

EUGENE



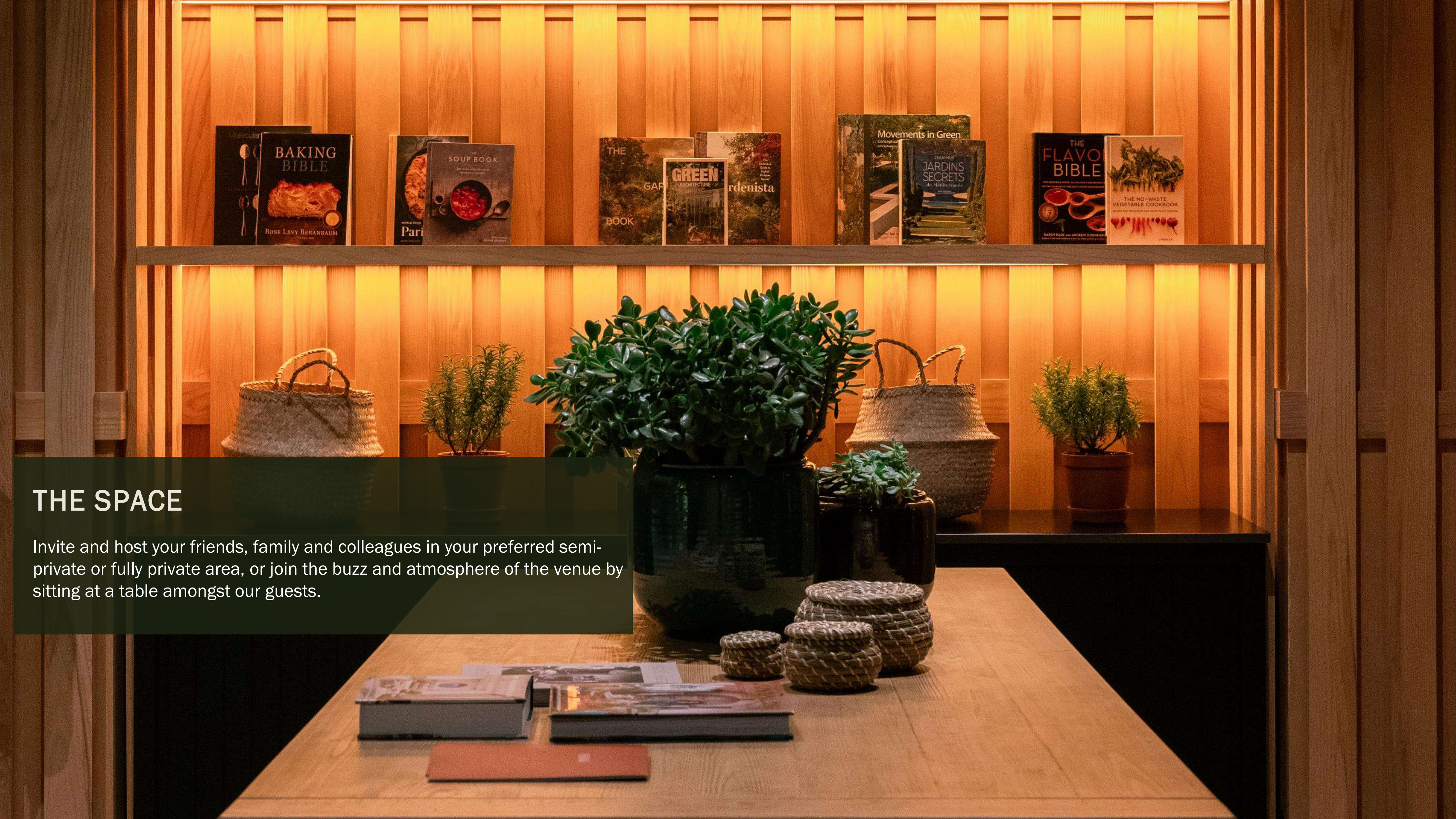


L'ART DE VIVRE at EUGENE EUGENE

It is the extraordinary setting that first challenged the founders, a greenhouse located in front of the very lively market, next to a public garden, and backed by an allotment where fruits and vegetables grow according to the seasons. The goal was to make such a large space, cozy, friendly, while giving it a real meaning and creating a “Brasserie” with a relaxed atmosphere. This is all the know-how of globe-trotter concept creators.

