

canapé /  
bowl & fork  
menu



dish

*...is catering*

t. +971 4 422 1613 | dish.ae | info@dish.ae | p.o. box 300 204 dubai u.a.e

## cold canape

Lemongrass prawns wrapped in rice paper, mint, chilli, coriander, ginger soy sauce

Kingfish ceviche cornet, green harissa, coconut cream

Lobster tail tartlette, egg yolk drops, chervil, asparagus

Hot smoked barramundi, apple kimchi, miso dressing, baby gem

Black and white sesame seed, crusted tuna, seaweed salad, dry ginger

Masterstock poached chicken, pickled mango, shredded coconut, shiso leaf

Foie gras parfait, pistachio biscotti, spiced apple

Cigar smoked wagyu, radish, frisée

Beef carpaccio, celeriac and truffle remoulade, parmesan sablé, fresh horseradish

Quail egg, black truffle, pecorino (V)

Sweet potato chips with goat cheese mousse, honeycomb and chervil (V)

Buffalo mozzarella, house dried tomato, fried basil, balsamic bread (V)

Parmesan crusted popcorn cone, truffle mustard, sea salted popcorn, chives (V)

Gold and red beetroot parcel, spring vegetable, smoked aubergine (V)

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A close-up photograph of several small, round, golden-brown sweet potato chips arranged on a dark blue background. Each chip is topped with a dollop of white goat cheese mousse, a small piece of honeycomb, and a fresh green chervil leaf. The focus is sharp on the central chip, with others in the foreground and background slightly blurred.

Sweet potato chips with  
goat cheese mousse,  
honeycomb and chervil (V)

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King fish ceviche cornet,  
green harissa, coconut cream



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Lobster tail tartlette, egg yolk,  
chervil, asparagus



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## hot canape

Popcorn crusted scallop, ginger and corn purée, Umbioshi, shiso  
Steamed blue swimmer crab dumpling, lobster roe powder, red curry sauce  
Panko crumbed prawns, caramelised mango chutney, spring onion  
Corn fed chicken kofta, toasted cumin, white tahini, pomegranate jam  
Panko crusted chicken burger, jalapeño mayo, slaw, chicken gravy  
Confit duck, wild mushroom and truffle roll, peach and vanilla glaze  
Angus beef burger, smoked tomato salsa, aged cheddar, baby gem  
Slow braised beef taco, pica de gallo, raclette, corn taco shell  
Wagyu sirloin topped with foie gras, served on Himalayan salt slab  
Knafeh wrapped lamb puttanesca, lemon honey yogurt  
Twice cooked shallot and goats' curd soufflé, thyme, frisée (U)  
Saffron and Manchego croquette, saffron rouille, fried parsley, candied lemon (U)  
Black truffle, wild mushroom and taleggio toasty (U)  
Crumbed halloumi, lemon, confit garlic, basil (U)

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Panko crusted chicken burger,  
jalapeño mayo, slaw, chicken gravy



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**Saffron and Manchego  
croquette, saffron rouille,  
fried parsley, candied lemon**



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Seared wagyu, foie gras, served on  
Himalayan salt slab



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## bowl & fork

Dish Fish & Chips, tartar, lemon

Miso glazed salmon, teriyaki mushroom, fried enoki

Tiger prawn salad, chilli pineapple, bean sprouts, red curry dressing

Tuna poke bowl, quinoa, spring onion, avocado, toasted sesame seed, coriander cress

Individual mini dim sum selection, chicken shumai, prawn har gao, shitake and pickled ginger

Makhani butter chicken, cumin scented basmati rice pilaf, coriander, mint and garlic naan

Australian sirloin, fat cut chips tossed with parmesan and rosemary, aioli

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

Wild mushroom risotto, pecorino, baby herbs (V)

Fiocchetti with pears and ricotta, asparagus, parmesan cream (V)

Buratta and heirloom tomato salad, grilled peach, fig balsamic, tomato and lemon gel (V)

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Miso glazed salmon,  
shitake, fetsoi, bean shoots

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Middle Eastern spiced lamb  
shoulder, mograbiah, confit garlic  
yoghurt, pomegranate salsa



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Tuna poke bowl, quinoa,  
spring onion, avocado,  
toasted sesame seeds,  
coriander cress



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## dessert

Compressed watermelon, yuzu and lime  
Pistachio semolina cake, vanilla crème fraiche, candied rose petal  
Honeycomb chocolate bar, smoked sea salt  
Salted caramel filled doughnuts, roasted macadamia praline  
Dark chocolate fudge lollypop, butterscotch popcorn, white chocolate shards  
Caramelised pink grapefruit and star anise tart  
Coconut Dacquoise, lychee coconut cream, pineapple salsa  
Chocolate delice tart, hazelnut praline, gold dust  
Vanilla poached rhubarb, raspberry syrup, hibiscus meringue  
Meyer lemon éclair

Smoking roses and artisan ice creams available on request

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**Compressed  
watermelon, yuzu  
and lime**



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pistachio semolina  
cake, vanilla creme  
fraiche, candied  
rose petal



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**Salted caramel filled doughnuts,  
roasted macademia praline**



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# pricing

**AED 75 per person**

6 selections, 6 pieces of food per person recommended for a 2 hour function

**AED 100 per person**

8 selections, 8 pieces of food per person recommended for a 4 hour function

**AED 125 per person**

10 selections, 10 pieces of food per person recommended for a 6 hour function

**AED 25** per bowl & fork selection

**AED 350** per gelato (serves 25 people)

## notes

- Prices are for food only. Additional charges for staff and beverages. Equipment hire also available.
- All prices exclusive of 5% VAT, to be added to final bill.
- Minimum number of guests is 20.
- A deposit of 50% is required for all functions.
- 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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