Ula

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

WAGYŪ BEEF TARTARE D MU 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

WAGYŪ 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

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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