



MENU

A CULINARY JOURNEY IN EVERY BITE



At Dubai World Trade Centre (DWTC), we care about the planet and our impact on its resources and future. We aim to build on past achievements and remain passionately committed to a net-zero sustainable future. At Dubai Airshow, our award-winning chefs fuse traditional expertise with exceptional creativity to create bespoke catering solutions. From intimate settings to lavish black-tie affairs, the team will create unforgettable occasions expertly managed from start to finish.

A SUSTAINABLE FOOTPRINT

Expect the best locally available ingredients and produce, sourced from the UAE and across the GCC, with cultural dining inspiration from around the world. Reusable and recyclable equipment is available, from crockery to cutlery to menus.

HEALTHY DINING OPTIONS

Our in-house nutritionists work closely with our chefs to create detailed calorie content breakdowns for each dish as well as list allergens, in line with Dubai Municipality standards.

EMIRATI EXPERTISE

DWTC has been a reputation leader in Emirati cuisine for four decades. Emirati cuisine will be a cornerstone of the Dubai Airshow experience, something we want to share with the world at the event.

BESPOKE DINING

Our teams are fully geared to handle special dining requests. Looking for a Russian inspired menu or a selection of authentic Mexican dishes for a special event? No problem. We can make it happen.



DWTC CULINARY LANDMARKS

At the Dubai Airshow you will find a mouthwatering array of dining options suitable for every requirement. Whether your event demands flavours inspired by the Middle East, or to be infused with ancient spices of the Silk Road, or unique tastes from the European world, our team is ready to cater to you.

Award-winning
ambitious
catering team

148 chefs from
21 countries

Multicultural menus
with culinary influences
from five continents

More than **four**
decades of catering
experience

The capacity to cater
for up to **20,000 guests**
a day

Environmentally conscious dining
experiences that use seasonal, local
and organic ingredients

Our Menus

Please click on the name to view the detailed menu.

LIGHT MENUS

Light Breakfast

Light Afternoon Tea

EXECUTIVE MENUS

Executive Breakfast

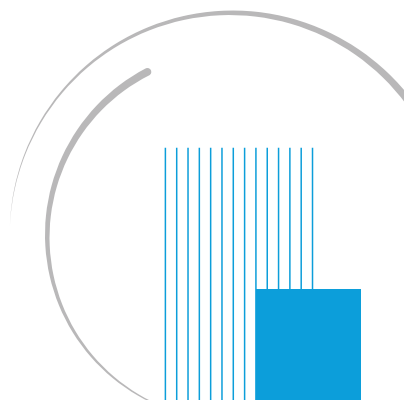
Executive Lunch

ROYAL MENUS

Royal Breakfast

Royal Lunch

CANAPÉ MENUS



LIGHT MENUS



Light Breakfast

10:00 - 11:30am

AED 95
Per Person



DAY 1

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain and Cheese
Cinnamon Danish
Mini Chocolate Muffins
Bread Basket
Butter and Preserves
Healthy Protein Bars
Coconut Chia Pudding with poached
fruit sunflower seed crumble

DAY 2

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Zaatar and Chocolate
Orange Snail Danish
Mini Cherry Muffins
Bread Basket
Butter and Preserves
Date and Chia Balls
Paleo cereal, with Raw Nuts,
Bananas, Berries and Raisins

DAY 3

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Butter and Almond
Cherry Danish
Mini Walnuts Muffins
Bread Basket
Butter and Preserves
Healthy Protein Bars
Coconut Chia, Raspberry
Compote, toasted Coconut

DAY 4

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain and Almond
Apple Danish
Mini Blueberry Muffins
Bread Basket
Butter and Preserves
Date and Chia Balls
Overnight Oats Dried Figs and
Crushed Pistachio

DAY 5

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain and Chocolate dipped
Cinnamon Snail Danish
Mini Coconut Muffins
Bread Basket
Butter and Preserves
Healthy Protein Bars
Home Made Quinoa Power pot

Light Afternoon Tea

3:30 - 5:00pm

AED 95
Per Person



DAY 1

BEVERAGES

Freshly Brewed Starbucks Coffee
Selection of Herbal Teas
Chilled Orange Juice

SANDWICHES

Selection of 3 kinds of
Finger Sandwiches

PASTRIES

Mini Double Chocolate Cookies
Chocolate Tartlet

DAY 4

BEVERAGES

Freshly Brewed Starbucks Coffee
Selection of Herbal Teas
Chilled Apple Juice

SANDWICHES

Selection of 3 kinds of
Gourmet Sandwiches

PASTRIES

Mini White Chocolate Cookies
Pistachio Macaroon

DAY 2

BEVERAGES

Freshly Brewed Starbucks Coffee
Selection of Herbal Teas
Chilled Tropical Juice

SANDWICHES

Selection of 3 kinds of
Assorted Wraps

PASTRIES

Mini Peanut Butter Cookies
Raspberry Profiterole

DAY 5

BEVERAGES

Freshly Brewed Starbucks Coffee
Selection of Herbal Teas
Chilled Cocktail Juice

SANDWICHES

Selection of 3 kinds of
Gourmet Paninis

PASTRIES

Mini Chocolate Chip Cookies
Yuzu Tartlets

DAY 3

BEVERAGES

Freshly Brewed Starbucks Coffee
Selection of Herbal Teas
Chilled Orange Juice

SANDWICHES

Selection of 3 kinds of
Baguette Sandwiches

PASTRIES

Mini Chocolate and Oats Cookies
Passion Fruit Éclair



EXECUTIVE MENUS



Executive Breakfast

10:00 - 11:30am

AED 115
Per Person



DAY 1

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Almond
Cinnabon with frosting
Mini Blueberry Muffins
Bread Basket
Butter & Preserves
Oil Free Al Ain farmed
Mushroom Omelet
Healthy Protein Bars
Coconut Chia Pudding with
Poached Fruit Sunflower
Seed Crumble

