



# New Year's Eve MENU

## STARTERS

MEDITERRANEAN DIP PLATTER D G F V  
Tzatziki, feta, taramasalata, black olive  
tapenade, marinated artichoke, grape

WAGYŪ CARPACCIO & CAVIAR D E F R  
Anchovy aioli, Manchego cheese

SEAFOOD PLATTER F S R  
Lobster, oyster, caviar, scallop, king crab

## MAINS

SWEET POTATO RISOTTO C D N V  
Smoked almond, goat's cheese,  
black olive crumb

LAMB ORZO C D G  
Semi-dried tomato, feta, lamb jus

SEA BASS C D F G S  
Clam, mussel, seafood bisque, zucchini crisp

WAGYŪ BEEF C D G  
Truffle mash potato, chive, mushroom jus

## DESSERTS

MILLE FEUILLE D E G V  
Vanilla cream, berry compote, puff pastry

DARK CHOCOLATE TART D E G V  
Chocolate sable, raspberry cream,  
vanilla ice cream

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN,  
MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT. DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY



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## COCKTAILS\*\*

GIMME THE PASSION

Vodka, passion fruit, Aperol,  
pineapple juice

ULA MAKES IT BETTER

Gin, strawberry, mint syrup

SOMETHING TO TALK ABOUT

Vodka, kiwi, vanilla syrup

## WINES\*

WHITE

RED

ROSÉ

## CHAMPAGNE\*\*\*

LAURENT PERRIER, LA CUVÉE BRUT, NV

## SPIRITS\*

VODKA, RUM, GIN, WHISKY

## BEER\*

CORONA

## SOFT DRINKS

COCA-COLA / COKE ZERO / SPRITE /  
SPRITE LIGHT / GINGER ALE /  
TONIC WATER / EIRA STILL WATER /  
EIRA SPARKLING WATER

## JUICES

APPLE / CRANBERRY / ORANGE /  
PINEAPPLE / TOMATO /  
PINK GRAPEFRUIT

*\*House*

*\*\*Premium*

*\*\*\*Platinum*