Lavantine
RESTAURANT & SKYBAR

NEW YEAR'S EVE FEATURE MENU

STARTERS

(choose one)

WINTER TRUFFLE HUMMUS
Black Truffle, Chickpea, Pita

FOIE GRAS TORCHON
Pita, Fig Jam

FALAFEL & CAVIAR
Herbed Falafel, Caviar, Lemon Labneh

MAINS

(choose one)

8OZ TENDERLOIN
Wild Mushrooms, Black Truffle, Lavantine Sauce

SIZZLING EGGPLANT MOUSSAKA
Green Lentil, Potato Purée, Pomegranate, Crispy Onion, Swiss Chard

ORA KING SALMON SKEWER
Maple Harissa Glaze, Sumac Onion, Chestnut & Saffron Pilaf

DESSERTS

(choose one)

DUBAI CHOCOLATE CHEESECAKE
Kunafa, Sorbet, Fresh Berries

TRADITIONAL BAKLAVA
Pistachio, Phyllo, Butter, Vanilla Gelato

SWEET KUNEFE
Pistachio, Cheese, Simple Syrup

3 Courses · 140 per person

Please inform your server of any food allergies or dietary restrictions you may have. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lavantine
RESTAURANT & SKYBAR

NEW YEAR'S EVE ENHANCEMENTS MENU

A selection of premium dishes and add-ons available throughout the night.

SMOKED TUNA TARTAR · 39
Caviar, Lemon Labneh, Ahi Tuna, Pita

BABAGANOUSH · 23
Smoked Eggplant, Pomegranate, Walnut, Pita

MUHAMMARA · 21
Walnut, Red Pepper, Pomegranate Molasses, Pita

GRILLED OCTOPUS · 32
Batata Harra, Chimichurri, Radicchio

LAMB CHOPS · 90
Harissa, Pistachio, Tzatziki

SEAFOOD PLATTER · 180
Prawns, Lobster, Oysters, Tuna

ADD LOBSTER TAIL · 25

ADD RICE PILAF · 8
Saffron, Fresh Pomegranate

Please inform your server of any food allergies or dietary restrictions you may have. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.