



New Year's Eve Menu

STARTERS

MEDITERRANEAN DIP PLATTER D G F N

Truffle ricotta and fig tapenade, taramasalata, chili honey stracciatella and pistachio, marinated artichokes and white anchovies

LA MER MEDITERRANEAN F R S

Lobster, oyster, bottarga, caviar, king crab, langoustine

WAGYŰ CARPACCIO D R

Burrata, charred grapes, basil oil

MAINS

PORCINI ORECCHIETTE D G V

Porcini broth, aged pecorino, mascarpone, wild mushrooms, spinach, rosemary oil

SMOKED DUCK RISOTTO D G

Parmesan, saffron and gold

CHILEAN SEA BASS C D F G S

Clams, seafood bisque, caviar

WAGYŰ STRIPLOIN C D G

Winter truffles, mashed potato, peppercorn jus

DESSERTS

AN ASSORTMENT OF DESSERTS WILL BE DISPLAYED
AT THE DESSERT TABLE



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**

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

BEERS*

CORONA

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

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WAGYŰ CARPACCIO D R

Burrata, charred grapes, basil oil

LA MER MEDITERRANEAN F R S

Lobster, oyster, bottarga, caviar, king crab, langoustine

MAINS

TRUFFLE TUFFOLI C D G V

Truffle cream, parmesan, chives

CHARRED LAMB CHOPS C D

Pomegranate-mint salsa

CARABINERO D F R S

Lemon thyme emulsion, caviar

WAGYU STRIPLOIN C D

Peppercorn jus, shaved truffles

SIDES

ASPARAGUS D V

Lemon oil

GRILLED CORN D V

Honey butter, herbs

GRILLED ROMAINE D E F

Caesar dressing

PORTOBELLO MUSHROOMS D V

Garlic, fresh herbs

Served with a selection of grill sauces

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