

ATLANTIS

# 

NEW YEAR'S EVE UNDER THE STARS GALA DINNER

# NEW YEAR'S EVE GALA DINNER

### EXPERIENCE THE ULTIMATE NEW YEAR'S EVE CELEBRATION AT ATLANTIS DUBAI

Ring in 2025 and secure your spot for this year's New Year's Eve Under The Stars Gala Dinner, set to be the most extraordinary party in Dubai. Expect nothing less than iconic entertainment and dining experiences as international superstar Lionel Richie take the stage to perform his most iconic hits. Complete the evening with the greatest fireworks show on earth with the Dubai skyline as your backdrop.

Begin your evening with canapes and welcome Champagne before the venue opens at 8:00pm, where a 30-piece live band will kick off the night's entertainment. The bar will be open all night serving unlimited premium alcoholic and non-alcholic drinks including free-flowing Champagne will full access to the luxurious Gala Dinner buffet.

Time: Atlantis Gala Dinner starts at 7:30pm

Theme: Broadway

**Dress Code: Glamorous** 



# EXCLUSIVE VIP SKY SUITES INCLUSIONS

- Experience a Taste of Atlantis with a sharing-style menu from world-renowned brands:

  Nobu, La Mar by Gastón Acurio, estiatorio Milos and one Michelin star Hakkasan
- Choose your beverage package from premium brands: Ruinart, Brut, Blanc de Blancs,
   Armand de Brignac, Brut, Gold, Ace of Spades, Dom Pérignon, Brut, Dom Pérignon, Brut
   Rosé
- Enjoy an exclusive 500g serving of premium caviar, curated to enhance your luxury dining experience, with expert pairing recommendations from our culinary team
- Choose your suite layout from dining table, lounge seating or cocktail tables, set up to 10
  guests with the option to host additional guests, for a maximum capacity of 20
- Direct access to the Sky Suite
- Access to your own dedicated Butler throughout evening
- Full access to the luxurious Gala buffet offering
- A dedicated space offering personalized bar services
- A distinct and reserved area for dancing, offering an exclusive space for guests to enjoy entertainment with elegance and privacy

## **VIP SKY SUITE**

The VIP Sky Suite is a brand-new elevated section of private suites that have limitless views of the stage and spectacular fireworks display. Experience a Taste of Atlantis with a sharing-style menu from world-renowned brands: Nobu, La Mar by Gastón Acurio, estiatorio Milos and Hakkasan as well as Ruinart, Brut, Blanc de Blancs, Armand de Brignac, Brut, Gold, Ace of Spades, Dom Pérignon, Brut, Dom Pérignon, Brut Rosé for your beverage package. Dance the night away in absolute luxury with everything you need at your fingertips with your exclusive Private Butler for the full evening.

### PRICE PER TABLE:

VIP Sky Suite: AED 200,000 (up to 10 guests)

additional guests can be accommodated at a rate of AED 20,000 per guest (maximum of 20 guests)

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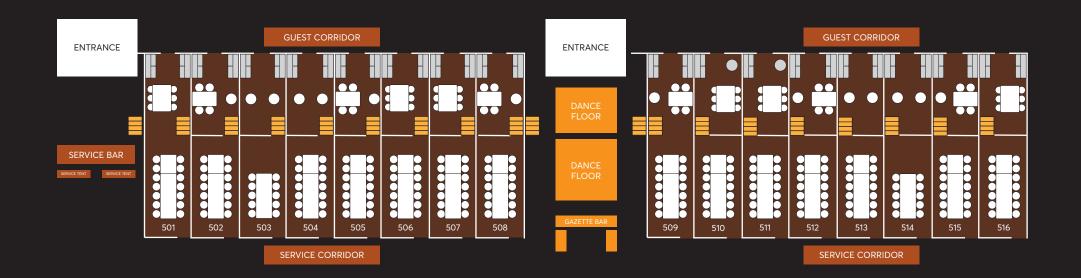
ATP & ATR STAYING GUESTS

GALA DINNER DAY GUESTS ONLY

PLEASE TAKE NOTE THE DIFFERENCE FOR CHILDREN'S AGE FOR HOTEL GUESTS AND DAY GUESTS

# Sky Suite Floor Plan

SOLD RESERVED





AN INCREDIBLE EVENING OF FOOD, FESTIVITY AND FIREWORKS AT ATLANTIS DUBAI'S AWARD-WINNING RESTAURANTS

Welcome in the New Year by celebrating with us at Atlantis Dubai.