SANDWICHES

Smoked Salmon with Caper Aioli
& House Pickled Cucumber
Buffalo Mozzarella & Spanish
Egg in Olive & Basil Ciabatta
Feta, Avocado Chick Pea
& Avocado Wrap

DAY 2

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Zaatar, Cheese & Chocolate
Apple Jalousie
Mini Oat And Chia Seed Muffins
Bread Basket
Butter & Preserves
Air Fried Locally Sourced Veg Omelet
Date & Chia Balls
Paleo Cereal, With Raw Nuts,
Bananas, Berries & Raisins

SANDWICHES

Beetroot Cured Salmon
in Multi Seed Bagel
Avocado & Sundried Tomatoes
with Caramelized Feta Zaatar Pesto
Gourmet Turkey Pesto
in French Brioche

DAY 3

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Almond
Cherry Danish
Mini Banana Muffins
Bread Basket
Butter & Preserves
Oil free Local Baladi Cheese Omelet
Healthy Protein Bars
Greek Yoghurt , Chia, Raspberry
Compote, toasted Coconut

SANDWICHES

Ocean Smoked trout with crushed
pepper in Olive Focaccia
Breakfast Burrito with mushrooms,
spinach and red pepper
Smoked Chicken Apple and
Celery in Granary Mini Bread

Executive Breakfast

10:00 - 11:30am

AED 115
Per Person



DAY 4

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain, Almond & Zaatar
Apple Danish
Mini Blueberry Muffins
Bread Basket
Butter & Preserves
Locally Farmed Spinach &
oven dried tomato Omelet
Date & chia Balls
Overnight oats dried figs & pistachio

SANDWICHES

Wood smoked Mackerel, Chive
Mayonnaise in Dark Rye Rolls
Caprese Egg Breakfast
S&wich in Quinoa Sub
Smoked Turkey & Brie
in Rustic Rolls

DAY 5

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Chocolate
Cinnamon Snail Danish
Mini Lemon Muffins
Bread Basket
Butter & Preserves
Cage free scrambled eggs
with Mixed peppers
Healthy Protein Bars
Home made Quinoa Power pot

SANDWICHES

Healthy Kale, Egg, Bacon &
Tomato in Flat Ciabatta
Mini Falafel wraps
Smoked turmeric Tofu &
pulled Beef in tomato wrap

Executive Lunch

12:30 - 3:00pm

AED 355
Per Person

DAY 1

APPETISER

Hummus
Mohamara
Babaganoush

SALAD

Butter Lettuce with Home Smoked Salmon
Roasted Beets Goat Cheese & Organic
Greens, with Citrus Vinaigrette
Grapefruit & Al Rawdha farmed Chicken Salad
Healthy Arugula with Low Fat Feta, Red Onions & Pear
Vegan Antipasti with Marinated Vegetables Pickled
Mushrooms Cherry Tomato & Greek Styles Olives

Let's get Creative – Design Your Own Super Salad

Mix Greens, Ice Berg Lettuce, Chinese
Cabbage, Red & White Cabbage, Tomatoes,
Cucumber, Carrot, Beetroot, Sweet Corn

BREAD - Assorted Bread Rolls and Gluten free Bread

MAIN COURSE

Lebanese Kebabs on Rice - Marinated
Chicken & Minced Lamb
Lamb Vindaloo, Lamb & Potatoes Stewed
in Hot & Sour Spiced Gravy
Slow Roasted Al Rawdha Chicken Supreme
with Confit Tomato & Green Pepper Jus
Baked Snapper with Fennel Cream Sauce & Samphire
Steamed Market Vegetables
Steamed Basmati Rice
Rigatoni Alfredo wWith Roasted Broccoli

DESSERTS

Mandarina & Lime Verrines
Matcha Green Tea & Oplays Cake
Cinnamon Honey Crème Brûlée
Blackcurrant Violet Chocolate Cake
Seasonal Fresh Fruit Platter

DAY 2

APPETISER

Hummus
Moutabel
Makali

SALAD

King Prawns Panzanella , baby spinach
and roasted sweet peppers salad
Locally farmed Lamb ,mint couscous and citrus dressing
Spiced Pumpkin Baby Spinach and Fried Eschalot Salad
Vegan Healthy Protein-rich Kamut Grain,
Orange and Arugula Salad with Microgreens

Let's get Creative – Design Your Own Super Salad

Mix Greens, Ice Berg Lettuce, Chinese Cabbage,
Red and White Cabbage, Tomatoes, Cucumber,
Carrot, Beetroot, Sweet Corn, Pepitas, Sunflower
Seeds, Chia Seeds, Pumpkin Seeds

