



ANCORA

Midnight by the Canal

NEW YEAR'S EVE GALA



Thursday, 31 December 2026 · From 8 PM

BURJ KHALIFA FIREWORKS · DJ AND SAXOPHONE · ROAMING DANCERS · FIRE SHOW

SOFT BEVERAGE

AED 1,250

CHAMPAGNE

AED 1,650

CHILDREN 6 TO 12

AED 399

Under 6 dine complimentary. Save 15% when booking before the end of November. IHG One Rewards members save 25% for up to four guests when booking by 5 December.

After party 11:30 PM to 3 AM with a DJ and stage dancers, AED 250 per person

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Prices per person in AED, inclusive of 5% VAT, 7% Municipality Fee and 10% Service Charge

NEW YEAR'S EVE GALA

To Open the Evening

AT THE TABLE

Three Bite Amuse Collection

Truffled Comté gougère, yellowfin tuna sesame cornet, and cep mushroom and black truffle tartlet

New Year Starter Collection

Foie gras parfait with date balsamic gel, burrata with winter tomato and basil, and beetroot cured salmon with cucumber and dill

The Bread Ritual

Sourdough, za'atar brioche, rosemary and sea salt focaccia and charcoal sesame baguette, baked through the evening and served with four butters, single estate Arbequina olive oil, pomegranate and date vinegar and our house salts

FROM THE SEA *from 9 PM*

The Oyster Bar

Dibba Bay and Fine de Claire oysters, opened to order, with shallot mignonette, preserved lemon, cucumber granita and yuzu ponzu

Shrimp Cocktail Flight

Classic horseradish, yuzu and avocado, and green goddess herb yoghurt

Chilled Seafood Bar

Gulf blue swimmer crab, green lip mussels, baby octopus, citrus calamari and lobster medallion, with preserved lemon mayonnaise, saffron aioli and charred lime vinaigrette

The Cured Fish Atelier

Black lime cured local kingfish, beetroot cured ocean trout, tea smoked mackerel, pastrami spiced tuna and citrus cured local white fish, with dill crème fraîche, pickled mustard seeds, caper berries and rye crisps

NEW YEAR'S EVE GALA

The Grand Feast

FROM 9 PM

THE HOT DISPLAY

Corn Fed Chicken Roulade

Spinach, roasted garlic and chicken mousse, with morel cream and roasted chicken jus

Duck Breast and Confit Pressing

Pink roasted duck breast and crisp confit, with date jus, orange zest and glazed chicory

Pistachio Crusted Ocean Trout

Roasted whole under a pistachio, parsley and lemon crust, with sorrel beurre blanc and shaved fennel

Roasted Cauliflower Wellington

Mushroom duxelles, spinach and caramelised onion, with roasted vegetable jus and herb oil

LIVE STATIONS

Beef Wellington

Centre cut beef tenderloin in crisp puff pastry, carved to order with black truffle beef jus, truffle pommes Anna, glazed shallots, asparagus and horseradish cream

Salt Baked Local Fish

Opened at the station from its herb, citrus and sea salt crust, with saffron and fennel rice, charred baby leeks, lemon beurre blanc and sauce vierge

Parmesan Wheel Truffle Risotto

Carnaroli rice and wild mushrooms finished in an aged Parmigiano Reggiano wheel, with roasted squash and Parmesan crisps

THE SWEET FINALE

Melting Dark Chocolate Sphere

Vanilla mascarpone, hazelnut praline, brownie and caramel crunch, opened at the table with warm chocolate caramel sauce

Orange Blossom Crêpe

Made to order with orange blossom caramel, vanilla cream, candied citrus and vanilla ice cream

Pavlova Garden

Mini meringues, vanilla cream, berries, mango and passion fruit, assembled to order

Petit Pâtisserie Collection

Chocolate opera, pistachio and raspberry choux, vanilla mille feuille, lemon meringue tart, Black Forest verrine, mango and passion fruit entremets, macarons and chocolate truffles

REVEALED AT 11 PM

The 2027 Croquembouche

Caramelised choux with vanilla and chocolate, hand pulled sugar ribbons and gold chocolate discs

Golden Chocolate Rocher

Dark chocolate, hazelnut praline and edible gold, offered with coffee and tea

NEW YEAR'S EVE GALA

The Bar



Open from 8 PM and served according to your chosen package

FESTIVE COCKTAILS

Gingerbread Espresso Martini

Rich coffee with warming Christmas spice

Midnight Paloma

A bright festive twist on the classic Paloma

The Grover Negroni

Bittersweet and sophisticated, with a rich winter fruit finish

Midnight Kiss

Dark berries, elegant bubbles and a celebratory finish

FESTIVE MOCKTAILS

Midnight Sparkle

Dark, fruity and sparkling

Golden Celebration

Peach and jasmine tea, delicate, aromatic and elegant

SOFT AND WARM

Fresh Juices

Orange, lemon and mint, mango, watermelon

Hot Chocolate

With toasted marshmallow

Water

Still and sparkling

WINE AND BUBBLY

Prosecco

Sea Change Brut or Rosé, Italy

White

Sea Change Sauvignon Blanc, France

Alpha Estate Malagouzia, Greece

Tormaresca Chardonnay, Italy

Red

Sea Change Merlot, France

Sabourin Grande Réserve Pinot Noir, France

Magnetic Garnacha Tinta and Syrah, Spain

Rosé

Sea Change, France

SPIRITS

Whisky

Grant's Triple Wood · Jack Daniel's Old No. 7

Johnnie Walker Black Label

Vodka, Gin and Rum

Absolut Blue · Russian Standard

Bombay Sapphire · Bacardi Superior

BEER

Heineken · Birra Moretti · Amstel



Raise a glass to 2027