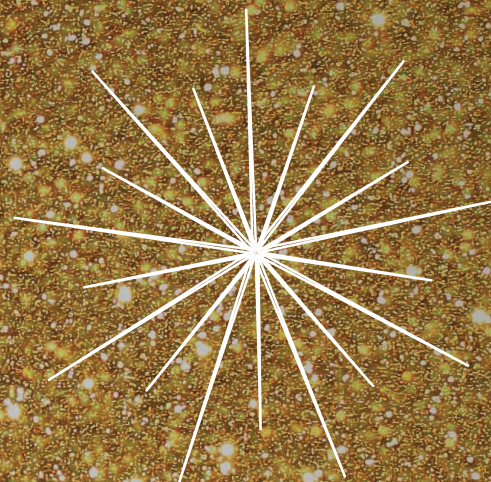
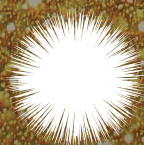




EMIRATES PALACE
MANDARIN ORIENTAL
ABU DHABI



FESTIVE MENU



Strawfire
by Ross Shonhan



NEW YEAR'S EVE SET MENU

SNOW CRAB TARTARE ^(S,R)

Japanese milk bread, N25 Schrenki caviar, yuzu mayonnaise

JAPANESE SEA BREAM USUZUKURI ^(S,R)

truffle ponzu, white truffle

WAGYU TATAKI ^(S,R)

shiso dressing, pickled shiitake, garlic chips

SUSHI & SASHIMI PLATTER ^(S,R)

seasonal Japanese fish, pickled ginger, wasabi, aged soy

KANAZAWA X ABU DHABI ^(S)

king crab, caviar, gold

TAKIKOMI GOHAN ^(S)

matsutake, ginger, mitsuba

CHICKEN SUKIYAKI

black-legged chicken, tofu, shiitake, leek, crown daisy

30-DAYS BEESWAX-AGED JAPANESE WAGYU STRIPLOIN MB 10-12

BBQ miso, shiso chimichurri, burnt lemon ponzu ^(S)

BLUE LOBSTER ^(S)

soy tare, ponzu mayonnaise

SUGAR SNAP PEAS

wafu dressing, sesame

STRAWFIRE OSECHI BOX

assorted pastries



V Vegetarian VG Vegan A Alcohol N Nuts S Seafood R Raw GF Gluten Free

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT



Beverage Pairing

1ST COURSE

Champagne, Ruinart, Blanc de Blancs

2ND COURSE

Tengumai, Yamahai, Junmai Daiginjo

3RD COURSE

Meerlust, Chardonnay, Stellenbosch

4TH COURSE

Ogier, Châteauneuf-du-Pape, 'Clos de l'Oratoire des Papes'

5TH COURSE

Hibiki Old fashion

Beverage Package

WHITE WINE

Meerlust, Chardonnay, Stellenbosch

RED WINE

Ogier, Châteauneuf-du-Pape, 'Clos de l'Oratoire des Papes'

HOUSE SPIRITS

Roku Gin, Japan

Haku Vodka, Japan

Havana Club 3 y.o. Rum, Cuba

Makers Mark Whisky, USA

Jose Cuervo Blanco Tequila, Mexico

BEER

Asahi, Japan

Every guest will be treated with a glass of champagne
to signify the beginning of New Year