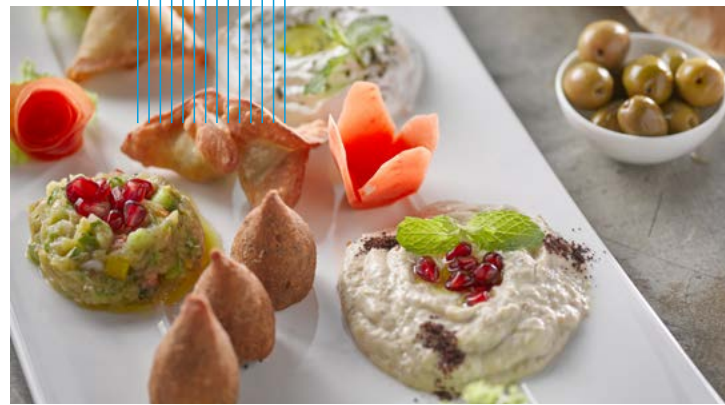
BREAD - Assorted Bread Rolls and Gluten free Bread

MAIN COURSE

Angus Beef medallions crusted with
mushroom duxelle on a flavorful jus
Creole BBQ Chicken Skewers i with
Bell Peppers Peri-Peri Sauce
Mediterranean Lamb stew with Gremolata sauce
Oven Baked Sea Bass Fillets in Lemon Caper Dressing
Broccoli and Mozzarella, Pithiviers with red pepper sauce
Steamed Basmati Rice
Cavatappi Pasta with Sundried Tomato,
Artichokes & Kalamata Olives

DESSERTS

Apricot and Hazelnut Verrines
Honey and Thai Cheese Basil Cake
Saffron Crème Brûlée
Pecan Tartlets
Seasonal Fresh Fruit Platter



Executive Lunch

12:30 - 3:00pm

AED 355
Per Person

DAY 3

APPETISER

Hummus
Labneh with Mint
Oriental Salad with Burghul

SALAD

Kale leaves, quinoa, pecans, feta, cherry tomatoes, pomegranate and apple cider dressing
Healthy Mesclun with Goat Cheese, Goji berries and Grape Tomatoes
Fresh Gulf Seafood, scallion and mange tout salad with cilantro dressing
Smoked Duck breast, walnuts, raspberries and crisp frisse lettuce
Quinoa, Red Onion, Italian Squash, Mint, Basil, Dried Cranberries and Apple Cider Vinaigrette

Let's get Creative – Design Your Own Super Salad

Mix Greens, Ice Berg Lettuce, Chinese Cabbage, Red and White Cabbage, Tomatoes, Cucumber, Carrot, Beetroot, Sweet Corn, Pepitas, Sunflower seeds, chia seeds, Pumpkin Seeds

BREAD - Assorted Bread Rolls and Gluten free Bread

MAIN COURSE

Indian Chicken and Lamb Kebabs
Korean Style Beef, with Asian sauces tossed Pak Choy
Slow Braised corn fed Al Rawdha chicken with forest mushrooms and thyme jus
Brown butter chargrilled shrimps with Asparagus and char cherry tomatoes
Oven-baked Vegetables with Pumpkin and Beetroot Steamed Basmati Rice
Home-made Tortellini with Broccolini

DESSERTS

Pistachio and white chocolate Mousse Cake
Jivara chocolate and Coconut Cake
Strawberry Cheese Cake
Chocolate Tart
Seasonal Fresh Fruit Platter

DAY 4

APPETISER

Hummus
Babaganoush
Labneh with Mint

SALAD

Chargrilled Octopus with Asian Slaw
Salad Tossed with Sesame Chili Oil
Roasted Beets, Parsnips and Herb Salad, served with Maple Syrup Vinaigrette
Buffalo Chicken, Grape Tomatoes, Romaine Lettuce and Scallions in Ranch Dressing
Classic Caprese with fresh micro basil and pine nut pesto

Let's get Creative – Design Your Own Super Salad

Mix Greens, Ice Berg Lettuce, Chinese Cabbage, Red and White Cabbage, Tomatoes, Cucumber, Carrot, Beetroot, Sweet Corn, Pepitas, Sunflower seeds, chia seeds, Pumpkin Seeds

BREAD - Assorted Bread Rolls, Arabic Bread, Irani Bread

MAIN COURSE

Persian Chicken & Beef Kebab
Moroccan Lamb Tagine
Venison Mignon with juniper berry and cherry glaze
Miso Salmon and Eggplant Skewers with Yuzu Tamari Sauce
Wok Fried Asian Vegetables with Chinese enoki Mushrooms
Steamed Basmati Rice
Spinach and Ricotta Tortellini with Gorgonzola tomato and sage sauce

DESSERTS

Date and Crumble passion fruit Verrines
Hazelnut Praline Mousse with Intense Chocolate
Cherry and Pistachio Tart
Finger Chocolate and Hazelnut Cake
Seasonal Fresh Fruit Platter

DAY 5

APPETISER

Hummus
Mohammara
Fattoush

SALAD

Chili Lime Chicken, Red Onions, Tomatoes, Red Cabbage and Kale Salad
Black Tiger prawns, Mache lettuce, puy lentil, mango salad with hazelnuts and yuzu dressing
Slow cooked Angus beef strips with organic Greens, with grain mustard and pomegranate molasses vinaigrette
Organic Baby Spinach, Red Onions and Low Fat Feta Cheese Topped with Refreshing Watermelon

Let's get Creative – Design Your Own Super Salad

Mix Greens, Ice Berg Lettuce, Chinese Cabbage, Red and White Cabbage, Tomatoes, Cucumber, Carrot, Beetroot, Sweet Corn, Pepitas, Sunflower Seeds, Chia Seeds, Pumpkin Seeds

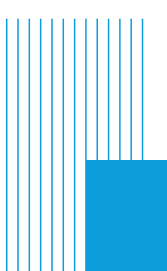
BREAD - Assorted Bread Rolls, Arabic Bread, Irani Bread

