

ARMANI / HASHI

NEW YEAR'S EVE MENU

31st December, 6-11:30 PM

AED 1,499 per person

AMUSE - BOUCHE

HON-MAGURO TARTARE (G,D,S,SB,R,E)
Beluga caviar, quail egg and charcoal brioche

STARTER

JAPANESE HYOGO OYSTER (G,S,SB,E)
"Kaki-age" with fresh truffle mayo

SASHIMI (G,S,SB,R)
Selection of premium sushi and sashimi platter, fresh wasabi

TEMPURA (G,S,SB,E)
Lobster ao nori tempura, black garlic sauce

MIDDLE COURSE

TEPPAN KING CRAB LEG (G,S,SB,D)
With shiso butter

MAIN COURSE

ROBATA TAJIMA (G,SB,SS)
Wagyu striploin, Hari nori, mushroom and spicy sesame teriyaki

PRE - DESSERT

WILD STRAWBERRY YUZU GRANITA (V)

DESSERT

NEW YEAR CLOCK (G,D,E,N)
72% Manjari chocolate mousse, matcha crème brûlée

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)