And then comes the magic! Here, everyone is a guest of a large country house. The waiters wearing their apron welcoming you with a smile, sometimes making you wait on a comfy sofa before leading you to your table.

Every detail is thought to make you feel at home, the strategic location of the bar makes us think of the central console of a kitchen, the large table d'hôte to a dining room, the covered terrace to a balcony and the garden to the one whose city dweller dreams in secret. Like at home, you put the music on, share a terrine, some roast, a chocolate mousse or enjoy a seasonal fruit pie.

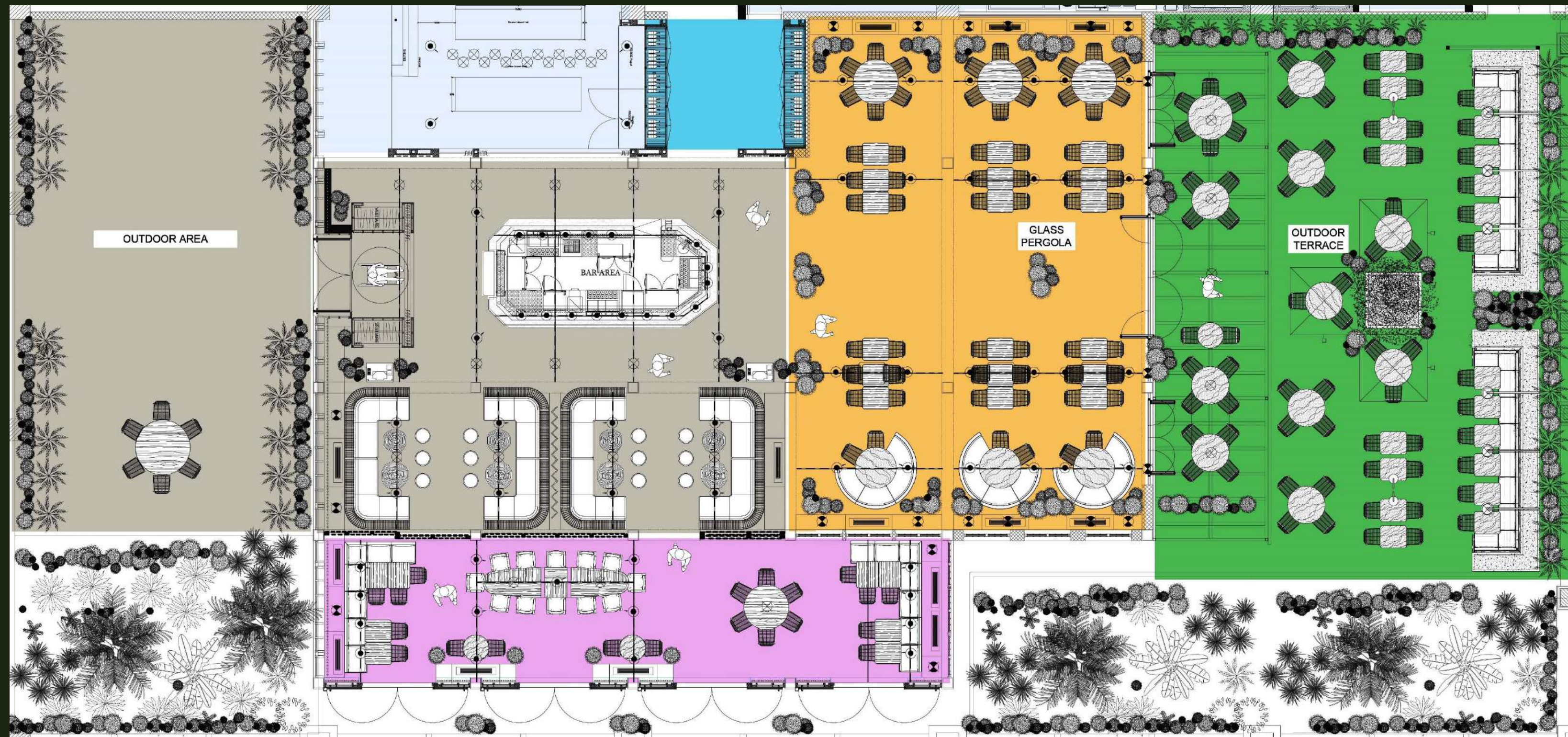


THE SPACE

Invite and host your friends, family and colleagues in your preferred semi-private or fully private area, or join the buzz and atmosphere of the venue by sitting at a table amongst our guests.

