



**New Year's Eve  
at SUKAIBA Copenhagen  
on top of Copenhagen**

**2018/19**



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**SUKAIBA**  
COPENHAGEN



## A VERY SPECIAL NEW YEAR'S EVE ON THE 23RD FLOOR

**Delicious food, fantastic panoramic views, a buzzing atmosphere,  
champagne, great drinks – and perhaps the annual New Year's cigar.**

### **New Year's Package at SUKAIBA Copenhagen includes:**

- Champagne for the Queen's New Year speech
- SUKAIBA Copenhagen New Year's dinner  
– 14 dishes / 7 servings
- Wine menu
- DJ
- Open bar\* until 02:30 a.m.
- Champagne at midnight

**Price: DKK 3.500, - per person**

Book via this [link](#)

Your booking is binding after 30 November 2018.

Hotel accommodation can be booked via  
[www.acbellaskycopenhagen.com](http://www.acbellaskycopenhagen.com)

### **Evening programme:**

- 5:30 p.m.: Doors open  
6:00 p.m.: Champagne and The Queen's  
New Year speech  
6:30 p.m.: SUKAIBA Copenhagen New Year's dinner  
10:30 p.m.: Open bar\* and DJ until 2:30 a.m.  
Midnight: Champagne  
02:30 a.m.: The party ends

We offer a great selection of of luxury beverages available  
for purchase throughout the evening.

Quality cigars are available for purchase in our Cigar  
Lounge with stunning views of Copenhagen.

*\*The open bar includes a limited selection of SUKAIBA  
Copenhagen's wine, beer and spirits.  
Any allergies or special diets etc. should be noted  
upon booking.  
No access for children under the age of 18.*

### **SUKAIBA Copenhagen New Year's menu:**

#### **First serving:**

Baerii caviar with sesame flakes  
Oysters with ponzu  
Crispy nori with lightly smoked dill  
*Chablis 1er cru – Fourchaume*

#### **Second serving:**

Salad on thin slices of vegetables with chili  
and goma sauce  
Tomatoes dried on the robata grill with spinach,  
tofu and sesame  
*Riesling Hugel Jubilé*

#### **Third serving:**

Salmon from the Faroe Islands with ginger, pointed  
cabbage salad, apple and sesame  
Lobster with sauce on plum sake and baby spinach  
*Cinerino, Viognier, Abbona*

#### **Fourth serving:**

Uramaki – spicy yellowtail with rucola and jalapenos  
Gunkan – beef tartare, teriyaki and white sturgeon  
*Masumi, Junmai Daiginjo "Sanka"*

#### **Fifth serving:**

Cauliflower tempura, hazelnut cream, oysters  
and coriander  
North Sea cod with smoked miso butter, rice vinegar,  
lemongrass and long pepper  
*Domäne Wachau, Pinot noir reserve*

#### **Sixth serving:**

Fried gyoza – pork shank with black garlic and green chili  
Danish prime rib with caramelized butter whey and truffle  
*Domaine Thierry, Glantenay, Volnay*

#### **Seventh serving:**

Pineapple baked for 6 hours on the robata with earl grey  
sorbet and creamy lime leafs  
*Eroica Ice wine, Ethos Late Harvest Riesling*