

NYE SHARING MENU

AED 1200 per person, excluding beverages

STARTERS

Hokkaido scallops crudo, clementine citrus, bottarga (FS)

Grill lobster, oscietra caviar & pomme de terre (FS)

Burrata, black winter truffle, huzlenut (N) (V)

Foie grass terrine, raspberries (A)

MAINS

Beef wagyu wellington, white truffle (D)

Turbot fillet, beluga caviar, beurre blanc (D) (FS)

Saffron risotto (GF) (D) (V)

Tuffle & parmesan cheese potato gratin (GF) (V)

DESSERTS

Omlette Norvégienne (D) (N)

Citrus tart (D)

CAVIAR

Caviar osciètre 30gr, from France - 640

Beluga caviar 30gr, from Iran - 1880

Served with blinis, crème fraîche
& selection of condiments

SUPPLEMENTS

Black truffle, 2gr - 126

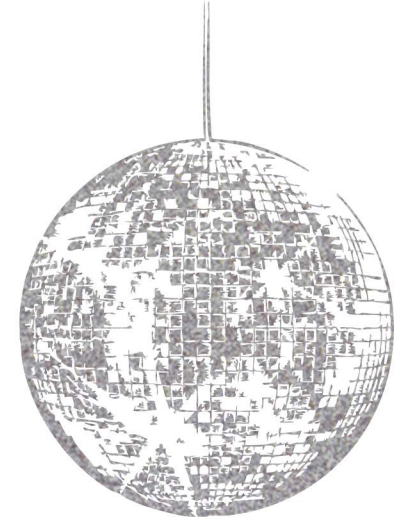
Seared foie gras escalop, 50gr - 84

Caviar supplement, 5gr - 87

Gillardeau oyster N3 - 49

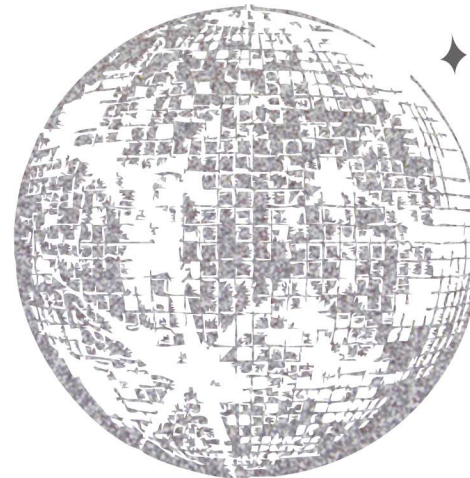
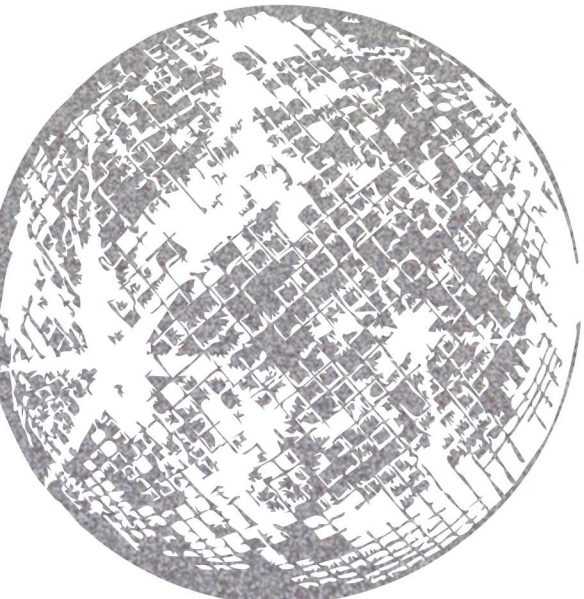
CHAMPAGNE LIST

NON VINTAGE	750mL	1.5L	3L
Veuve Clicquot, Ponsardin, Yellow Label	1043	2310	
Perrier-Jouet, Grand Brut	1205		
Moët et Chandon, Imperial Rosé	1023		7150
Billecart-Salmon, Reserve Rosé	1420		
Ruinart, Rosé	1650		
Laurent Perrier, Cuvee Rosé	1680	3885	
Ruinart, Blanc de Blancs	1760	4395	
Laurent Perrier, Grand Siècle	3295		
Armand De Brignac Ace of Spades, Brut	4410		
VINTAGE	750mL	1.5L	3L
Perrier Jouet Belle Epoque, 2013	3725		
Dom Pérignon Brut	4830	9625	39590
Dom Pérignon Rosé	7560		
Louis Roederer, Cristal	5390	10395	40950
Louis Roederer, Cristal Rosé	8295		



LIVE LOVE EAT

NEW YEAR'S
EVE SHARING MENU



20
25