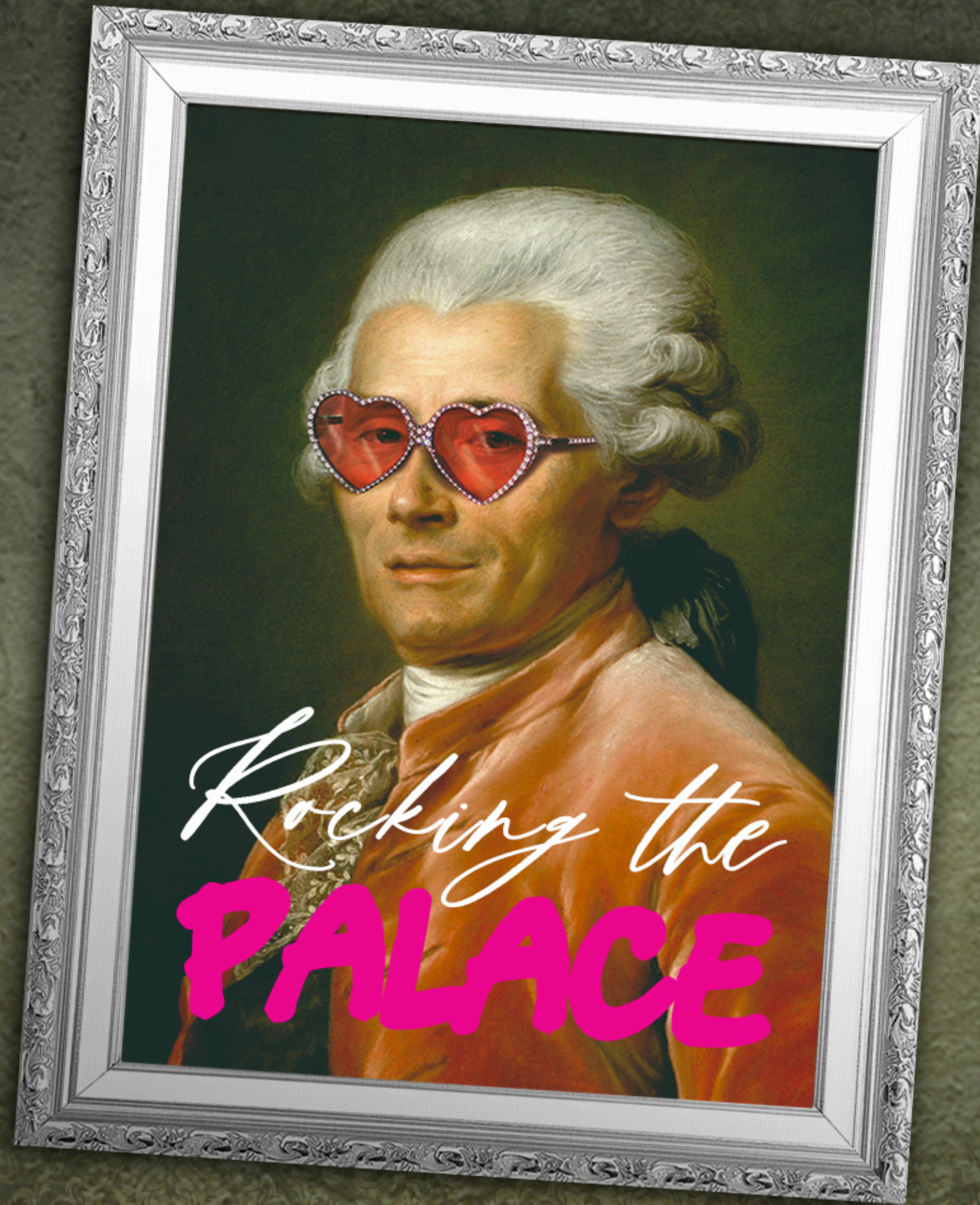




NIKKI BEACH  
*Saint Barth*



DECEMBER  
**31**<sup>ST</sup> 2019  
FROM 9AM

*with*

**KYGO**  
FROM 12:30AM



# Rocking the **PALACE**

**TUESDAY, DECEMBER 31, 2019**

FROM 9PM

Ring in 2020 with an extravagant New Year's Eve party where château chic meets punk rock. Nikki Beach Saint Barth will be transformed into Versailles 2020, an avant-garde kingdom where the past fuses with the future for a stylish soirée and countdown celebration, Marie Antoinette style. Enjoy international cuisine, a Queen-inspired dance show from Visionair and a musical performance by the international DJ Kygo.

Let them drink Champagne!

NIKKI <sup>TM</sup> BEACH  
Saint Barth

*Rocking the*  
**PALACE**  
DECEMBER 31 2019



**NYE 2020**  
*with*  
**KYGO**  
FROM 0:30AM



*mepe*

NOIX DE SAINT JACQUES DANS SA COQUILLE, CAVIAR ALVERTA, EMULSION CHAMPAGNE  
Sea scallops in a seashell, garnished with Alverta caviar and a Champagne emulsion

CRABE DES NEIGES EN CANNELLONI DE COURGETTE, JARDIN DE FENOUIL CROQUANT  
Zucchini cannelloni stuffed with snow crab and fresh fennel

SORBET PAMPLEMOUSSE & CHAMPAGNE PERRIER JOUËT BELLE ÉPOQUE  
Grapefruit sorbet and Perrier Jouët Belle Époque Champagne

FILET DE LEGINE AUSTRAL, TORTELLINI DE CHAMPIGNONS, MOUSSELINE D'ARTICHAUTS  
A LA TRUFFE BLANCHE JUS DE LANGOUSTINE  
Patagonian Toothfish fillet with mushroom tortellini, artichoke mousseline and white truffle and lobster sauce

NOIX DE SAINT JACQUES DANS SA COQUILLE, CAVIAR ALVERTA, EMULSION CHAMPAGNE  
Sea scallops in a seashell, garnished with Alverta caviar and a Champagne emulsion

MARIE ANTOINETTE MACARON XL FRUITS ROUGES EN FEUILLE D'OR ET CHOCOLAT BLANC  
XL Marie-Antoinette macaron with red fruit, gold leaves and white chocolate

NIKKI  BEACH  
*Saint Barth*



[WWW.NIKKIBEACH.COM](http://WWW.NIKKIBEACH.COM)