

NYE

31/
12/
20



MENU

Rock oysters, champagne foam, Siberian caviar, mizuna

NV G.H. Mumm Grand Cordon Brut, Reims, France

Sashimi of yellow fin tuna,
fermented cabbage, crisp school prawns

2013 Howard Park Museum Release Riesling, Great Southern, WA

Free range chicken and foie gras ballotine,
pickled mushrooms, baby radish

2007 Paringa Estate Reserve Pinot Noir, Mornington Peninsula, VIC

Roasted southern rock lobster tail, burnt eggplant,
red capsicum koshu, nasturtium

2019 Tolpuddle Chardonnay, Coal River Valley, TAS

Tajima wagyu sirloin (mb6) shaved baby abalone,
shittake, wilted mustard leaves

2012 Cape Mantelle Cabernet Sauvignon, Margaret River, WA

Textures of valrhona chocolate,
raspberry sorbet, candied pistachio

Penfold Grandfather Solera Rare Tawny 20yo, Regional Blend, SA

Infinity
AT SYDNEY TOWER

@infinitysydneytower