

Celebrate New Year's Eve with Moonlight and Pearls at L'Amo Bistro del Mare

Welcome 2023 in the most sophisticated waterfront setting at Dubai Harbour.

Savour authentic and sumptuous seafood flavours, festive specialties, and live entertainment, followed by an unforgettable firework display.

Indulge in an intimate and eclectic Italian-inspired dinner, with gastronomic specialties from Southern Italy artfully curated by the Executive Chef Lorenzo Buccarini. New Year's Eve menu showcases the very best seafood selections, offering infusing classic and innovative flavours with an artistic touch, including Italian oysters and sea urchins, baby octopus, scallop carpaccio and blue lobster ravioli to name a few. To accompany the connoisseur dining experience, our sommelier will expertly pair your selection with an extensive range of wines and premium beverages.

Whether seated on the terrace or in the chic indoors, a live performance from the Crossroads band will bring a memorable night of music and fun with their swing and rock'n'roll repertoire from the classics of the 30's to the hits of today, while special guest DJ ELENOIR will perform lively sets getting everyone into the party mood.

At midnight, ring in the New Year in style with breath-taking and unforgettable firework display set against the backdrop of Ain Dubai and Palm Jumeirah.



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

ANTIPASTI (CHOICE OF TWO)

CRUDO DI OSTRICHE E RICCI (S)

Italian oysters & sea urchins

TARTARE DI MANZO AL COLTELLO (G)

Piedmontese fassona beef tartar & caviar

MOSCARDINI ARROSTITI CON SALSA DI POMODORO

Roasted baby octopus with tomato sauce

CARPACCIO DI CAPESANTE (S)

Normandy scallop carpaccio with salmon roe

BURRATINA E TARTUFO NERO (D, V)

Burrata & black truffle

PRIMI PIATTI (FIRST COURSE)

RISOTTO RADICCHIO TARDIVO, NOCI & GORGONZOLA (A, D, N, V)

Radicchio risotto, walnuts & Gorgonzola cheese

OR

TAGLIOLINO VONGOLE VERACI, SCAMPI & CAVIALE $(D,\,G,\,S)$

Homemade tagliolini, clams, langoustine tartare & caviar

OR

RAVIOLI RIPIENI DI ARAGOSTA BLU (D, S)

Blue lobster ravioli, saffron potato cream

SECONDI PIATTI (MAIN COURSE)

BRANZINO CILENO SCOTTATO CON PURE DI SEDANO RAPA $({\cal D})$

Poached Chilean sea bass, celery root purée, squid ink

OR

FILETTO DI MANZO ALLA ROSSINI

Wagyu beef tenderloin, foie gras, black truffle, reduced Madeira sauce

OR

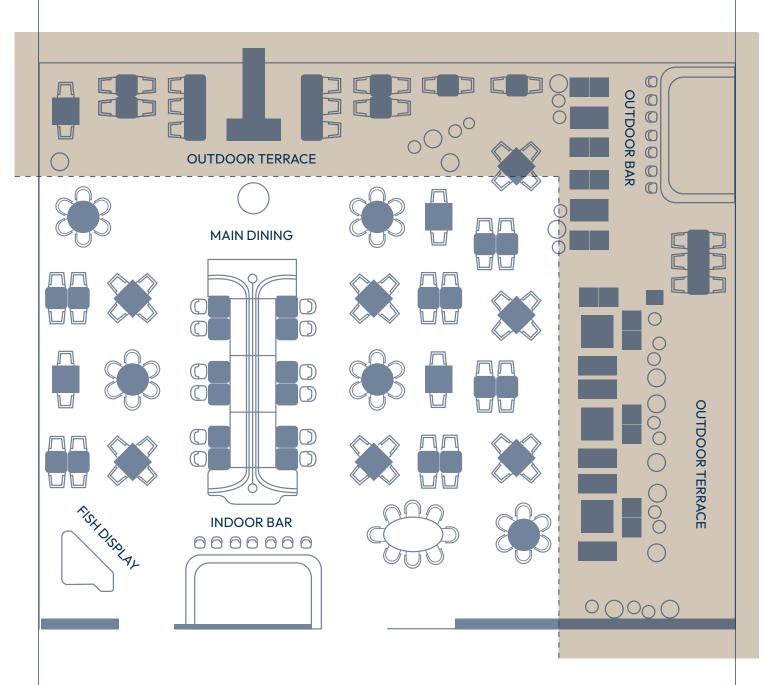
PARMIGIANA DI MELANZANE (V)

Eggplant parmigiana

DESSERT (CHOICE OF TWO)

 $\begin{array}{c} {\rm Pistachio\:ice\:cream\:}(D)\\ {\rm Chocolate\:profiteroles\:}(D,\:G,\:N)\\ {\rm Panettone\:with\:cream\:Chantilly\:}(D) \end{array}$

(A) Alcohol (D) Dairy (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian



PRICING

- Terrace seating AED 2.500 per person excluding beverages
- Indoor seating AED 2.000 per person excluding beverages

AED 500 per child including beverages and soft drinks



