

QUEENS GRILL

NEW YEAR'S EVE MENU

Foie Gras Mousse, Compressed Wild Berries, Toasted Sour Dough
Beetroot Tarte Tatin, Brie, Leaf (V)

Smoked Haddock, Potato and Leeks
Leek and Potato Soup, Grilled Leeks (V)

Home Cured and Smoked Duck, Roasted Peach and Grains
Cauliflower Cheese Risotto (V)

Roasted Sea Bass, Fennel, Orange and Romesco Sauce
Whole Roasted Celeriac, Quinoa, Romesco Sauce, Dill Oil (V)

Roasted Beef Fillet, Braised Oxtail, Sweet Pumpkin Roast, Wild Mixed Pickled
Mushrooms and Kale
Sweet Potato Gnocchi, Green Pea, Broad Beans and Leeks,
Grilled Courgetti, Truffle Dressing (V)

English Cherries, White Chocolate, Milk Sorbet (V)

Blueberry Macaron, Coconut Ice Cream
Blueberry, Vodka Gel, Pickled Blueberries and Burnt White Chocolate (V)



AED 1500 per person including food and beverages

(V) - Vegetarian

Choice of vegetarian or non-vegetarian dishes per course

Unlimited beverages from 8pm- 1am (glass of Champagne upon arrival only)