea carbonised)

A refreshing mix of coconut, pandan, and citrus – light and aromatic, like the calm reflection of the aurora on the ocean at night.

Ember Whisper

(vodka, orange, palm ginger cordial, ginger beer, lemon, angostura bitters)

Created as a tribute to the glowing embers that grill yakitori and lobster, this cocktail carries warmth, citrus, and a hint of sweetness

Crimson Reverie

(gin, lemongrass hibiscus cordial, elderflower citrus, lemon, vegan foamee)

Floral and vibrant, “crimson reverie” celebrates growth and renewal – the perfect sweet and refreshing note to end the evening.

