

GRAZIN' IN THE NEW YEAR

APPETIZER

Black Angus Beef Tartare (F) Shallot, Cornichons, Caper, Egg Yolk

Duck Vol-au-Vent (D, A)Foie Gras, Morels Mushroom, Pickle Red Cabbage Purée

Sea Bass Tiradito (D, S, F) Lobster, Cucumber, Aji Amarillo

Escargot (D) Sea Salt, Garlic Herb Butter

Burrata (D)
Marinated Datterino, Peaches, Aged
Balsamic

MAIN COURSE (D)
(Platter sharing style)
New Zealand Venison Loin
Australian Black Angus Sirloin
Smoked Beef Short Ribs
Turkey Ballotine
Roasted Nut Loaf (Vegan, N)

SIDES

Caesar Salad (F, D)
Parmesan Truffle Fries (D, V)
Grilled Asparagus, (D, V)
Onion Rings (V)

SAUCES

Béarnaise (D) Pepper (A) Bordelaise Chimichurri

DESSERT

San Sebastian Cheesecake (D, N) Creamy Soft Baked

Miniature Yule Log (D) Cream, chocolate, cherry







SOFT BEVERAGES

AED 500 PER PERSON

Softdrinks

Bull Gum Apple, Lemon, Bubble Gum

Flavor Ice Tea Cold Brew Ice Tea, Lemon, Sweet

Passion Passion Orange Juice, Passion Fruit, Coconut

PREMIUM BEVERAGES AED 650 PER PERSON

BEER

Estrella Damm

COCKTAILS

Aperol Spritz
Aperol, Sparkling Wine, Soda Water

Negroni Gin, Dolin Rouge, Campari

Vodka Sour Vodka, Lemon Juice, Egg White, Sugar

Raspberry Collins Gin, Lemon Juice, Raspberry, Soda Water

WINES

Santa Julia Sauvignon Blanc Santa Julia Malbec Colombelle Rose

SPIRITS

Johnnie Walker Red Label Bacardi Absolut Bombay Sapphire El Jimador



