
THE GALLERY

NEW YEAR'S EVE DINNER 2026

CANAPES

KING CRAB & IKURA (G, D, F, S)
Avocado, yuzu, toasted brioche

WAGYU BEEF TARTARE & OSCIETRA CAVIAR (G, D, F)
Smoke aji Amarillo, potato crisp

SAFFRON & SCAMORZA ARANCINI (G, D, V)
Lemon aioli, aged parmesan

STARTERS

AMBERJACK (D, F)
Parmesan citrus dressing, sweet corn, Oscietra caviar
OR
SEARED FOIE GRAS (G, D, N)
Brown butter brioche, apricot, raspberry & verjus, chicken jus
OR
JAPANESE TOMATOES & BURRATA (D, V)
Whipped burrata, white nectarine, truffle vinaigrette

MAIN COURSES

WESTHOLME WAGYU TENDERLOIN (G, D)
Charred broccolini, glazed shallot, yakiniku jus
OR
CARABINERO & BOMBA RICE (G, D, F, S)
Ají panca, bisque, citrus zest
OR
MUSHROOM & BLACK TRUFFLE (G, D, V)
Gnocchi, wild mushroom, Grana Padano

DESSERT

EXOTIC BABA (G, D)
Vanilla baba dough, exotic marmalade, mascarpone & lime Chantilly, mango & passion fruit
OR
CHESTNUT & BLACKCURRANT VACHERIN (G, D, N)
French meringue, mascarpone, chestnut cream, candied chestnut, confit black berries, cocoa sorbet

D – contains dairy | N – contains nuts | G – contains gluten | S – contains shellfish | F – contains fish
Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.