

**NEW YEARS EVE MENU**  
**AED 699**

**AMUSE BOUCHE**  
Truffle Porcini Cigar

**STARTERS**  
*Selection of*

**ROASTED KING CRAB**  
Sweet Corn Puree, Lime Emulsion

**OX TAIL RAVIOLI**  
Japanese Sweet Potato Foam, Pickle Rhubarb, Braised Cipollini

**MIDDLE COURSE**  
*Selection of*

**CONFIT DUCK LEGS**  
Homemade Brioche, Foie Gras Terrine, Rutabaga Chutney

**TRUFFLE CHANTERALLE TAKOYAKI**  
Napa Ginger Salad, Truffle Jus

**MAIN COURSE**  
*Selection of*

**AMARONE RISOTTO**  
Acquerello Rice, Beurre Blanc, Parmesan

**PAN-SEARED TURBOT**  
Steamed Mussels, Grilled Asparagus, Petit Pois, Matcha Beurre Blanc

**LE CANARD A TROIS**  
Confit Crispy Leg, Pan seared Breast, Duck Spring roll, Winter Vegetables

**CHICKEN MOUSSLINE**  
Chicken Croquette, Truffle Mousse, Cognac Sauce

**WAGYU STRIPLON**  
Grade 9+ wagyu, Triple cooked fries, Wild Garlic Jus

**DESSERT**  
SELECTION OF

**GLAZED VALRHONA CAKE**  
Popcorn Ice Cream, Strawberry Compote, Chocolate Tuile

**CLEMENTINE CHEESECAKE**  
Yuzu Spuma, Caramelized Macadamia, Strawberry compote

**CHOCOLATE FONDANT**  
Vanilla Ice Cream, Caramel Feuilletine