MAIN COURSE

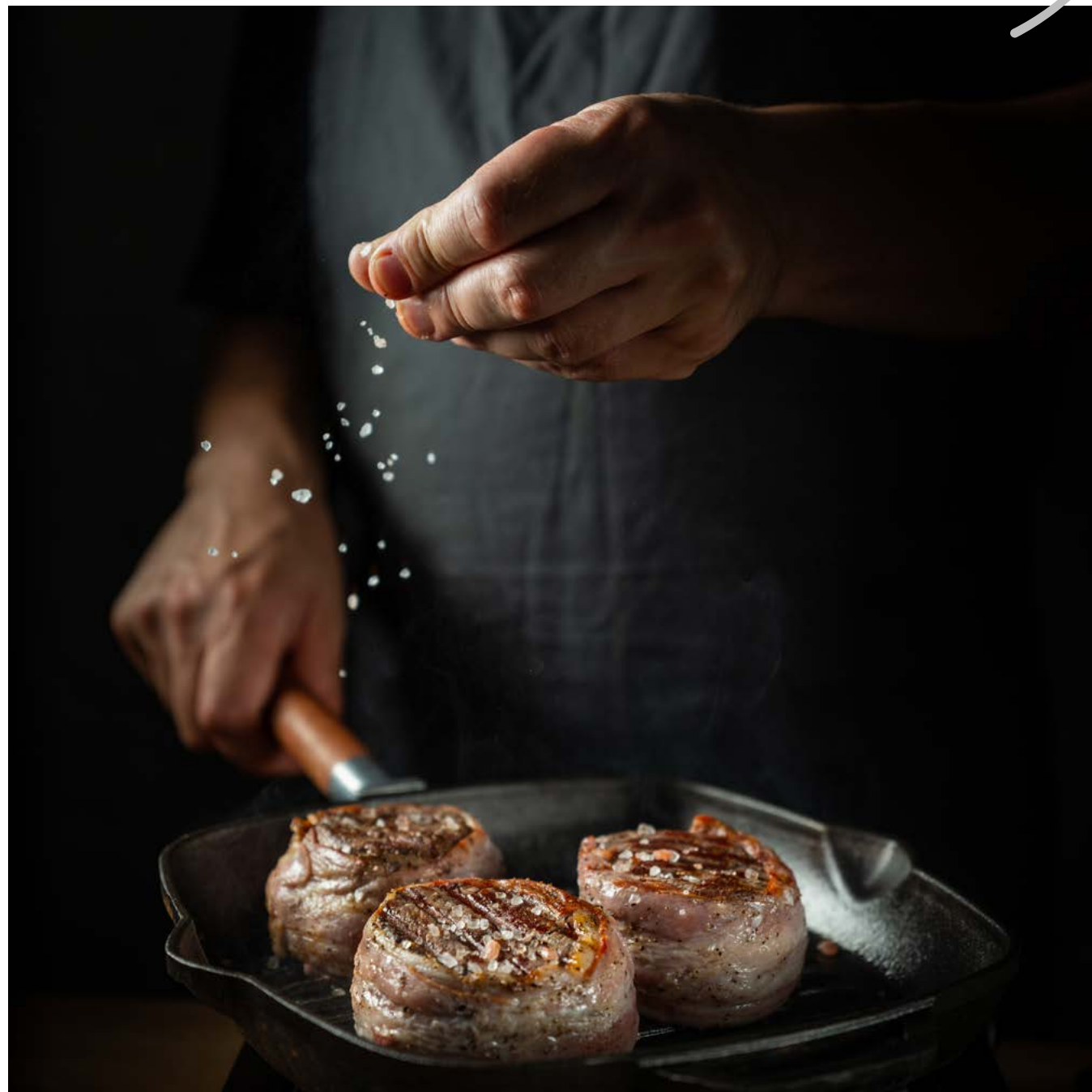
Turkish Adana Lamb Kebab
Braised Beef Brisket with roasted seasonal Vegetables and Thyme Sauce
Thai Green Chicken Curry
Grilled John Dory fillets with chervil beurre blanc
Zucchini & Carrot Roesti Steamed Basmati Rice
Ravioli verde in Mushroom Cream sauce

DESSERTS

Classic Tiramisu Verrines
Sacher Cake
Chocolate and Brownie Exotic Mousse Cake
Caramelized Pineapple Tartlets
Seasonal Fresh Fruit Platter



ROYAL MENUS



Royal Breakfast

9:30 - 11:30am

AED 210
Per Person



DAY 1

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange Juice
Fresh Lemon with Mint Juice
Fresh Pomegranate Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Almond
Cinnabon with Frosting
Mini Blueberry Muffins
Selection of Sour Dough and Rye Breads
Coconut Chia Pudding with Poached
Fruit Sunflower Seed Crumble
Fresh Fruit Platter
Healthy Protein Bars
Butter, Honey and Preserve

SANDWICHES & COLD PLATTERS

Pepper Cured Beef Gherkins, and
Branston Pickle in Zaatar Subs
Scottish Smoked Salmon in Mini Bagel
Herb Roasted Portobello Scented with
Truffle Oil in Onion Baguette
Avocado & Sundried Tomatoes with
Caramelized Feta Zaatar Pesto
Charcuterie Platter with Condiments
Platter of Aged Cheddar, Emmental and Edam Cheese

SAVOURIES

Oil free Al Ain farmed Mushroom Omelet
Choubab
Manakeesh Cheese & Zaatar
Khameer with Honey

