

NEW YEAR'S EVE 2024

Welcome glass of Veuve Clicquot
Amuse-bouche

STARTER

VEGAN DUO (VG|G)

Cheese and truffle arancini, stuffed zucchini flower, homemade marinara

OYSTERS AND CAVIAR (G|D|S)

Fine de Claire, oscietra caviar, blinis, sour cream foam, sake onion

WAGYU BEEF TATAKI (G)

Australian striploin, truffle ponzu, sake onion

LOBSTER ROLL (S|G)

Canadian lobster, oscietra caviar, pickled radish, cucumber, avocado, yuzu aioli

MAIN

WAGYU BEEF WELLINGTON (G|D)

Lyonnaise potato, asparagus, gravy

CHILEAN SEA BASS

Chanterelle mushroom broth, caviar, snow peas

MUSHROOM & TRUFFLE GNOCCHI (VG)

Plant-based cream, porcini mushrooms, winter truffle, pumpkin chips

LOBSTER RISOTTO (S|A)

Canadian lobster, datterino tomatoes, white asparagus, green peas

WAGYU TOMAHAWK + AED 199 (D)

Creamy mash potato, garden salad, broccolini, truffle sauce

DESSERT

NEW YEAR'S SELECTION (G|D|N)

(Vanilla Cheesecake | Chocolate Cake | Tarte Tatin)

VG vegan G gluten D dairy S shellfish A alcohol N nuts

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CHOICE OF THREE DRINKS

WINES

ZONIN CHARDONNAY
EMOTIVO MONTEPULCIANO
COLOMBELLE ROSÉ

SPIRITS

TITO'S VODKA
BACARDI RUM
TANQUERAY GIN
FAMOUS GROUSE WHISKEY

COCKTAILS

A KISS AT MIDNIGHT
Tito's vodka, Cointreau, lime juice, hibiscus syrup

COUNT DOWN
Tanqueray gin , elderflower, yuzu

MOCKTAILS

SOBER RUDOLPH
Mango puree, lime juice, passionfruit syrup, basil

PARTY POOPER
Cranberry juice, passionfruit juice, raspberry puree

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EARLY BIRD PRICES

(BOOK BY WED 15 NOVEMBER)

INDOOR AED 700
OUTDOOR AED 1000

REGULAR PRICES

(BOOK AFTER WED 15 NOVEMBER)

INDOOR AED 800
OUTDOOR AED 1200



THE RESTAURANT
AT BLA BLA