

Riviera

NEW YEAR'S EVE MENU



Hamachi carpaccio, Oscietra caviar & Ume plum
dressing – D, S, F

Slow cooked foie gras, black truffle, brioche, celeriac
remoulade, aspic consommé – D, G

Turbot cooked on the bone, sour cream morels,
supreme sauce – D, F

Pyrenees lamb cotelette, saddle, artichoke, black
truffle, veal jus - D

Trou Normand
Grapefruit granitee

Citrus & truffle vacherin – N, D, G

AED 1950/ PERSON

Including Pol Roger Champagne, sommelier selected white and red wine,
house spirits, beers, soft drinks, water and coffee / tea