NEW YEAR'S EVE MENU

On Arrival

Oyster F G R S SO
Ponzu, ikura

Edamame SO V
Truffle tapenade

Starters

Salmon Tiradito F G R SE SO
White miso, chulpi corn, wakame, cassava

Yellow Chili Chicken Dumpling D E G
Botija olives, Grana Padano, parsley

Beef Tenderloin Tartare D E G R SO MU
Cured egg yolk, Japanese milk bread

Short Rib Chuan G S SO
Pickled pineapple, XO sauce

Mains

Truffle Stir-Fried Noodles E SO V
Long beans, shiitake, mixed peppers, ginger

Warm King Crab D F S
Bottarga, yellow potato foam,
compressed cucumber, dill oil

Chilean Sea Bass E F SO
Smoked mackerel pearls, cassava coconut purée

Wagyū Striploin G SO
Spicy truffle jus

Side Dishes

Grilled Asparagus SE V

Truffle Fried Rice E SO

Desserts

Vanilla Mousse D E G N
Almond financier, fig coulis

Doña Pepa D E G SE
Anise & sesame shortbread, fruit syrup,
salted caramel ice cream

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

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. Dishes are prepared in a kitchen that handles nuts, shellfish and dairy.
All prices are in AED and are inclusive of 7% municipality fees and 5% VAT.

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Cocktails*

Kyoto Kick
Tequila, fresh grapefruit juice, smoked paprika syrup, soda, lime juice

Strawberry Dream
Vodka, guava juice, grapefruit juice, strawberry syrup, lime juice

Wines*

White / Red / Rosé

Champagne**

Laurent Perrier, La Cuvée Brut, NV

Spirits*

Vodka, Rum, Gin, Whisky

Bottled Beer*

Soft Drinks

Coca-cola / Coke Zero / Sprite / Sprite Light / Ginger Ale / Tonic Water / Voss Still Water / Voss Sparkling Water

Juices

Apple / Cranberry / Orange / Pineapple

*house package / **champagne package