



# *New Year's Eve*

Friday 31st December, 8pm - 12am

Come and celebrate the start of 2022 with us! Enjoy the spectacular fireworks from the Burj Al Arab and Atlantis the Palm while enjoying an all in "Brunch style" package with our authentic Belgian, yet elevated menu for this special occasion.

## **449 AED - BEVERAGE PACKAGE**

Including unlimited house beverages and selected draught beers

## **649 AED - PREMIUM BEVERAGE PACKAGE**

Including unlimited Laurent Perrier, premium spirits and selected draught beers



## **CLASSIC SHARING DISHES** TO START WITH

**WELCOMING SMALL LOBSTER BISQUE**

**FRESHLY CHUCKED DIBBA OYSTERS**

**CRISPY BABY CALAMARI**

Deep-fried baby squid, lemon, chunky tartare sauce

**CHEESE CROQUETTES**

Signature cheese blend recipe , sweet apple molasse dip

**TOAST STEAK TARTARE**

Toasted bread & steak tartare prepare , crisp potatoes

**PICKLED MUSSELS PIRI PIRI**

Steamed marinated mussels, spicy marinade with fresh herbs and Chili

**BOULETTES LIÈGEOIS**

Braised in Leffe brune beer, onions and apple molasse.

**LENTIL SALAD (VG)**

Cooked lentils , cucumber, roasted capsicum, tomato, roasted nuts, herbs, dressing

## **MAIN COURSES** CHOOSE ONE

**GRILLED HALF CANADIAN ROCK LOBSTER**

Lemon and garlic butter and fines herbs

**BLACK ANGUS DRY-AGED CHATEAU BRIAND ROSSINI**

Cafe de Paris butter , duck liver, garnish, Parmesan Brussels sprouts , caramelised endives, glazed carrots, green beans and bacon, confits tomatoes

**GRAIN FED CHICKEN BREAST**

Pan-fried skin-on chicken filet, mushrooms, fresh black winter truffle sauce, confits crushed potatoes

**CRISP SKIN SALMON FILET**

Salad verte , capers and lime butter , confits cherry tomatoes

**GRILLED LAMB CHOPS**

Perfectly grilled chops , stir-fry of green beans, onions, button mushrooms, rosemary lamb glaze and herbs gremolata

## **VEGETARIAN & VEGAN** CHOOSE ONE

**MUSHROOM RISOTTO & FRESH GRATED WINTER TRUFFLE (V)**

Portobello and button mushrooms, parmesan cheese, truffled cream

**ROASTED GREENS AND LENTIL CREAM (VG)**

Blackened cauliflower, brussels sprouts, kale, broccoli on a lentil cream, roasted nuts

## **DESSERTS** SHARING

**PROFITEROLES**

Vanilla custard, whipped cream, Belgian chocolate, vanilla ice cream

**CHEESECAKE**

Baked cheese cake, Crumbled Speculoos and salted caramel

**TRADITIONAL BELGIAN CHOCOLATE MOUSSE**

Like our grandmother use to make it , topped with chocolate crumble