

NEW YEAR'S EVE



AED 900

**A THREE-HOUR,
FIVE-COURSE SET MENU
EXPERIENCE COMPLEMENTED
BY CHAMPAGNES AND SPIRITS**



at **M E S A**

OYSTER CAVIAR

mango, cucumber, chili, basil, gin (A,S)

OTORO TIRADITO

passion fruit, aji amarillo, green oil (S)

TRUFFLED BEEF CARPACCIO

black truffle, cured egg, parmesan cream (D)

CAVIAR CAPELLINI

caviar, capellini pasta, cream fraiche (D)

HOKKAIDO SCALLOPS

*cauliflower espuma, burnt apple relish,
micro herbs (D,S)*

SEARED HOKKADIDO A5 STRIPLOIN

*truffle garum emulsion, kizami wasabi salsa,
confit plum (D)*

DOVER SOLE

*leek, gruyère, white asparagus, sauce vin jaune,
fig leaf oil, yuzu cream (A,D,S)*

BUTTERNUT SQUASH RISOTTO

castello blue cheese (D,V)

PISTACHIO & WHITE CHOCOLATE MOUSSE WITH RASPBERRY COULIS AND GOLD LEAF

*melted white chocolate, whipped cream, roasted
pistachios, raspberry coulis, edible gold leaf (D,N)*

XO TIRAMISU

*layers of coffee-soaked ladyfingers,
mascarpone cheese, cocoa (D)*

A - Alcohol, D - Dairy, N - Nuts, SF - Shellfish, S - Seafood, V - Vegetarian, VG - Vegan

Prices are indicated in AED and are inclusive of 7% municipality fee, 10% service charge & 5% value-added tax



NEW YEAR'S GALA BUFFET

× in the ×

DUNES

A TASTE TO BEGIN

SHAVED FENNEL & APPLE SALAD WITH LEMON VINAIGRETTE

fennel, apples,
fresh herbs,
lemon vinaigrette

SPINACH & STRAWBERRY SALAD WITH BALSAMIC GLAZE

fresh spinach,
strawberries,
candied pecans,
goat's cheese,
balsamic glaze

CLASSIC CAESAR SALAD

romaine lettuce,
parmesan cheese,
croutons,
caesar dressing

SUSHI ROLLS

spicy tuna,
salmon avocado,
shrimps' tempura

CHEF'S MASTERPIECES LIVE OPEN-FIRE STATION

GRILLED BEEF TENDERLOIN WITH PEPPERCORN

beef tenderloin,
peppercorn, beef jus

CHARRED CAULIFLOWER STEAK WITH HAZELNUT GARBANZO

cauliflower, smoky
hazelnut garbanzo,
herb-infused olive oil

ROSEMARY & LEMON GRILLED CHICKEN SUPREME

chicken breast,
rosemary, lemon zest,
olive oil, yuzu butter cream

SALMON TERIYAKI

grilled salmon fillet,
teriyaki sauce

A SWEET NOTE

PISTACHIO & WHITE CHOCOLATE MOUSSE WITH RASPBERRY COULIS AND GOLD LEAF

white chocolate, pistachios,
raspberry coulis,
whipped cream

OPERA CAKE GANACHE & EDIBLE FLOWERS

almond sponge, coffee
buttercream,
dark chocolate ganache

CHOCOLATE TRUFFLES WITH SEA SALT

dark chocolate truffles,
sea salt

MINI TIRAMISU CUPS

mascarpone cream,
coffee-soaked sponge

YUZU CHEESECAKE

cheesecake bites,
yuzu, citrus glaze

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