



PORTERHOUSE
STEAKS & GRILLS

New Year's Eve Menu
2023

S O F I T E L

DUBAI THE PALM

AMUSE BOUCHE

CRAB RILLETTES TARLETTE (D, G, E, SH) 🌱
Salmon roe, bonito, pimientos mayonnaise

APPETISER

RED LABEL ORGANIC CHICKEN TERRINE (A, D)
Confit guinea, roasted baby beetroot salad, port & bacon jam

OR

OCTOPUS CARPACCIO (D, N, S) 🌱
Candy tomato, pickled radish, water cress, aji amarillo puree, romesco

OR

SPICY COMPRESSED WATERMELON TARTARE (VE, S, SE)
Pearl balsamic, avocado mousse, crisp shiso leaf

MIDDLE COURSE

PAN SEARED FOIE GRAS (D, N)
Sautéed baby spinach, pistachio, golden raisin, lemon oil, chicken jus

OR

VICHYSOISE SOUP (D, G, V)
Garlic croutons, leek puree, spring onion oil

MAIN COURSE

WAGYU BEEF TENDERLOIN MB 9+ (D, E, G) 🌱
Charcoal puree, cheese fondu ravioli, grilled gem lettuce, winter truffle, veal jus

OR

POACHED HALIBUT IN RED WINE SAUCE (A, D, G) 🌱
Mushroom fricassee and roots vegetables, boulangere potatoes

OR

SPINACH GOAT CHEESE RAVIOLI (G, D, E, V)
Crispy sunchoke, sage oil, butternut squash puree

DESSERT

TROPICAL MERINGUE (D, E, G)
White chocolate chantilly, mango pineapple salsa, coconut dacquoise, passion fruit soup