

BIBIS
PRESENTS

VIVA
LAS VEGAS

ICONIC SINCE 1974

NEW YEAR'S EVE 2026 MATINÉE

Cocktail del Buon Augurio

Antipasti

RAVIOLI DI ARAGOSTA AL SUGHETTO DI SCAMPI
Lobster ravioli, langoustine bisque, roasted tomato and dill

MARITONZO D'ANATRA AL VIN SANTO (GFA)
Duck liver parfait, savoury brioche bun, fig chutney and Vin Santo

MILLEFOGLIE AL MIELE E DOLCELATTE (V | GFA)
Layered Mascarpone and Dolcelatte, honey, orange, balsamic beetroot pearls
and crisp Sardinian bread

TARTARE DI SALMONE (GFA)
Salmon tartare, lime, chilli and chervil dressing, salmon caviar

Secondi

AGNELLO ALLE ERBETTE (GFA)
Rump of lamb, served pink, lemon and parsley gremolata,
Jerusalem artichoke cream and wine reduction

MANZO AL TARTUFO (GFA)
Roasted Angus beef, served pink, mushroom and shallot sauce, white truffle oil

SALMONE E GAMBERI AL PEPE ROSA (GFA)
Roasted salmon, butterflied tiger prawns, tarragon, saffron
and pink peppercorn butter sauce

Served with seasonal vegetables and potatoes

MOSAICO DI RISO (V | VGA | GFA)
Three-colour Carnaroli rice, spinach chlorophyll, Asiago cheese,
tomato reduction and vegetable consommé
Served with romaine and rocket salad, balsamic dressing

Dolci

CHEESECAKE AL PISTACCHIO
Vanilla and white chocolate cheesecake, pistachio and honey sauce, whipped cream

TORTINO AL CIOCCOLATO E AMARENE (V)
Dark chocolate sponge pudding, cherry compote and vanilla ice cream

CRÈME CARAMEL AL RUM SPEZIATO (V | GFA)
Classic crème caramel, spiced rum-poached pear and brandy snap

Tea or Coffee

V - Vegetarian | VGA - Vegan adaptable | GFA - Gluten-free adaptable
We are unable to guarantee the absence of allergens in our menu items.
Please speak to a member of management regarding any dietary requirements.