Choose one of the New Year's Eve restaurant packages which includes exclusive set menus curated by our celebrity chefs for the ultimate dining experience.









### GALA SKY SUITE MENU

### SHARING STYLE

CAVIAR Atlantis Caviar 500gm Tin (F, G, E, SU) Traditional Condiments

> AVGOTARAHO (G, R, F) Bottarga, Cured Bafa Fish Roe, Mesologgi

THE GREEK SPREADS (G, D, F)
Taramosalata, Tzatziki, Htipiti, Grilled Pita and a Selection of Raw Vegetables

SELECTION OF RAW (R, S)
A Curated Selection of the Finest Raw Fish and Golden Oysters Regal

### **COLD STARTERS**

CRISPY SHIITAKE SALAD WHITE TRUFFLE (V) HOKKAIDO SCALLOP NEW STYLE WHITE TRUFFLE (R, S)

LOBSTER SALAD (S) Nashi Pear, Sweet Melon, Dragon Fruit, Black Lime Dressing

TIRADITO BRASA (C, S, R, F, SO, SE) Bluefin Tuna Sashimi Style & Smoked Yellow Chili "Leche De Tigre"

> CEBICHE LANGOUSTINE (C, R, S, F, SO) Langoustine, Avocado & Coral Emulsion

TIRADITO TOMATOES (C, D, N, V)
Tomatoes, Pine Nuts, Truffle & Parmesan Sauce

### **HOT STARTERS**

EMPANADA DE CARNE (G, SO, S, E) Savoury Filled Pastry, Stir-fried Wagyu Beef "Lomo Saltado" Style & Rocoto Pepper Sauce

JASMINE TEA SMOKED WAGYU BEEF RIBS (G, SO) SPANAKOPITAKI Traditional Greek Pastry Phyllo Filled with Spinach, Feta Cheese, Herbs

JAPANESE BEEF MISO ANTICUCHO

OCTOPUS (MO) Limnos Island, Grilled Octopus with Santorini Fava

HAKKASAN SIGNATURE PEKING DUCK WITH BELUGA CAVIAR (G, S, N, SE, SO, F, E) Serve With Cucumber, Leek, Pancake

NOBU ASSORTED SUSHI AND ROLL SUSHI: Otoro /Tai/ Obsiblue / Salmon ROLL: Spicy Tuna /King Crab California Caviar /Unagi



### GALA SKY SUITE MENU .....

### MAIN COURSE

LANGOSTA A LA BRASA (S, G, C) Grilled Lobster Cooked in Corn Leaf, & Yellow Chili Sauce

BLACK COD YUZU MISO (F, SE)

AUSTRALIAN LOBSTER TRUFFLE NOODLE (G, S, SO, E)

GRILLED DENTEX (F) Served with Santorini Capers, Olive Oil and Lemon Dressing

LAMB CHOPS (D)
Milk Fed Lamb Chops Grilled Served with Hand-Cut Greek Fried Potatoes

WAGYU TOMAHAWK MB9 (G, N, D) Peruvian Sauces & Chimichurri

ESPARRAGOS ANTICUCHEROS (G, N, V, C) Grilled Asparagus, Spiced Oil & Almond Emulsion

STIR-FRY PAK CHOY (V) Garlic, Ginger

GRILLED VEGETABLES (D, V)

Eggplant, Zucchini, Fennel, Peppers, Mint Yogurt and Halloumi

TOMATO SALAD (D, V)

The Authentic Greek Salad Prepared with Tomatoes, Cucumber, 12-Month Barrel-Aged Feta and Purslane

ABALONE FRIED RICE (G, S, SO) Abalone, Crispy Rice, Abalone Sauce

### DESSERT

NOBU CHEESECAKE (D, G, V)

