VERANDA



NEW YEAR'S EVE DINNER 2026

5-course dinner

CANAPES

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

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

FIRST COURSE

AMBERJACK (F, D)
Parmesan citrus dressing, sweet corn, Oscietra caviar

OR

SEARED FOIE GRAS (G, D, N)
Brown butter brioche, apricot, raspberry & verjus, chicken jus

SECOND COURSE

LOBSTER RAVIOLO (G, D, F, S)
Lemon butter, Oscietra caviar

OR

LAMB RACK & TRUFFLE (G, D)
Orange & achiote, mashed potato, pickled mustard seeds

MAIN COURSE

WESTHOLME WAGYU TENDERLOIN (G, D)
Charred broccolini, glazed shallot, yakiniku jus

OR

CARABINERO & BOMBA RICE (G, D, F, S)
Alioli, ají panca, bisque

DESSERT

EXOTIC BABA TEXTURE (D, G)
Vanilla baba dough, exotic marmalade, mascarpone lime Chantilly, mango passion sauce

OR

CHESTNUT & BLACKCURRANT VACHERIN (D, G, 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.