CHEF'S TABLE

LA VERANDA



LA TERRASSE

L'ATELIER

CHEF'S TABLE

The semi-private Chef's Table offers the exclusivity of a private setting with a shared atmosphere. Cozy yet lively, indulge in a meal in an intimate setting, whilst still feeling connected to the bustling environment of the restaurant.



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L'ATELIER

With wooden dividers, L'Atelier offers an exclusive space designed for intimate celebrations, or corporate events, from small parties to larger gatherings. The space features elegant furnishings, soft lighting, and a decor that aligns with Eugene Eugene's philosophy, however, you are welcome to tailor the setting to your theme or occasion.

Minimum spend - AED 30,000-50,000



40



60

LA VERANDA

Adorned with lush greenery, stylish furnishings, and an abundance of natural light, La Veranda offers a serene escape while still being connected to the vibrancy of the restaurant, all year-round.

Minimum spend - AED 40,000-90,000



70





LA TERRASSE

Whether it is for a birthday celebration, a wedding reception, or a business meeting, our outdoor terrace area offers an exclusive al fresco experience amongst Eugene Eugene's greenery.

Minimum spend - AED 50,000-120,000



80



150



FULL PRIVATE HIRE

HALF DAY – from Early Hours to 6PM or from 4PM onwards
Minimum spend – Quote upon request

FULL DAY - from 1AM-1AM
Minimum spend – Quote upon request



200



500



MENUS & BEVERAGE PACKAGES





**NEW: EUGÈNE EUGÈNE SUNDOWNERS
AED 200 PER PERSON**

Available 3PM-7PM on Weekdays only

2 HOURS OF FREE-FLOW BEVERGES INCLUSIVE OF:

Wines by the Glass

Red, White & Rose

Bottled Beer

Heineken

Paloma

Tequila, grapefruit, lime, soda, agave, salt

Soft Drinks

ADD CANAPÉS FOR AED 100 PER PERSON:

Selection of 2 cold, 1 hot

COLD SELECTION

Salmon Tartare

Beetroot & Feta Skewer (GF) (V) (N)

Wagyu Beef Carpaccio (N)

Tapenade & Parmesan Sticks (V)

HOT SELECTION

Classic Gougères(V)

Taleggio Cheese Pizzetta (V) (N)

Crispy Calamari (S)

Spiced Prawns (S)

IFTAR SHARING SET MENU – AED 165 PP

Available during Ramadan

STARTERS

Burrata (V)

Heirloom cherry tomatoes, croutons

Mixed Legumes Salad (GF)(V)

Sweet potato, yuzu dressing, pomegranate

Fritto Misto

Calamari, prawns, vegetables, remulada sauce

MAIN COURSES

Slow cooked lamb shank (GF)

harissa sauce

Chicken basquaise, cous cous

Capsicum sauteed

SIDES

Ratatouille (V) (GF)

DESSERTS

Chocolate mousse (V)

Selection of Petit Fours

ADD-ON 2 HOURS OF UNLIMITED NON-ALCOHOLIC DRINKS FOR
AED 65 PER PERSON

All our prices are in AED, inclusive of 10% service charge & 5% VAT, and subject to 7% municipality fees



SHARING SET MENU - AED 380 PP

STARTER

Quinoa Salad (V) (GF)

avocado, exotic fruit, kale

Wagyu Beef Carpaccio (N)

pesto, cecina, croûtons, parmesan

Taleggio Cheese Pizzetta (V) (N)

caramelized onion, quince paste, pine nuts

Yellow Tail Carpaccio (GF)

lemon, espelette

MAIN COURSE

Seabream à la Plancha (GF)

Mediterranean vegetables, vierge jus

Crozets à la Truffe (V)

beaufort, truffle

Grilled Lamb Chops (GF)

spiced red pepper, green olive, zaatar

SIDE

Pomme Purée (V) (GF)

DESSERT

Fondant au Chocolat (V) (N)

hazelnut ice cream

Classic Mille-Feuille (V)

puff pastry, chantilly, vanilla ice cream



SHARING SET MENU - AED 495 PP

STARTER

Burrata (V)

cherry tomato, basil

Wagyu Beef Carpaccio (N)

pesto, cecina, croûtons, parmesan

Taleggio Cheese Pizzetta (V) (N)

caramelized onion, quince paste, pine nuts

Yellow Tail Carpaccio (GF)

lemon, espelette

MAIN COURSE

Crunchy Seabass

laban, salicornia, buckwheat

Crozets à la Truffe (V)

beaufort, truffle

Grilled Lamb Chops (GF)

spiced red pepper, green olive, zaatar

SIDE

Pomme Purée (V) (GF)

