

New Year's Eve 2022

HY'S FAMOUS CHEESE TOAST

Irresistible since 1955



JUMBO PRAWN COCKTAIL

Horseradish cocktail sauce

CRAB CAKE

Teardrop peppers, fresh corn, hearts of palm

BEEF TENDERLOIN CARPACCIO

Baby arugula salad & crispy Grana Padano



BUTTERNUT SQUASH SOUP

Maple crème fraîche

CAESAR SALAD

A Hy's tradition



CANADA PRIME FILET

CANADA PRIME NEW YORK STEAK AU POIVRE

Black peppercorn-crust New York strip
served with Hy's brandy green peppercorn sauce

ROAST RACK OF LAMB

Dijon rosemary crust, roast nugget potatoes, minted green peas

PROSCIUTTO WRAPPED SABLEFISH

Baked, with braised fennel, asparagus,
teardrop peppers, saffron broth

SLOW-ROASTED HALF FREE-RANGE CHICKEN

Roast nugget potatoes & chicken jus

ORGANIC VEGAN BOWL

Roasted fresh vegetables in tamarind curry with mango chutney



BELGIAN CHOCOLATE BOURBON CAKE

With vanilla ice cream

HY'S FAMOUS CHEESECAKE

With mixed berry compote

KEY LIME PIE

With fresh whipped cream

SALTED CARAMEL CRÈME BRULÉE

150.00 PER PERSON

Exclusive of tax and 20% gratuity

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FRESH OYSTERS

JUMBO PRAWN COCKTAIL

Horseradish cocktail sauce

CRAB CAKE

Teardrop peppers, fresh corn, hearts of palm

BEEF TENDERLOIN CARPACCIO

Baby arugula salad & crispy Grana Padano

SEARED AHI TUNA

With soy sauce and wasabi mustard



BUTTERNUT SQUASH SOUP

Maple crème fraîche

LITTLE GEM WEDGE SALAD

Bacon, tomato, crumbled blue cheese, buttermilk dressing

CAESAR SALAD

A Hy's tradition



CANADA PRIME FILET

CANADA PRIME NEW YORK STEAK AU POIVRE

Black peppercorn-crust New York strip served with
Hy's brandy green peppercorn sauce

BEEF WELLINGTON

Filet of beef tenderloin, with foie gras and oyster mushroom duxelle,
baked in puff pastry. Red wine reduction

ROAST RACK OF LAMB

Dijon rosemary crust, roast nugget potatoes, minted green peas

PROSCIUTTO WRAPPED SABLEFISH

Baked, with braised fennel, asparagus, teardrop peppers, saffron broth

SLOW-ROASTED HALF FREE-RANGE CHICKEN

Roast nugget potatoes & chicken jus

ORGANIC VEGAN BOWL

Roasted fresh vegetables in tamarind curry with mango chutney



BELGIAN CHOCOLATE BOURBON CAKE

With vanilla ice cream

HY'S FAMOUS CHEESECAKE

With mixed berry compote

KEY LIME PIE

With fresh whipped cream

SALTED CARAMEL CRÈME BRULÉE

180.00 PER PERSON

Exclusive of tax and 20% gratuity