

Romance
ON THE Sand
AT

Ula

Escape to the sand for an unforgettable romantic moment with your loved one. Indulge in a premium set sharing menu, overlooking the timeless Marina skyline

Dinner by the sand

From Sunset, estimate 6:30pm - dependent on time of the year

What is included?

Beach set up

- Walk path with none-flammable candles
- Romantic table set-up
- Bouquet of flowers on the table
- Ice bucket
- Lanterns on table for extra lighting
- Access to cabana for final dessert course but not limited to.
- Romantic playlist in the background from speakers - Guest will be offered the style of music choice

Packages

A combination of the sea, sand, Amazing view, romantic setting, incredible food and friendly service is what will make Ula one of the favourite evening spots for a memorable event.

Choice of 2 different packages, bubble on arrival, set menu, a flower bouquet or a rose and more


Romance on the Sand
PLATINUM MENU

STARTERS

AMUSE BOUCHE	CAVIAR Sour cream, blinis, chive
EEL TART Salmon roe, leek & bacon purée, dill	OYSTER Shallot vinegar
SEAFOOD PLATTER Lobster, oyster, clam, bluefin tuna, prawn	SEARED SCALLOP Triple-cooked potato, leek purée, burnt baby leek, caviar, oregano jus
FOIE GRAS N Crispy pita, orange jam	
LEMON SORBET v Limoncello, olive oil, lavender	

MAINS

ORZO v Cauliflower, truffle	JOHN DORY Iranian pistachio, courgette purée, chicken wing, lemon jus
DUCK BREAST A Baby carrot, potato terrine, ouzo jus	
KAMIKUCHI A5 WAGYU STRIPLON Sweet potato, pearl onion, smoked jus	

DESSERT

APPLE PANNA COTTA v Honey, granita	MILK TEA PUDDING v Pistachio, Macha powder
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ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE & 5% VAT.
v VEGETARIAN - n NUTS - a ALCOHOL. DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

Platinum


Romance on the Sand
PREMIUM MENU

STARTERS

AMUSE BOUCHE	BEETROOT v n Goat's cheese, pine nut, cracker
COMPRESSED WATERMELON v Feta, orange, chocolate, tzatziki	SEARED SCALLOP Triple-cooked potato, leek purée, burnt baby leek, caviar, oregano jus
WAGYU PANCIA n Pita, endive, apple, peanut	

MAINS

PASTA ALLA SORRENTINA v Tufoli, cherry tomato, scamorza, basil	CHILEAN SEABASS Mediterranean vegetables, salsa verde
A5 WAGYU STRIPLON Sweet potato, pearl onion, smoked jus	

DESSERT

RHUBARB TART v Chantilly cream, lemon zest	STRAWBERRY PAVLOVA v Berry compote, strawberry coulis
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Premium

Dessert Service

We recommend the final dessert course to be served in the cabana.

This will be served on a dessert tray.

Add ons:

- Entertainment from AED 1,250
 - *Contemporary violist/guitarist/saxophonist*
- Cake for the occasion from AED 500
- Photographer if required

Additional chargeable requests can be made but limited depending on the tupe of request.



Thank you

Ula