

THE GALLERY

NEW YEAR'S EVE MENU



AMUSE BOUCHE

Crisp potato truffle (D)(G)

King crab and Oscietra caviar (G)(F)

FIRST COURSE

Blue-fin tuna tartare, truffle & yuzu (G)(F)

Finely sliced Blue fine tuna, avocado, truffle yuzu dressing, shallots, chives, roasted
sesame

Or

Duck and foie gras 'symphony' maple syrup essence (N)

Duck confit, foie gras, maple syrup, black cherry gel

Or

Golden beetroot carpaccio (V)(N)

Delicate layers of slow cooked beetroot, candied walnuts, pistachio dust, goat
cheese, orange vanilla dressing

SECOND COURSE

Lobster ravioli, lemon butter & caviar (F)(S)(G)(D)

House made lobster ravioli, lemon, butter, chives, Kristal caviar

Or

Spiced Lamb confit pastilla (G)

Slow cooked Lamb shoulder, honey, cumin, ginger, almond

Or

Winter porcini Gnocchi (G)(D)

Homemade gnocchi, roasted porcini, feta, 24-month parmesan, kombu oil

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

MAIN COURSE

Westholme Wagyu Beef Wellington (G)(D)

Wagyu tenderloin, mushroom duxelle, beef prosciutto, truffle veal reduction

OR

Seafood Orzo (S)(D)

Carabineros, mussels, clams, basil, chives, lemon, parmesan, gently cooked orzo

Or

Vegetable Bourguignon (V)

Charred carrots, brown mushrooms, beets, truffle mashed potato

DESSERT

100% Cocoa (G)(N)(D)

Light chocolate Mousse, Caramel Cremeux, Chocolate Sponge, Caramelized Cocoa

Nibs

Or

Citrus & Truffle vacherin (G)(N)(D)

Meringue, Citrus Sponge, Citrus Confit, Lemon Sorbet, Truffle Chantilly

AED 1450/ PERSON

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