DAY 2

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange & Watermelon Juice
Fresh Green Apple Juice

BAKERY

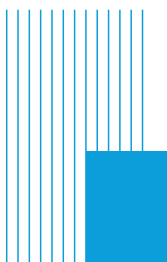
Assorted Croissants,
Zaatar, Cheese & Chocolate
Apple Jalousie
Mini Oat and Chia Seed Muffins
Selection of Sour Dough And Rye Breads
Paleo Cereal, with Raw Nuts,
Bananas, Berries and Raisins
Fresh Fruit Platter
Date and Chia Balls
Butter, Honey and Preserves

SANDWICHES & COLD PLATTERS

Smoked Sliced Duck Breast and
Peach in Petit Raisin Brioche
Pepper Cured Mackerel with Asian
Slaw in Sesame Brioche
Grilled Oyster Mushroom and Cavolo
Nero in Basil Ciabatta
Brie Cheese and Raisin Chutney in Olive Focaccia
Charcuterie Platter with Condiments
Platter of Aged Cheddar, Emmental and Edam Cheese

SAVOURIES

Air fried Locally sourced Veg Omelet
Choubab
Balalith
Khameer with Honey



Royal Breakfast

9:30 - 11:30am

AED 210
Per Person

DAY 3

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange,
Pineapple and Carrot Juice
Fresh Lemon with Mint Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Almond
Cherry Danish
Mini Banana Muffins
Selection of Sour Dough and Rye Breads
Greek Yoghurt, Chia, Raspberry
Compote, toasted Coconut
Fresh Fruit Platter
Healthy Protein Bars
Butter, Honey and Preserves

SANDWICHES & COLD PLATTERS

Slow Roasted Turkey Breast in Dukkha
Spice Gourmet Wrap
Mini Beet-Root Cured Salmon
Gravadlax in Laugen Mini Rolls
Buffalo Mozzarella Purple Basil and
Organic Tomato in Rustic Baguette
Ratatouille and Bocconcini Bruschetta
Charcuterie Platter with Condiments
Platter of Aged Cheddar, Emmental And Edam Cheese

SAVOURIES

Oil free Local Baladi Cheese Omelet
Choubab
Manakeesh cheese and Zaatar
Khameer with Honey

DAY 4

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Orange, Carrot,
& Green Apple Juice

BAKERY

Assorted Croissants,
Plain, Almond & Zaatar
Apple Danish
Mini Blueberry Muffins
Sweet Sesame Tahini with Apricots
Pistachio & Pomegranate
Fresh Fruit Platter
Selection of Sour Dough and Rye Breads
Date and Chia Balls
Butter, Honey and Preserves

SANDWICHES & COLD PLATTERS

Breakfast Burritos with Egg Mushroom,
Spinach and Cheese
Scottish Smoked Salmon with Philadelphia
Cream Cheese on Brown Bread
Pesto Caprese in Kalamata Olive and Herb Brioche
Labneh and Mint Wrap in Arabic bread
Charcuterie Platter with Condiments
Platter of Aged Cheddar, Emmental and Edam Cheese

SAVOURIES

Locally Farmed Spinach and oven dried tomato Omelet
Choubab with Date syrup
Balaleet
Khameer with Honey

DAY 5

BEVERAGES

Freshly Brewed Coffee
Selection of Herbal Teas
Freshly Squeezed Grape Fruit, Lemon
with Mint, and Watermelon Juice

BAKERY

Assorted Croissants,
Plain, Cheese & Chocolate
Cinnamon Snail Danish
Mini Lemon Muffins
Overnight oats with chocolate chip and almond butter
Fresh fruit Platter
Selection of Sour Dough and Rye Breads
Healthy Protein Bars
Butter, Honey and Preserves

SANDWICHES & COLD PLATTERS

Smoked Tout and Pickled Cucumber
in Whole Meal Roll
Vegan Scrambled Turmeric Tofu and
Avocado in Plain Ciabatta
Healthy Fresh Ricotta, Figs And
Gourmet Honey Bruschetta
Smoked Chicken, Sundried Tomato Arugula
And Hummus In Focaccia Bread
Charcuterie Platter With Condiments
Platter of Aged Cheddar, Emmental and Edam Cheese

SAVOURIES

Cage Free Scrambled Eggs with Mixed Peppers
Choubab with Date syrup
Manakeesh Cheese and Zaatar
Khameer with Honey



Royal Lunch

12:30 - 3:00pm

AED 495
Per Person



DAY 1

APPETISER

Hummus
Fattoush
Mohamara
Tabouleh
Labneh with Mint

BREAD

Selection of Assorted Bread Rolls & Gluten free bread

LIVE STATION

Carvery Stations of the Day
Roasted whole Turkey Roll with Trimmings and condiments and Sage Jus

MAIN COURSE

Ouzi Mansef
Harris
Lebanese Mix Grill
Baked Snapper with Fennel Cream sauce and Samphire
Gratinated Lobster Tails
Slow Roasted Al Rawdha chicken supreme with Confit tomato and green pepper jus
Chicken Margougah
Beef Mignon with Morel Cream Sauce
Moroccan Vegetable Couscous
Rigatoni Alfredo with roasted Broccoli
Fresh sautéed Carrots and Mange tout
Steamed Basmati Rice

