

fine dining/
shared dining
menu



dish *...is catering*

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Fine Dining Menu

'This menu offers a delicious and creative dining experience with an emphasis on style, flavour and a nod to current food trends. Our chef's menu will bring a sophisticated edge to your event.'

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entrée

Miso cured ocean trout, dashi braised eggplant, wakami and shiso
Torch ed kingfish, kimchi mayo, burnt onion powder, black sesame oil
Roast quail breast with caramelised fig, orange, goat's cheese and frisse
Lightly smoked Australian fillet carpaccio, pickled caper berries, truffle mustard dressing
Heirloom tomato and buratta salad, tomato and lemon gel, balsamic reduction, black garlic dressing (v)
Mushroom 'tartare', pickled shallots, baby veg, potato crisps, black truffle, gribbiche sauce (v)

main

Roasted king salmon, carrot velvet, king brown mushrooms, scorched onions, salsa verde
Corn fed chicken breast, braised wheat berries, sauté chanterelles, morel puree
Lavender crusted duck breast, confit duck leg, foie gras, pickled peach, juniper jus
Roast lamb loin, braised baby gem, peas, mint, leeks, balsamic jus
Australian fillet steak, tallegio potato, shallot and honey puree, horseradish jus
Courgette and goat cheese tortellini, cauliflower veloute, parmesan crisp, fennel salad (v)

sides

Steamed baby potatoes, smoked chilli butter, salsa verde (v)
Seasonal greens, vanilla and pistachio butter, toasted almonds (v)
Cumin spiced baby carrots, shankliesh, toasted coriander seeds (v)
Grilled peach and green bean salad, rocket, orange blossom dressing (v)

dessert

Molten chocolate fondant, vanilla foam, dehydrated chocolate mousse, caramelised white chocolate shards
Pink grapefruit and star anise curd, citrus mousse, shaved pomelo, white chocolate, pandan leaf
Kaffir lime and coconut pannacotta with yuzu gel

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Shared Dining Menu

'An informal, relaxed and interactive way to eat. This menu consists of beautifully presented platters of food designed specifically for guests to share.'

'Our sharing menus provide guests with a large variety of delicious options and create an interactive and social atmosphere'

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shared mains

Choose 3 options

Confit salmon, garden pea puree, shaved fennel, charred baby gem

Miso ocean trout, dashi braised eggplant, wakami, edamame

Burnt almond butter prawns, chilli, coriander and lime

Butterflied Baby chicken, moghrebieh, preserved lemon, sorrel, harissa yogurt

Braised beef short ribs, parsnip and pear puree, chestnut mushrooms, persillade, rosemary jus

Roast Australian sirloin, burnt leek cream, roast shallot, puffed quinoa, horseradish jus

Middle eastern spiced lamb shoulder, scented rice pilaf, pomegranate salsa

Char grilled quail, caramelised fig, orange, goat cheese, frisse

Zucchini and goat cheese tortellini, cauliflower and parmesan fondue (v)

Honey sesame tofu, glazed sugar snaps and bean shoot salad (v)

Braised eggplant on couscous, mint and pomegranate salad, tahini yogurt (v)

shared sides

Choose 3 options

Burrata with balsamic cherries and basil (v)

Steamed baby potatoes, smoked chili butter, salsa verde (v)

Seasonal greens, vanilla and pistachio butter, toasted almonds (v)

Cumin spiced baby carrots, shankliesh, toasted coriander seeds (v)

Grilled peach and green bean salad, rocket, orange blossom dressing (v)

Butter lettuce with house dressing (v)

Dauphinoise potato, tallegio, thyme (v)

plated desserts

Choose 1 option

Molten chocolate fondant, vanilla cream, caramelised white chocolate shards

Deconstructed pink grape fruit and star anise tart, coconut lime meringue, coconut sorbet

Kaffir lime and lemongrass panacotta, yuzu gel

dish

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pricing fine dining

AED 150 per person
2 courses

AED 200 per person
3 courses

AED 45 per side
(serves 5 people)

pricing shared dining

AED 220 per person

notes

- All prices include cutlery, crockery and linen napkins.
- Additional packages for beverages and equipment hire are also available.
- Chefs and wait staff are required onsite. Staff are charged separately, please contact us for staffing rates.
- Minimum number of guests is 20.
- A deposit of 50% is required for all functions.
- All our pricing is inclusive of service charge and municipality taxes.
- Confirmation of numbers is required 4 days prior to the event.
- Cancellation of the event within one week will incur a 50% cancellation fee.
- Cancellation of the event within 48 hours will incur a 100% cancellation fee.

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