



New Year's Eve Menu

Tuesday, 31st December



Menu

From 7pm

AED 1500 per person

Oscietra Caviar (30g) with Cocktail Béfnis | AED 825
Imperial Caviar (125g) with Cocktail Béfnis | AED 2200
Beluga Caviar (50g) with Cocktail Béfnis | AED 2300
The Royale Oysters by David Hervé No. 3
6pcs AED 190 | 12pcs AED 370

AMUSE - BOUCHE

Lobster Cappuccino | Buffalo-Mozzarella | Caviar d'Aquitaine

STARTERS

To share

King Crab Salad

Tossed in a citrus-pickled mango dressing

Sea Bass & Scallop Ceviche

Topped with citrus rhubarb, served with dill and fennel salad

Oven-Baked Camembert

Whole camembert, topped with black truffles, served with crispy
Pan de Cristal and cherry-ginger compote

Honey-Glazed Braised Short Ribs

12-hour slow-cooked honey-braised short ribs, served with
celeriac purée and truffle jus

MAIN COURSE

Choice of one

Caribbean Lobster

Served with gnocchi and a shellfish reduction

Herb-Crusted Venison

Served with dauphinoise potatoes, wild mushrooms
and a rich Porto reduction

Chilean Sea Bass

Served with a datterino and red pepper compote, topped
with Champagne and caviar beurre blanc

Seared Duck

Served with white asparagus and gratin Parmentier

Rigatoni Porcini

Rigatoni in porcini mushroom sauce, with fresh truffle
straciatella and Grana Padano

DESSERT

To share

Raspberry Pavlova

Served with lychee and white chocolate ice-cream

Ferrero Rocher Chocolate Mousse

Topped with crunchy golden praline

Golden Profiteroles

Choux pastry filled with velvety crème diplomate,
coated in a chocolate praline sauce, topped with
24K gold shavings

*Please inform your waiter of any allergies or dietary restrictions
Prices are in AED inclusive of 7% municipality fee, 5% VAT & 10% service charge*