SALADS

Gem Lettuce with Home Smoked Salmon, Cucumber, Tomato, Capers and Asparagus with Dill Vinaigrette
Wagyu Beef Carpaccio with Grana Padano Shavings and White Truffle Oil
Grapefruit & Al Rawdha farmed Chicken Salad
Mediterranean Octopus Salad
Roasted Beets Goat Cheese and Organic Greens, with Citrus Vinaigrette
Healthy Arugula with Low Fat Feta, Red Onions and Pear
Vegan Antipasti with Marinated Vegetables, Sundried tomato, Cherry Tomato, and Kalamata Olives
Local, organic, roasted mushrooms and artichokes with Herbs and Extra Virgin Olive Oil
Chick Pea, Pumpkin, Rocket, Cherry Tomato Coriander Yoghurt dressing
Garden Greens and Vinaigrette
Selection of Dressings and Condiments

DESSERT

Toffee Date Pudding
Sago
Khabissa
Mandarina and Lime Verrines
Matcha Green Tea and Olays Cake
Cinnamon Honey Crème Brûlée
Blackcurrant Violet Chocolate Cake
Seasonal Fresh Fruit Platter
Basboussa
Maamoul
Raspberry Macaroon

DAY 2

APPETISER

Hummus
Babaganoush
Makali
Moutabel
Fattoush

BREAD

Selection of Assorted Bread Rolls & Gluten free bread

LIVE STATION

Carvery Stations of the Day
Slow Roasted Angus Prime Rib of Beef with Gravy

MAIN COURSE

Ouzi Regag
Harris
Persian Kebabs
Oven Baked Sea Bass Filets in Lemon Caper Dressing
Creole BBQ Chicken with Peri Peri Sauce
Angus Beef Medallions Crusted with Mushroom Duxelle an a Flavorful Jus
Mediterranean Lamb Cutlets with Mint Jus
Broccoli and Mozzarella, Pithiviers with Red Pepper Sauce
Green Beans and yellow Zucchini Tossed in Extra Virgin Olive Oil
Pad Thai Noodles
Cavatappi Pasta with Sundried Tomato Artichoke and Kalamata Olives in Truffle Cream Sauce
Steamed Basmati Rice

SALADS

King Prawns Panzanella, Baby Spinach and Roasted Sweet Peppers Salad
Barbecued Sumac Marinated Seafood with Oven-Roasted Vegetables
Locally farmed Lamb, Mint couscous and Citrus Dressing
House Cured Duck Salad with Korean Style Cabbage
Caesars Salad with Pesto Chicken
Quinoa, Red Onion, Squash, Mint, Basil, Cranberries and Apple Cider Vinaigrette
Orecchiette Pasta, Sweet Corn, Basil, Oven Dried Cherry Tomatoes and Pine Seeds
Assorted Sushi Maki Rolls
Vine Tomato Basil Bocconcini
White Balsamic Vinaigrette
Mix Mesclun Leaves with Hazelnut Oil Dressing
Selection of Dressings and Condiments

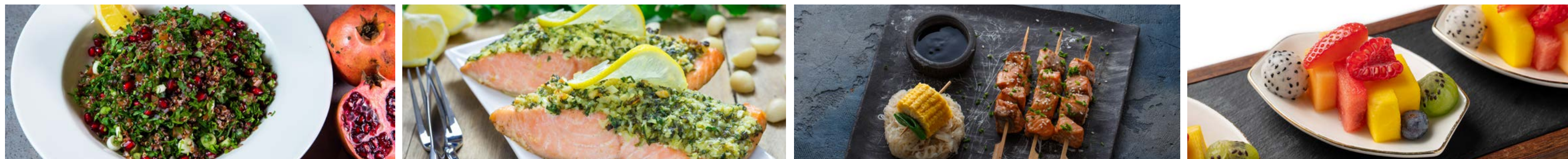
DESSERT

Khabissa
Sago
Umm Ali
Apricot and Hazelnut Verrines
Honey and Thai Cheese Basil Cake
Saffron Crème Brûlée
Coconut Crispy Tartlets
Seasonal Fresh Fruit Platter
Baklawa Balloria
Mohalabia
Passion Fruit Macaroons

Royal Lunch

12:30 - 3:00pm

AED 495
Per Person



DAY 3

APPETISER

Hummus
Moutabel
Labneh with Mint
Vine Leaves
Tabouleh

BREAD

Selection of Assorted Bread Rolls & Gluten Free bread

LIVE STATION

Carvery Stations of the Day
Wagyu Beef Wellington with Truffle Jus

MAIN COURSE

Ouzi Chestnut
Harris
Oriental Kebabs
Brown butter chargrilled Tiger shrimps with Asparagus and char cherry tomatoes
Salmon Fillets in Macadamia Crust with & Tahitian Vanilla Sauce
Slow Braised corn fed Al Rawdha chicken with forest mushrooms and thyme jus
Korean Style Beef, tossed with kimchi and Pak Choy
Masaledar Lamb Chops on Biryani Rice
Steamed Seasonal Vegetables
Vegetable Margougah
Tortellini with Broccolini in Truffle Cream Sauce Harris
Steamed Basmati Rice

SALADS

Fresh Gulf Seafood, Scallion and Mange
Tout Salad with Cilantro Dressing
Gulf Prawns, Burrata Cheese, Baby Tomatoes, Baby Spinach
Honey Baked Turkey breast Salad with Kale Leaf and Dates and Pomegranate Arils
Smoked Duck Breast, Walnuts, Raspberries and Crisp Frisse Lettuce
Pepper cured Beef Pastrami, New Potato and Beans Salad
Kale leaves, Quinoa, Pecans, Feta, Cherry Tomatoes, Pomegranate and Apple Cider Dressing
Mesclun with Goat Cheese, Goji Berries and Grape Tomatoes
Organic Spinach Salad with Avocado, Tomato, Red Onion, and Lemon Vinaigrette
Garden Greens and Vinaigrette
Rocket Leaves with Aged balsamic Vinegar and Cranberries and Parmigiana shavings
Selection of Dressings and Condiments

