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BIRDS

NEW YEAR'S EVE
WITH THE BEST VIEW



NEW YEAR'S EVE AT BIRDS DUBAI

WHERE THE NIGHT TOUCHES THE SKY.

Above the city's shimmer, an unforgettable celebration unfolds. Birds Dubai invites a select few to greet the New Year in rarefied air-with caviar, champagne, and live music echoing through the skyline. The sky is your front row.

1st Row - AED 50,000 [for 5 guests]

Up to 6 guests total - Additional guest: AED 10,000

- 3 bottles of Dom Pérignon or 2 bottles of Louis Roederer Cristal
- 2 bottles of premium spirits [Don Julio Reposado, Grey Goose, Macallan 12, or Monkey 47]
- 1 kg of Black Caviar
- 24 Oysters
- 5 Set Food Menus

2nd Row - AED 17,000 [for 2 guests]

Up to 3 guests total - Additional guest: AED 8,500

- 1 bottle of Dom Pérignon or 2 bottles of Ruinart
- 1 bottle of premium spirit [Don Julio Reposado, Grey Goose, Macallan 12, or Monkey 47]
- 250 g of Black Caviar
- 12 Oysters
- 2 Set Food Menus

3rd Row - AED 30,000 (for 5 guests)

Up to 6 guests total – Additional guest: AED 7,000

- 1 bottle of Dom Pérignon or 2 bottles of Ruinart
- 2 regular bottles of spirits (Jack Daniel's, Beluga, Patrón Reposado, or Hendrick's)
- 1 kg of Black Caviar
- 24 Oysters
- 5 Set Food Menus

4th Row - AED 20,000 (for 5 guests)

Up to 6 guests total – Additional guest: AED 6,000

- 1 bottle of Dom Pérignon or 3 bottles of Perrier-Jouët or 3 bottles of Ruinart
- ½ kg of Black Caviar
- 24 Oysters
- 5 Set Food Menus

Bar Table-AED 5,000 (per person)

- 1 bottle of Perrier-Jouët
- 250 g of Black Caviar or 1 Set Menu

Additional Information

- Unlimited soft drinks, coffee, and water included.
- No charge for children up to 12 years old.



SET MENU

APPETIZERS

Nori Eel Tapas

· *Unagi , nori chips, salmon roe*

Wagyu Beef Tartare

· *Chives, parmesan cheese, quail egg, sweet potato chips*

Wagyu Gyoza

· *4 pieces with oyster mushroom, truffle ponzu sauce*

Shrimp Tempura

· *Pericara dipping sauce*

Spicy Tuna Rol

· *Fresh tuna mixed with spicy mayo and chili oil*

MAIN COURSES

Japanese Tenderloin Steak (200 gr)

· *Chimichurri, sweet soya, garlic soya sauce, crispy potato chips*

King Crab Claw

· *Mozzarella sauce*

DESSERTS

Velvet Chocolate Mousse

· *Trio of chocolate mousse, mixed berries, vanilla ice cream*

Fruit platter

Mochi

· *Selection*



K I D S M E N U

HOT STARTER

Wagyu Sliders

· *2 pieces, homemade steamed bun filled with marinated daikon, creamy sauce*

MAIN COURSE

Crab Linguine with Caviar

· *Creamy sauce*

SIDE

Truffle French Fries

· *White Truffle oil, parmesan*

DESSERT

Velvet Chocolate Mousse

· *Trio of chocolate mousse, mixed berries, vanilla ice cream*



VEGETARIAN MENU

APPETIZERS

Burrata Salad

- *Cherry Tomatoes, shallots, chives, fris e salad, ponzu dressing, basil pesto, balsamic cream, black sesame, pine nuts*

Chef's salad

- *Red & yellow bell peppers, lollo rossa, lollo bionda, edamame beans, cherry tomatoes, arare rice crackers*

Vegetable Gyoza

- *Dumplings filled with a finely balanced mix of Chinese cabbage, carrot, mushrooms, garlic, and ginger*

MAIN COURSE

Crispy Eggplant

- *Miso and tofu sauce*

SIDE

Truffle French Fries

- *White Truffle oil*

Grill Vegetables

- *Baby corn, green asparagus, red & yellow bell peppers, enoki mushrooms, ponzu dressing, lotus chips, shichimi spice*

DESSERT

Mochi

- *Selection*

