



Queen Elizabeth 2

Managed by ACCOR

# NEW YEAR *Gala* Dinner

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**A BLACK-TIE EVENT**

Thursday, 31 December 2026

8:00 pm - 12:00 Midnight

Welcome aboard the QE2 for a magical New Year's Eve celebration.

Make your red carpet entrance into an elegant setting of shimmering gold and silver, where vibrant hues of blue, gold and red set the mood for an unforgettable evening.

Our team, dressed in classic black and white with masquerade masks, looks forward to celebrating with you as we welcome the New Year in style.

**8:00 PM - 8:30 PM**

Guest arrival with a welcome drink on the table

**8:30 PM - 11:30 PM**

Lavish Gala Dinner Buffet

A sumptuous buffet thoughtfully curated.

**9:00 PM - 11:30 PM**

Live Entertainment by a talented acoustic Duo, delivering three dynamic sessions that will ignite the atmosphere and have everyone dancing the night away.

**11:45 PM - 12:00 Midnight**

Watch the stunning Burj Khalifa fireworks from the Yacht Club terrace. Toast to welcome 2027 in grand style. Join the Pavilion deck to dance on the vibes of our amazing resident DJ Yoko. Dance on the night, enjoy the music with a cash bar available in the Yacht Club.

## Farmers vegetable market

Lolo rosso, oak leaf, rocket, frisée, radicchio, endives

Red chicory, kale, baby spinach

## Condiments

Carrots, sundried tomatoes, cucumber, cherry tomato, kalamata olives

Confit artichoke, balsamic pickled onions

Garlic stuffed green olives, marinated wild mushrooms

## Dressings

Raspberry balsamic, lemon parmesan(D), cilantro lime dressing,

Cashew coconut dressing (N,SE), sesame orange dressing (SE)

Southwest ranch (D,E)

## International salads

Wild mushroom & truffle potato, herb vinaigrette (D)

Nordic roasted beetroot, bocconcini & pickled mustard seeds (D)

Pear, Roquefort & walnut, honey vinaigrette (D,N)

Miso glazed eggplant & mesclun leaves, sesame scallion dressing (SE,SOY,G)

Latin quinoa, corn & charred pepper, lime dressing (D,M)

Shaved confit fennel, orange salad, lemon caper vinaigrette (D,M)

Sage scented root vegetable, garlic & parmesan dressing (D)

## Chilled soups & shooters

Peach elixir with basil

Tangy green gazpacho (G,N)

Beetroot, Xeres vinegar, chives

## The art of seafood(SF)

Sea buckthorn salmon gravlax (A)

Freshly shucked oysters fine de claire

Cold poached shrimp

Marinated baby octopus

## Accompaniments

Blinis (E,G,D), lemon wedges, lime wedges,

Egg white & egg yolk, parsley, capers,

Sour cream (D), tartar sauce (E), lemon mayonnaise (E), Tabasco,

Cocktail sauce (E), horseradish cream, cocktail onion

## Terrine & cold cuts

Classic chicken galantine & cranberry (E,D,N)

Roast beef with cherry tomatoes

Homemade beef bresaola,

Pickled cornichons, pickled onions, English mustard, Dijon mustard

Horseradish cream, fig chutney

## Cheese station (D,G,N)

International selection of cheeses

Selection of nuts, grapes, butter, assorted jams & chutney

Lavroche bread, grissini sticks, green & black olives

## Freshly homemade baked bread display

## Culinary artistry of carvery

QE2 beef wellington (D)

Roasted Australian lamb chops, mustard herb crust (G,D)

Ballotine of chicken stuffed with black truffle & wild mushroom mousse

Slow cooked octopus tentacle, saffron aioli (G,SE,N)

Celebration carved salmon with citrus-herb glaze (F,D,G)

Yorkshire pudding (E,G)

Duck fat roasted potatoes (D)

Béarnaise sauce (E, D), beef jus (G, D), lamb jus (G,D)

Mushroom sauce (D) chimichurri sauce, romesco sauce (N)

## Vegetable & side dish station

Sautéed green beans with shallots & cherry tomato (D)

Honey glazed root roast parsnips & carrots, chestnut (N,D)

Sautéed seasonal vegetable with almonds(N,D)

Truffle flavoured mashed potato (D)

## International dessert selection

Dark chocolate & fig midnight

Blackberry & cassis forest

Caramelised banana & miso cake

Chestnut blackcurrant ember

Pistachio sour-cherry rosewood

Caramelised pear & tonka

Coconut pineapple ember

## Verrine flavours

Black sesame yuzu cheesecake

Date & Arabic coffee tiramisu

Burnt honey mandarin panna cotta

Matcha strawberry verrine

Salted caramel hazelnut chocolate pot

Lemon vanilla meringue verrine

## Individual cake

Dark chocolate velvet eclipse

Vanilla blueberry winter orchid

Pomegranate pistachio ruby lantern

Tonka caramel cocoa royale

Passion fruit tropical jewel

## Warm desserts

Chocolate cherry brioche pudding - dark chocolate, sour cherry & hazelnut

## Chocolate fountain

### Served with:

Fresh strawberries, pineapple, banana and grape marshmallows, brownie cubes, mini choux, madeleines and waffle bite pretzels, biscuits, caramelised coconut, pistachio and hazelnut toppings

## Ice cream & sorbet selections

### Ice cream

Dark chocolate, cookies & cream

### Sorbet

Passionfruit

Accompanied with assorted sauces, toppings, wafers and chocolate decorations.