

BIBIS
PRESENTS

VIVA
LAS VEGAS

ICONIC SINCE 1974

NEW YEAR'S EVE 2026 GALA DINNER

Canapé e Cocktail del Buon Augurio

DELIZIA AL FORMAGGIO E LIMONE (M)

Choux pastry, goat's cheese mousse, lemon and chives

Antipasti

QUADRI DI ARAGOSTA CON CORALLO AL NERO DI SEPPIA
Lobster ravioli, langoustine bisque, roasted tomato and squid ink coral

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

SALMONE E TONNO IN CEVICHE (GFA)

Seared tuna carpaccio, salmon tartare, lime, chilli and chervil marinade with salmon caviar

Secondi

CARRÉ D'AGNELLO IN CROSTA D'ERBETTE

Herb & panko-crusted rack of lamb, served pink, Jerusalem artichoke cream and Barolo reduction

FILETTO ROSSINI (GFA)

Roasted Angus fillet, served pink, duck liver parfait, morels, truffle jus and crisp bread leaf

HALIBUT E GAMBERONI REALI (GFA)

Roasted halibut, butterflied giant king 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 NEW YORK (M)

Baked New York-style vanilla cheesecake, pistachio and Manuka honey

TORRE AL CIOCCOLATO E AMARENE

Dark chocolate sponge, chocolate mousse, Morello cherry jelly, burnt meringue and gold leaf

CRÈME CARAMEL SPEZIATO AL RUM (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.