



New Year's Eve at Paper Moon

Celebrate the New Year with an Italian soir ee at the Old War Office!
Enjoy a multi-course feast of signature dishes, fine wines,
and live music to keep the party alive all night.

EARLY SEATING

5:30 - 6:15 PM

  la carte Menu -   185,00 (4 courses)

A glass of Franciacorta Alma Gran Cuv ee Brut, Bellavista

LATE SEATING

8:30 - 9:15 PM

  la carte Menu -   265,00 (4 courses)

A glass of Franciacorta Alma Gran Cuv ee Brut, Bellavista

Kids Policy*

First Seating: Children 12 and above are welcome.

Late Seating: Minors must be at least 16 years old.

Please note*

Each seating typically lasts 3 hours. Kindly consider this when booking.

Last drinks orders at 1:00 AM. Premises to be vacated by 1:30 AM.

Dress in your New Year's best and step into a night of elegance, surrounded by festive d ecor and the warmth of good company. Don't miss out on this extraordinary celebration!

Make your reservation today to ensure a night lled with joy, laughter and the spirit of Italy.

Please contact us to make a booking or request further details on: info@papermoonlondon.com

paper moon



Antipasti

CARPACCIO

di manzo servito con purea di castagne affumicate, porcini e romanesco
beef carpaccio served with smoked chestnut purée, porcini mushrooms and romanesco

VITELLO TONNATO

salsa tonnata e capperi di Pantelleria
cold veal with tuna sauce and Pantelleria capers

SELEZIONE DI TARTARE

salmone e avocado, tonno e mango
tartare selection of salmon with avocado and tuna with mango

POLPO

grigliato con spuma di patata arrosto e vinaigrette Mediterranea
grilled octopus with roasted potato mousse and Mediterranean vinaigrette

BURRATA

crema di pomodoro confit al rosmarino, olio al basilico, crumble di pane tostato
burrata cheese with rosemary tomato confit sauce, basil olive oil and toasted bread crumble

CARCIOFI

fritti, crema di funghi porcini, Parmigiano Reggiano 24 mesi
deep-fried artichokes, porcini mushroom cream, served with 24 months aged Parmesan cheese

*There is no more sincere love
than that for food.*

Primi Piatti

RAVIOLO

di capesante, brodo aromatizzato alle erbe, olio alla maggiorana e guanciale croccante
scallops raviolo served with aromatic broth, marjoram oil and crispy guanciale

LINGUINE

all'astice, pomodoro datterino e bisque di crostacei
linguine with Homarus lobster, datterini tomatoes and bisque sauce

TAGLIATELLE ALLA BOLOGNESE

al ragù a base di filetto di manzo e vitello, leggermente rosso
homemade tagliatelle in beef and veal sauce

PAPPARDALLE PAPER MOON

pomodoro, panna e bacon croccante
homemade pappardelle with tomato, cream and crispy bacon

GNOCCHETTI

di ricotta, crema tartufata, nocciole tostate, scaglie di tartufo nero di stagione
homemade ricotta gnocchi, truffle cream, flakes of seasonal black truffle and toasted hazelnuts

RISOTTO

ai funghi porcini e Parmigiano Reggiano 24 mesi
porcini mushrooms risotto with 24 months aged Parmesan cheese

Secondi Piatti

CERVO

servito con cavolo nero saltato, crema di sedano rapa e jus all'aceto balsamico
pan-fried venison fillet served with cavolo nero, celeriac purée and balsamic vinegar demi-glace

FILETTO DI MANZO

cotto in padella, salsa rosa e purea di patate
pan-fried beef fillet with pink peppercorn sauce and mashed potatoes

GALLETTO NOSTRANO

croccante al profumo di rosmarino e patate dolci al forno
crispy spring chicken scented with rosemary, served with baked sweet potatoes

SPIGOLA

in padella, spinacino saltato all'olio di oliva e chips di riso venere croccante
pan-seared seabass, sautéed spinach in extra virgin oil and crunchy black rice

FRITTO MISTO

di gamberi, calamari, acciughe, zucchine servito con maionese al limone fatta in casa
fried prawns, squids, anchovies and zucchini with homemade lemon mayonnaise

CAVOLFIORE

arrosto allo zafferano, condimento romesco alle nocciole e mandorle
saffron roasted cauliflower with hazelnuts and almonds romesco

Dolci

TIRAMISÙ

savoiaro, crema al mascarpone e caffè
soft ladyfingers with mascarpone cheese and coffee

PANNACOTTA

alla vaniglia del Madagascar, crumble di mandorle e salsa ai lamponi
Madagascar vanilla panna cotta with almond crumble and raspberry sauce

CRÈME BRÛLÉE

alla vaniglia con ananas confit al rosmarino
vanilla crème brûlée with rosemary pineapple confit

DOLCE SALATO

pan di Spagna con selezione di frutti di bosco, gelato alla vaniglia e salsa al caramello salato
sponge cake with selection of wild berries, vanilla ice cream and salted caramel sauce

GOLOSO AL CIOCCOLATO

mousse al cioccolato Valrhona 70%, gelato al cioccolato, granita al caffè e cialda al cacao
70% Valrhona chocolate mousse, chocolate ice cream, coffee granita and cocoa tuille

White Truffle

CAPASANTA

servite su purea di cerfoglio
pan-fried scallops served with chervil root puree

TAGLIOLINO

mantecato con Parmigiano 30 mesi e burro profumato al timo
with 30 months aged Parmesan and thyme butter

FILLETTO

grigliato servito con crema di sedano rapa, fungo galletto al rosmarino
grilled beef fillet, celery root puree, girolle mushrooms and rosemary

RISOLATTE

infuso ai fiori di ibisco
hibiscus rice pudding