

# CABANA

## New Year's Eve Dinner Menu

### NEW YEAR'S EVE CABANA SHARING STYLE MENU

CAVIAR KAVARI STURGEON (D, G, SH)  
KAFFIR LIME CAULIFLOWER CREME, CHIVES OIL, LOBSTER JELLY

OYSTERS DIBBA No2 (SH)  
SHALLOT VINEGAR, LEMON WEDGES, TABASCO SAUCE

### ASSORTED SUSHI, SASHIMI AND NIGIRI

CALIFORNIA KING CRAB (S, G)  
AVOCADO, CUCUMBER, ORANGE TOBIKO

HOKKAIDO SCALLOPS AND CAVIAR (E, SH)  
MAYONNAISE, SPRING ONION

GREEN DRAGON & WILD ASPARAGUS TEMPURA (G) 🌱  
AVOCADO, CUCUMBER, WAKAME

WAGYU MB-9 NIGIRI (G)

OCTOPUS NIGIRI (SH)

OTORO NIGIRI (S) 🌱

### CONDIMENTS

WASABI, KIKKOMAN SOYA SAUCE, WHITE PICKLED GINGER,  
TAKUWAN

### HOT APPETISERS

TOASTED FOIE-GRAS, BRIOCHE (G, D)  
APPLE PURÉE, CONFIT CHERRY

HOKKAIDO SCALLOPS (G, D, SH)  
CAULIFLOWER PURÉE, OSCIETRA CAVIAR

D: DAIRY, E: EGG, 🌱: SUSTAINABLE FISH, G: GLUTEN, N: PEANUTS AND TREE NUTS, SE: SESAME SEEDS,  
SH: SHELLFISH, S: SOYBEANS, V: VEGETARIAN, 🌱 VEGAN

ALL PRICES ARE IN UAE DIRHAMS INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEE  
AND 5% VALUE ADDED TAX. SUBJECT TO CHANGE AND MARKET AVAILABILITY



## COMPOSED SALADS

LOBSTER & SHRIMP, RASPBERRY  
VINAIGRETTE (G, N, SH)  
PEAS, AVOCADO, OLIVES

TRUFFLE SCENTED BURRATA WITH  
CANDID TOMATO SALAD (G, N, V)  
BRIOCHE CROUTON ARUGULA, TOMATOES, HAZELNUT PESTO

## MAIN COURSES

BEEF WELLINGTON (D, E, G)  
TENDERLOIN WRAPPED IN PUFF PASTRY, MUSHROOM DUXELLE & TRUFFLE



LOBSTER THERMIDOR (D, G, SH)  
BABY FENNEL, GRUYERE CHEESE, SAUTEED MUSHROOMS

SPINACH RAVIOLI (D, V)  
PARMIGIANO REGGIANO CHEESE SAUCE, BLACK TRUFFLE

## SIDE DISHES

BLACK TRUFFLE MASHED POTATO  
GRILLED BROCCOLINI  
SAUTEED FOREST MUSHROOMS

## DESSERTS LIVE STATION

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