

New Year's Eve Dinner Menu

AMUSE BOUCHE

LOBSTER ROLL (D, G, E, SH)
YUZU PEARL, BONITO, SMOKED JALAPEÑO MAYONNAISE

APPETISER

TRUFFLE FOIE GRAS TERRINE (D, G)
TOASTED SOURDOUGH BREAD, FOREST MUSHROOM JAM, BEERIES JUS
or

HALF POACHED OBSIBLUE PRAWN (E, SH) 🌱
PICKLED CHILLI, LIME SEGMENT, KRISTAL CAVIAR, SCALLOP CRISP, MANGO CITRUS DRESSING
or

ROASTED BEETROOT WITH GOAT CHEESE (D, V)
GRAPEFRUIT SEGMENTS, SORREL CRESS, BEETROOT JELLY, OLIVE CAVIAR, HONEY SPICE VINAIGRETTE

MIDDLE COURSE

OXTAIL BEEF CONSOMME (D, E, G)
BRAISED OXTAIL STUFFED RIGATONI, PARISIAN VEGETABLES, FRIED BANANA SHALLOT
or

CURRIED PARSNIP SOUP (D, G, V)
GARLIC CROUTONS, BEETROOT PURÉE, CELERIAC RAGOUT, PARSLEY OIL

MAIN COURSE

WAGYU BEEF STRIPLOIN MB 9+ (D, G)
ALIGOT, HONEY BABY CARROT, CHORIZO CRUMB, PICKLED WHITE MUSTARD, BEEF JUS
or

PAN SEARED DUCK BREAST (D, E, G)
CARAMELISED ENDIVE, RED CABBAGE PURÉE, GLAZED DAUPHINOISE POTATO, SPICED DUCK JUS
or

CREAMY POLENTA WITH VEGETABLES RATATOUILLE (D, E, G, V)
PARMIGIANO REGGIANO, OVEN BAKED VEGETABLES, CHEESE FONDUE ESPUMA, TRUFFLE SNOW

DESSERT

THE CLOCK STRIKES TWELVE (D, E, G, N)
WHITE CHOCOLATE NAMELAKA, ALPHONSO MANGO COMPOTE, PINEAPPLE COMPOTE,
PASSION FRUIT SOUP

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