DESSERT

Toffee Date Pudding
Korsmafrok
Omani Halwa
Dates Caramel Shot
Pistachio and white chocolate Mousse Cake
Jivara chocolate and Coconut Cake
Strawberry Cheese Cake
Seasonal Fresh Fruit Platter
Basbousa
Mamooul Nuts
Mandarina Macaroons

DAY 4

APPETISER

Hummus
Baba Ghanoush
Labneh with Mint
Vine Leaves
Fattoush

BREAD

Bread Rolls and Gluten Free bread

LIVE STATION

Carvery Stations of the Day
Australian Rack of Lamb in Macadamia Nut and Thyme Crust

MAIN COURSE

Ouzi Vine Leaves
Harris
Persian Kebabs
Wok Fried Tiger Prawns with Enoki Mushrooms in Asian Sweet and Chili sauce
Miso Salmon Skewers with Yuzu Tamari Sauce
Dajaj Harrah
Braised Angus Beef Short Ribs in Shallot Sauce With a Medley of Green Beans and Carrots
Moroccan Lamb Shank Tagine
Venison Mignon with Juniper Berry and Cherry Glaze
Spinach and Ricotta Tortellini with Gorgonzola Tomato and Sage Sauce
Soba Noodles with Pak Choy, Broccoli and Oyster Mushrooms in Sweet Soy Sauce

SALADS

Fujairah Lobster and Asparagus Salad with Chervil Vinaigrette
Chargrilled Octopus with Asian Slaw Tossed with Sesame Chili Oil
Honey & Soy marinated Duck Salad on refreshing Celeriac and Walnut Salad
Wagyu Beef with White Onion shredded emmental and Gherkins salad
Roasted Beets, Parsnips and Herb Salad, served with Maple Syrup Vinaigrette
Classic Caprese with Fresh Micro Basil and Pine Nut Pesto
Italian Grape Tomato, Chicoree Lettuce, Scallions in Ranch Dressing
California Greens with Crispy Crouton Dressed with Sesame Soya Dressing
Red Quinoa, Dried Fruits, Pears, Walnuts, and Pistachio, Reduced Balsamic dressing
Garden Greens and Vinaigrette

DESSERT

Toffee Date Pudding
Sago
Aseeda Bobar
Date and Crumble passion fruit Verrines
Hazelnut Praline Mousse with Intense Chocolate
Cherry and Pistachio Tart
Finger Chocolate and Hazelnut Cake
Seasonal Fresh Fruit Platter
Asseayah Pistachio
Namoura
Vanilla Madagascar Macaroons

Royal Lunch

12:30 - 3:00pm

AED 495
Per Person



DAY 5

APPETISER

Hummus
Moutabel
Labneh with Mint
Vine Leaves
Tabouleh
Mohammara

BREAD

Selection of Assorted Bread Rolls & Gluten Free bread

LIVE STATION

Carvery Stations of the Day
Roasted Pepper crusted Salmon fillet
with Citrus beurre blanc

MAIN COURSE

Ouzi Aishu Laham
Harris
Turkish Lamb Adna Kebab
Pan Seared Sole Fillet with Sumak
and Olive Oil Marinade
Grilled John Dory fillets with Chervil Beurre Blanc
Thai Green Chicken Curry
Guinea Fowl Stuffed with Morels and
Spinach with Fresh Thyme Jus
Herb crusted Lamb chops with
Red Currant infused Lamb Jus
Zucchini and Carrot Roesti
Ratatouille
Cheese Ravioli with Roasted Vegetables
and smoked tomato sauce
Steamed Basmati Rice

SALADS

Bluefin Tuna and Asparagus Niçoise
Black Tiger Prawns, Mache Lettuce, Puy lentil,
Mango Salad with Hazelnuts and Yuzu Dressing
Slow cooked Angus Beef Strips with
Organic Greens, with Grain Mustard and
Pomegranate Molasses Vinaigrette
Hickory Wood Smoked Chicken Waldorf Salad
Endive Salad with Smoked Duck and Walnut Dressing
Horiatiki Greek Salad
Marinated Sweet Potato, Arugula Beetroot and
Walnut Salad with Grain Mustard Vinaigrette
Mediterranean Three Bean Salad
Baby Spinach Topped with Red Onions,
Feta, Mushrooms and Bacon Bits
Garden Greens and Vinaigrette
Selection of Dressings and Condiments

DESSERT

Toffee Date Pudding
Khabissa
Um Ali
Classic Tiramisu Verrines
Sacher Cake
Chocolate and Brownie Exotic Mousse Cake
Caramelized Pineapple Tartlets
Seasonal Fresh Fruit Platter
Baklawa
Matcha Macaroons
Maamoul Pistachio



CANAPÉ MENUS



Canapé Menu

AED 295
Per Person



DAY 1

COLD CANAPÉS

Salmon Trio Gateaux with Horseradish Cream
Ocean Trout, Mousse, Black Pepper, Fennel Crisp
Goat Cheese Mousse with Manuka
Honey Drizzle and Micro Chervil
Cherry tomato Tarte Tatin, olive tapenade
whipped feta, micro basil
Guinea-fowl, Truffle and Pistachio Terrine on
Caramelized Onion and Balsamic Chutney
Beef Pastrami with Apple Remoulade and Fried Capers

