

The Bay

BAR | DINING | SMOKEHOUSE

New Year's Eve

2026

Gala Dinner

FIREWORKS AT MIDNIGHT

*LIVE MUSIC WITH
DUBAI DUO CARL AND SAM*

WEDNESDAY **31ST** FROM 8PM
DECEMBER UNTIL MIDNIGHT

PACKAGES

INCLUSIVE OF FOOD
& 4-HOURS OF DRINKS:

ALCOHOLIC AED 599

SOFT AED 380

KIDS 6-15 YRS AED 160

KIDS 5 & UNDER EAT FREE

COMPLIMENTARY KIDS CORNER

FOR BOOKINGS CONTACT +971 56 536 7000

Advance bookings essential

Additional discounts are not applicable

All prices are inclusive of VAT, destination fees and service charges

BEVERAGE PACKAGES

HOUSE ALCOHOL PACKAGE
INCLUSIVE OF ALL OF THE BELOW

WINES & BUBBLES

ANAKENA SAUVIGNON BLANC
ANAKENA CABERNET SAUVIGNON
PINOT GRIGIO ROSÉ ITALIA
DA LUCA PROSECCO
CUVEE BRUT SPARKLING

BOTTLED BEERS

HEINEKEN
CORONA
PERONI
SAVANNA DRY CIDER

SPIRITS WITH HOUSE MIXERS

STOLICHNAYA VODKA
GORDON'S DRY GIN
TRADER VIC'S WHITE, DARK
AND SPICED RUM
JIM BEAM, JAMESON, JACK DANIELS
JÄGERMEISTER
JOSE CUERVO TEQUILA SILVER

COCKTAILS

APEROL SPRITZ
PIMMS
MIMOSA

SOFT DRINKS PACKAGE
INCLUSIVE OF THE
BELOW ONLY

JUICES

APPLE | ORANGE | PINEAPPLE

SOFT DRINKS

COKE | COKE LIGHT | FANTA |
SPRITE | SODA | TONIC | GINGER ALE

HOT DRINKS

SELECTION OF TEA AND COFFEE

FOOD MENU BUFFET STYLE

STARTERS

- **SHUCKED OYSTER** WITH FENNEL AND LEMON DRESSING (SF)
- **ASSORTED CHEESE PLATTER** WITH A SELECTION OF CHEESES, COLD CUTS, FRUITS, BERRIES, CHUTNEYS AND CRACKERS (D,G,V)
- **ASIAN VEGGIE RICE ROLL** WITH SATAY SAUCE (N,V,VE)
- **LIVE SUSHI CHEF'S** ASSORTED SELECTION OF SUSHI (D,SF)
- **CHEESY CHICKEN PASTRY** CHICKEN AND CHEESE BAKED INSIDE PUFF PASTRY (D,G)
- **VEGGIE SKEWERS** WITH GRILLED HALLOUMI AND CHEERY TOMATOES (D,V)
- **MINI TANDOORI CHICKEN BITES** OVEN BAKED CHICKEN THIGH MARINATED IN TRADITIONAL INDIAN SPICES, SERVED WITH MINT CHUTNEY (D)
- **SELECTION OF DIPS** WITH GARLIC LABHNEH, HUMMUS, BABA GANOUSH, WITH ASSORTED BREADS (D,G,V)

SALADS

- **TERRIYAKI CHICKEN SALAD** WITH GRILLED CHICKEN, PINEAPPLE, TOMATO, AVOCADO, LETTUCE AND HONEY MUSTARD DRESSING (G)
- **BROCCOLI AND BACON SALAD** WITH CRANBERRIES, BEEF BACON, BROCCOLI, ALMOND FLAKES, CRANBERRY, RED ONION AND LEMON VINAIGRETTE DRESSING (N)
- **QUINOA AND MANGO SALAD** WITH PEPPERS, TOMATO, MANGO, BABY SPINACH, QUINOA AND LEMON DRESSING (V,VE)

LIVE CARVERY

- **STUFFED LAMB LOIN** WITH SPINACH, PINE NUTS AND FETA (D,N)
- **BEEF WELLINGTON** TENDERLOIN AND MUSHROOMS, IN PUFF PASTRY (D,G)
- **PORK LECHON** CRISPY PORK BELLY ROLL STUFFED WITH LIME LEAVES, LEMON GRASS, PANDAN LEAVES AND SPRING ONION (P)
- **NUT RAST** HOME-MADE WITH MIXED NUTS AND VEGETABLES (N)
- **SELECTION OF SIDES** INCLUDING ROSEMARY AND GARLIC ROAST POTATOES, HONEY ROASTED CARROTS, ROASTED PARSNIPS, BRAISED RED WINE CABBAGE, SAUTÉED GREEN BEANS WITH ALMOND FLAKES YORKSHIRE PUDDINGS, LASHINGS OF GRAVY, POMEGRANATE MOLASSES, HORSERADISH, MINT, APPLE SAUCE, HONEY MUSTARD SAUCE AND BROWN SAUCE

FOOD MENU

BUFFET STYLE

LIVE BBQ

- . **SPICY LIME LOBSTER TAILS** MARINATED IN LIME, PARSLEY AND GARLIC (SF)
- . **CLASSIC TIGER PRAWNS** WITH LEMON AND FRESH HERBS (SF)
- . **BABY BACK PORK RIBS** IN MILDLY SPICY BBQ SAUCE (G,P)
- . **GRILLED CHICKEN BREAST** IN BOURBON SAUCE (A)
- . **BEEF TERIYAKI SKEWERS** MARINATED STRIPLOIN WITH CAPSICUM (G)
- . **CAULIFLOWER STEAK** WITH SMOKED PAPRIKA AND BUFFALO SAUCE (V,VE)

MAINS

- . **BAKED CANNELLONI PASTA** STUFFED WITH THE MUSHROOM AND RICOTTA, TOPPED WITH TOMATO SAUCE, BECHAMEL AND CHEESE (D,G,V)
- . **MUTTON ROGAN JOSH** WITH STEAMED RICE
- . **SALMON FILLET** WITH CAPERS AND CREAMY DILL SAUCE (D)
- . **CHICKEN CACCIATORE** TOMATO SAUCE, OLIVES, CAPERS, CARROT

DESSERTS

- . **MANGO PUDDING** MANGO PURÉE WITH CREAM AND COCONUT MILK (D,V)
- . **BLUEBERRY CHEESECAKE** HOME-MADE WITH A THICK BISCUIT BASE (D,G,V)
- . **ASSORTED MINI TARTS** WITH STRAWBERRIES AND CHOCOLATE (D,G,V)
- . **BLACK FOREST CAKE** CHOCOLATE SPONGE TOPPED WITH GANACHE (D,G,V)
- . **SELECTION OF ICE CREAM** WITH A CHOICE OF VANILLA, CHOCOLATE AND STRAWBERRY (D,V)

AFTER DINNER

- . **SELECTION OF TEA AND COFFEE** SERVED WITH PETIT FOURS