

NEW YEAR'S EVE MENU

STARTERS

Brioche with caviar (D)

Toasted brioche bread, smoked caviar, stracciatella

Refreshing 'liquid' salad

Cucumber granita, green olive sphere, lettuce essence, fresh tomato foam

Martín's legendary foie gras mille-feuille

Smoked eel, foie gras, spring onions, green apple

Blue lobster salpicón (S)

Lobster served on a bed of seasonal baby lettuce, dressed with a fine herb vinaigrette

Txangurro a la Donostiarra (S)

San Sebastián-style spider crab stew

Carabinero prawns (S)(D)

Charcoal-grilled with Hollandaise sauce & caviar

MAIN COURSE

Wild sea bass supreme

Cooked and served with clams, yuzu sauce & beetroot purée

OR

Wagyu beef tenderloin

*Charcoal-grilled, served with Périgueux sauce, cheese bonbon & fresh truffle
Basque chimichurri*

TO FINISH

Selection of desserts by Angelo Musa

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your chance of foodborne illness.

V – vegetarian D – contains dairy N – contains nuts G – contains gluten S – contains shellfish A – contains alcohol

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist.

Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.