HOT CANAPÉS

Wild mushroom & Parmesan Arancini
Asian Spring Vegetable Spring Roll
Mini Quiche Florentine
Seafood Dumpling with Thai dipping sauce

SWEET CANAPÉS

Coconut and Pineapple Tea Cake
Raspberry Macaroons

DAY 2

COLD CANAPÉS

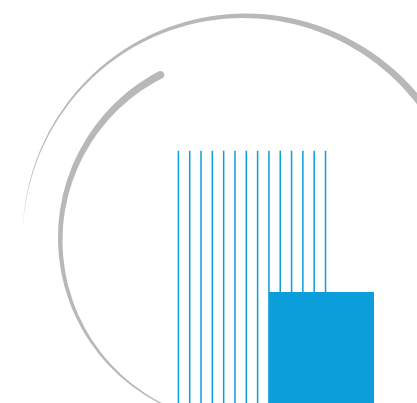
Beetroot Cured Smoked Salmon on Chive
Blinis with Locally Sourced Cream Cheese
Scallop Ceviche Tostada, chilli and green mango
Avocado & Cucumber Californian
Rolls with Pickled Ginger
Mascarpone, Alpha Sprouts, Pickled Onion and
Smoked Sesame Seeds on Mini Quinoa Bread
Duck Liver Parfait, on Crostini Apricot Chutney
Compressed Green Melon, Wagyu
Bresaola, Ricotta and Smoked Salt

HOT CANAPÉS

Thai Chicken Skewers with Red Curry Glaze
Spanish Beef Meatballs in Rich Smokey Tomato Sauce
Sun Dried Tomato Quiche
Chili Panko Crusted Prawns with Papaya and
Coriander Salsa, Sweet Lime Soy Sauce

SWEET CANAPÉS

Caramel Profit Rolls
Passion Fruit Macaroons





Canapé Menu

AED 295
Per Person

DAY 3

COLD CANAPÉS

Fresh Locally Farmed Salmon Sushi,
Wasabi Kewpie and Flying Fish Roe
Butter Poached Lobster and Grapefruit in
Mini Shooter Glasses
Charcoal Cone, Whipped Pecorino Ricotta and
Volcanic Salt Crisp Pear
Roast Beetroot Hummus Tart, Argan Oil,
Pumpkin and Nigella Seeds
Sugar Snap Pea and Mint Puree, Potato Strings
Micro Basil Cress
Rare Roasted Angus Beef Whole Grain Mustard
and Truffle Brioche

HOT CANAPÉS

Spinach and Artichoke Stuffed Mushrooms
Chermoula Spiced Mini Lamb Skewers with
Tzatziki Sauce
Thai Crab Cake Sliders with Lime Leaf Aioli
Sundried Tomato and Broccoli Quiche

SWEET CANAPÉS

Vanilla Madeline
Chocolate Macaroons

DAY 4

COLD CANAPÉS

Crayfish Tart, Crustacean Aioli and Micro Cress
Seared Scallop, Pea Puree, Veal Bacon Crisp
Burrata with Fig Pine Nut and Parsley Salsa
Goat Cheese and Baby Beet Canapé with
Balsamic Glaze and Micro Herbs
Lemon Grass Beef in Rice Paper Roll with
Chili Caramel and Sweet Sour Sauce
Smoked Duck Breast, Confit Cherries
Spelt Bread and Micro Cress

HOT CANAPÉS

Mini Angus beef Slider with Aged
Cheddar Balsamic Onion Jam
Wild Forest Mushroom and Artichoke Bouchees
Shrimp Tempura with Coriander Aioli
Tofu and Shitake Pot Stickers with Soya Dipping Sauce

SWEET CANAPÉS

Caramelized Pear Tartlets
Pistachio Macaroons

DAY 5

COLD CANAPÉS

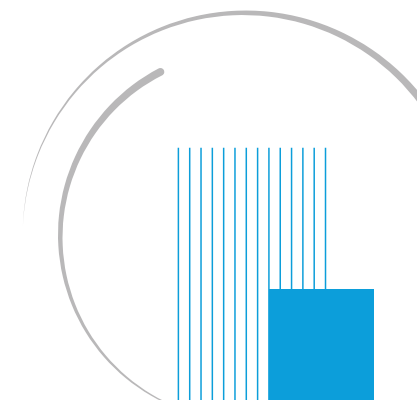
Miso Salmon, Black Rice Crackers ,
Wasabi, Pickled Ginger and Shiso
King Crab and Grape Fruit Quenelle,
Truffle Brioche with Sevruga Caviar
Georgian Grilled Eggplant and Walnut Rolls
Skewers of Cherry Mozzarella, Tomato and Basil Leaf
Free Range Chicken and Celeriac Root
in Salad in Cranberry Brioche
Compressed Duck Liver Terrine with Fig Chutney Glaze

HOT CANAPÉS

Mini Caramelized Red Onion Tatins
with Balsamic Glaze and Thyme
Tempura of Lemon Sole with Spiced Tartar Sauce
Beef Cheek and Parsley Donut on
Cauliflower Mash and Micro Cress
Falafel Sliders with Tahini Sauce

SWEET CANAPÉS

Chocolate Ganache Tartlets
Coconut Macaroons





800DWTC (3982)
www.dwtchospitality.com

