

NEW YEAR'S EVE

AED 699 per person

AMUSE BOUCHE

MOREL & SOUR CHERRY TARTLET

APPETIZER

OYSTERS + CAVIAR (D|S)

Fine de Claire oysters, oscietra caviar, seaweed spiced sauce

52-HOUR WAGYU SHORT RIB + ARTICHOKE MILLE FEUILLE (G|D)

Wagyu short rib, sunchoke mousse, pickled yellow mustard, port wine jus

BREAM & LANGOUSTINE TARTARE (G|D|S)

Yellow tail bream, walnut pickles, salicornia, white miso velouté

TRUMPET + CAPPELLETTI (G|D)

Cappelletti pasta, basil chlorophyll, peach compote, sauce espagnole

MAIN COURSE

QUINCE & PRESERVED LEMON TRUFFLE ORZO (G|D)

Orzo pasta, whipped comté cheese, dill, fresh black winter truffle

SMOKED MAGRET (D)

Apple-wood smoked duck breast, caramelized onion soubise, classic foie gras sauce

JAPANESE WILD RED SNAPPER (D|S)

Madai snapper, glazed grapefruit, tarragon, shallot vermouth

WAGYU BEEF FILLET + FOIE GRAS (D)

Pan-seared tenderloin, bourbon glazed carrots, truffle jus

DESSERT

NEW YEAR'S EVE (G|D|N)

Tainari dark rum chocolate, confit guava, almond, jasmine jel

RASBERRY CHESTNUT (G|D)

Brown butter sponge, raspberry ganache, vanilla soil, red berry coulis

MOIST OLIVE CALAMANCI (G|D)

Mojito crémeux, moist olive, ivoire lime mousse croustillant

G gluten | D dairy | S shellfish | P pork | A alcohol | N nuts

Prices are inclusive of VAT and municipality fee