



New Year's Eve Menu

STARTERS

Sharing

MEDITERRANEAN MEZZE PLATTER D F G N S

Roasted pepper, taramasalata, Greek fava, truffle Gouda, Manchego, seasonal grapes, warm pita

ULA SEAFOOD FEAST PLATTER F R S S U

King crab, lobster, freshly shucked oysters, mussels, tiger prawns, Bluefin tuna tartare with caviar, lemon

WAGYŨ BEEF TARTARE D M U R

Wholegrain mustard, pickled shallots, capers, whipped feta, edible gold

MAINS

Sharing

PORCINI CAVATELLI D G

Wild mushrooms, baby spinach, crème fraîche, fresh black truffle, herb oil

GRILLED TROUT D F

Charred leeks & artichoke, caviar beurre blanc

WAGYŨ STRIPLOIN D

Purple potato purée, black truffle jus, shaved fresh truffle

DESSERT TABLE

NYE DESSERT SELECTION

Handcrafted desserts, seasonal pastries, fresh fruits and sweet treats

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



New Year's Eve Menu

COCKTAILS**

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

BOTTLED BEER*

SPIRITS*

VODKA, RUM, GIN, WHISKY

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



New Year's Eve Beach Menu

STARTERS

Sharing

MEDITERRANEAN MEZZE PLATTER D F G N S

Roasted pepper, taramasalata, Greek fava, truffle Gouda, Manchego, seasonal grapes, warm pita

ULA SEAFOOD FEAST PLATTER F R S SU

King crab, lobster, freshly shucked oysters, mussels, tiger prawns,
bluefin tuna tartare with caviar, lemon

WAGYŰ BEEF TARTARE D MU R

Wholegrain mustard, pickled shallots, capers, whipped feta, edible gold

ON THE GRILL

Sharing

LAMB CHOPS D

Mint & pomegranate sauce

SURF & TURF SKEWERS D F S

Greek spices, cep powder

WAGYŰ STRIPLOIN D

Roasted garlic, Gorgonzola butter

TRUFFLE BROCCOLINI V

Smoked salt

STUFFED BABY CAPSICUM V

Tomato, garlic, chickpeas, parsley, lemon zest



DESSERT TABLE

FESTIVE DESSERT SELECTION

Handcrafted desserts, seasonal pastries, fresh fruits and sweet treats

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.

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New Year's Eve Beach Menu



COCKTAILS

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

BOTTLED BEER

SPIRITS

VODKA, RUM, GIN, WHISKY

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