Ratatouille (V) (GF)

DESSERT

Fondant au Chocolat (V) (N)

hazelnut ice cream

Classic Mille-Feuille (V)

puff pastry, chantilly, vanilla ice cream

Red Fruit Pavlova (V) (N)

meringue, raspberry coulis





SHARING SET MENU - AED 620 PP

STARTER

Burrata (V)

cherry tomato, basil

Wagyu Beef Carpaccio (N)

pesto, cecina, croûtons, parmesan

Truffle Pizzetta (V)

provolone cheese, mozzarella

Yellow Tail Carpaccio (GF)

lemon, espelette

MAIN COURSE

Lobster Spaghetti (S)

oregano, garlic oil

Crunchy Seabass

laban, salicornia, buckwheat

Grilled Lamb Chops (GF)

spiced red pepper, green olive, zaatar

Roasted Whole Baby Chicken (GF)

baby potatoes, mushroom

SIDE

Pomme Purée (V) (GF)

Ratatouille (V) (GF)

DESSERT

Fondant au Chocolat (V) (N)

hazelnut ice cream

Classic Mille-Feuille (V)

puff pastry, chantilly, vanilla ice cream

Red Fruit Pavlova (V) (N)

meringue, raspberry coulis

CANAPÉS MENU

Selection of 4 cold, 4 hot, 3 dessert

AED 260 PP

COLD SELECTION

- Oysters Gillardeau no.5 (GF) (+ AED 15 PP)
- Foie Gras Terrine (+ AED 15 PP)
- Salmon Tartare
- Bottarga Tarama Choux
- Beetroot & Feta Skewer (GF) (V) (N)
- Wagyu Beef Carpaccio (N)
- Tapenade & Parmesan Sticks (V)

HOT SELECTION

- Truffle Éclair (V)
- Classic Gougères (V)
- Taleggio Cheese Pizzetta (V) (N)
- Crispy Calamari (S)
- Crozets à la Truffe (+ AED 15 PP)
- Spiced Prawns (S)
- Manchego Croquetas (V)

DESSERT SELECTION

- Vanilla Apple Crumble (V)
- Chocolate Brownie (V)
- Tiramisu (V)
- Tarte au Citron (V)
- Vanilla Pana Cotta (V)
- Peanut Caramel Choux (N)

ALCOHOLIC PACKAGE

For 2 hours - AED 340 PP

For 3 hours - AED 450 PP

Inclusive of:

Selected House Wines

Red, White, Rosé

Selected House Spirits

1 Selected Cocktail

1 Selected Mocktail

Fresh Juices

Soft Drinks

Tea & Coffee

Still & Sparkling Water

NON-ALCOHOLIC PACKAGE

For 2 hours - AED 170 PP

For 3 hours - AED 270 PP

Inclusive of:

2 Signature Mocktails

Fresh Juices

Soft Drinks

Tea & Coffee

Still & Sparkling Water

EUGÈNE

VENUE SERVICES & GUIDELINES

Event Specifications & Services

We are able to accommodate furniture removal if necessary. Exclusive decorations, such as balloons and floral arrangements, are allowed only in privatized areas or in case of a full venue hire. For more details, feel free to consult with our dedicated events team.

Audio & Visual Support

DJ services are not available. In case of a full venue hire, you are welcome to organize live entertainment, a screen and/or an AV system, via a third party. Please note that a DTCM permit fee will apply.

Allergen Notice

Kindly notify us of any allergies, intolerances or dietary requirements. Due to the nature of our sharing set menus, we cannot ensure the complete absence of allergens. For more information about ingredients, please feel free to ask.

EUGENE

OPERATING HOURS

Monday-Sunday 12PM-11:30PM

LOCATION

Kempinski Hotel,
Mall of the Emirates, 2nd floor

VALET PARKING INFORMATION

Kempinski Hotel,
Mall of the Emirates

DRESS CODE

Smart Elegant

EVENTS TEAM

bailey@rikasgroup.com

WEBSITE

<https://eugeneeugene.ae/>

