

New Year's Eve

Dining at GSR



New Year's Eve Special

1st Course

Amaebi Cocktail

Three sweet water shrimp, white and red yuzu cocktail sauce
with crispy shrimp heads

2nd Course

Papaya Green Bean Salad

Long beans, green papaya, heirloom carrots, tomatoes,
Thai basil, nam plah dressing

3rd Course

Korean Short Rib with Miso Sweet Potato Mash

Kimchi, sautéed mizuna greens with yuzu

4th Course

Mandarin Crème Brûlée

Pistachio almond macaron

Drink Special \$22

Rim Citrus ProSake

Mio sparkling sake, lime juice,
topped with prosecco

December 31 | 4PM–1AM

\$79 per person

