



NEW YEAR'S EVE MENU

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AMUSE BOUCHE

Royal caviar oyster

Served with apple jelly, cucumber & Antonius Oscietra caviar

2015 Louis Roederer Brut Nature by Philippe Starck

STARTER

Scallop duxelles

Wild mushroom duxelles, garden foam

2012 Louis Roederer Cristal Magnum

SMALL PLATE

Wild sea bass fillet

Sea bass, artichoke purée, caviar sauce

2009 Louis Roederer Cristal Jeroboam

MAIN

Lana signature tourte

Lamb, foie gras, truffle, aubergine

1995 Château Pichon-Longueville Comtesse de Lalande, Pauillac, Bordeaux, France

CHEESE SELECTION

Truffle brie, Hercule, selles-sur-cher, comté

2015 Louis Roederer Cristal

DESSERT

Angelo Musa signature 'end of year' dessert

Winter white truffle and chocolate soufflé tart

NV Louis Roederer carte blanche demi-sec

V – vegetarian | D – contains dairy | N – contains nuts | G – contains gluten | S – contains shellfish. 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.

) (*Dorchester Collection*