PREMIUM JAPANESE AND EXOTIC FRUIT (V)

MISO CAPPUCCINO (D, V)

EKMEK (G, D, N, V) Kataifi Pastry, Vanilla Custard, Whipped Cream and Caramelized Pistachios

GREEK YOGURT (D, N, V)
Served with Caramelized Walnut and Seasonal Spoon Dessert

PERU 70 (N, V)
Coconut Biscuit, Peruvian Chocolate Ganache 70% & Coconut Sorbet

ALFAJORES (E, D) Anís Dough & Dulce de Leche



### **BEVERAGES**

### CHAMPAGNE

Ruinart, Brut, Blanc de Blancs
Armand de Brignac, Brut, Gold, Ace of Spades
Dom Pérignon, Brut
Dom Pérignon, Brut Rosé

### WINE

Selection of Premium Wine

### **SPIRITS**

**VODKA** Beluga Gold

**GIN** Tanqueray 10

**RUM** Zacapa XO

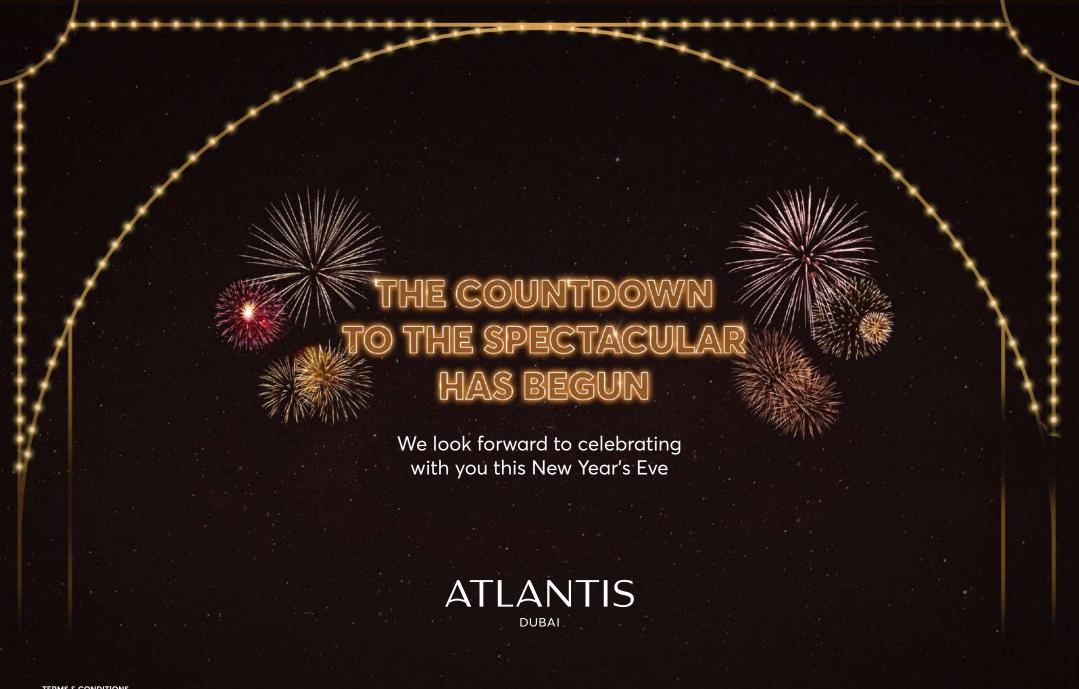
### **TEQUILA**

Don Julio 1942 Clase Azul Reposado

### WHISKY

J. Walker Blue Label Macallan 18 years Yamazaki 12 years





**TERMS & CONDITIONS** 

Rates include 7% municipality fee, 10% service charge & 5% VAT. Dress code is elegant attire: Gentlemen are requested to wear long sleeves shirt with collar, long trousers or smart jeans and closed shoes. Ladies are requested to wear elegant evening dresses or evening gowns. UAE National Dress is welcome. Enjoy the fireworks display from the beach (Atlantis, The Palm restaurants from Palm Beach) at Midnight. Complimentary open bar from 10pm to 12am including a glass of champagne at midnight. From 12am to 3am cash bar.