

THE 305

New Year's EVE

Amuse-Bouche

TUNA TOSTADAS E F G R S S O

Bluefin tuna mix, avocado, mango salsa, yuzu ponzu, edible flower

Starters

SHARING

BURRATA & CHARRED PEACH D G N V

Basil pesto, tomatoes, pistachio crumble, aged balsamic, lemon pearls

GRILLED PRAWNS D G S S U

Garlic lemon butter, red pepper purée, citrus yoghurt, pickled onion, coriander, lime

WARM CONFIT DUCK LEG SALAD D S U

Red chicory, frisée, orange segments, Stilton blue cheese, pickled onions

WAGYU CARPACCIO D F G R

Truffle aioli, Parmesan, rocket leaves, capers, caviar, gold leaf

Mains

SHARING

TOMATO RIGATONI D G V

Sun-dried tomato pesto, fresh basil, ricotta cheese, Parmesan

CHILEAN SEA BASS D F

Saffron cauliflower purée, beurre blanc, asparagus, basil oil

WAGYU STRIPLOIN D

Blue cheese butter, roasted shallots, green beans, veal jus

Desserts

SHARING

TRES LECHES CHOUX D E G N

Dulce ganache, desiccated coconut, candied pistachio

CHOCOLATE DÉLICE D E G

Milk chocolate, fresh raspberries & truffle

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS SHELLFISH & DAIRY.

DISHES INDICATED WITH 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

THE 305

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Cocktails

DAIQUIRI (SEASONAL FLAVORS)

RUM, LIME JUICE, SIMPLE SYRUP

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY, LIME JUICE

Wines

WHITE / RED / ROSÉ

Sparkling

DA LUCA, PROSECCO DOC, VENETO, IT
DA LUCA, PROSECCO ROSÉ, VENETO, IT

Spirits

VODKA / GIN / RUM / WHISKY

Bottled Beer

Water

VOSS STILL WATER / VOSS SPARKLING WATER

Soft Drinks

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

Juices

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