

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

table nibbles

Root vegetable crisps, feta, roasted red pepper and chili dip AED35

Miso, ginger and soy glazed almonds AED35

Marinated green olives, orange, sage, thyme AED35

Truffle popcorn, parmesan, chives AED25

Crudités with whipped ricotta, lemon myrtle, thyme AED35

cold canape

AED12.50 per canape

Miso salmon and crispy skin taco, yuzu pearls, pickled ginger stem (gf)

Tuna tartare, charcoal and sesame cylinder, wasabi mayo, baby shiso

Poached tiger prawn, bresaola crisp, jalapeno, lime, coriander (gf)

Blue swimmer crab, puffed rice cracker, avocado cream, lemon, chervil (g)

Parmesan pillow, roast corn fed chicken, basil foam, toasted pine nuts

Rotisserie chicken tuile, smoked chicken breast, poached fig puree

Duck liver parfait, crispy chicken, apple relish, frisee (g)

Korean beef taco with kimchi, Nashi pear, fried shallot, ginger

Australian beef fillet tartare, Osetra caviar, lemon salt potato chip, nasturtium (g)

Red pepper tuile, feta, capers, walnuts, olive dust (v) (g)

Ash lavosh, pickled baby beetroot, goats cheese, green olive, semi dried tomato (v)

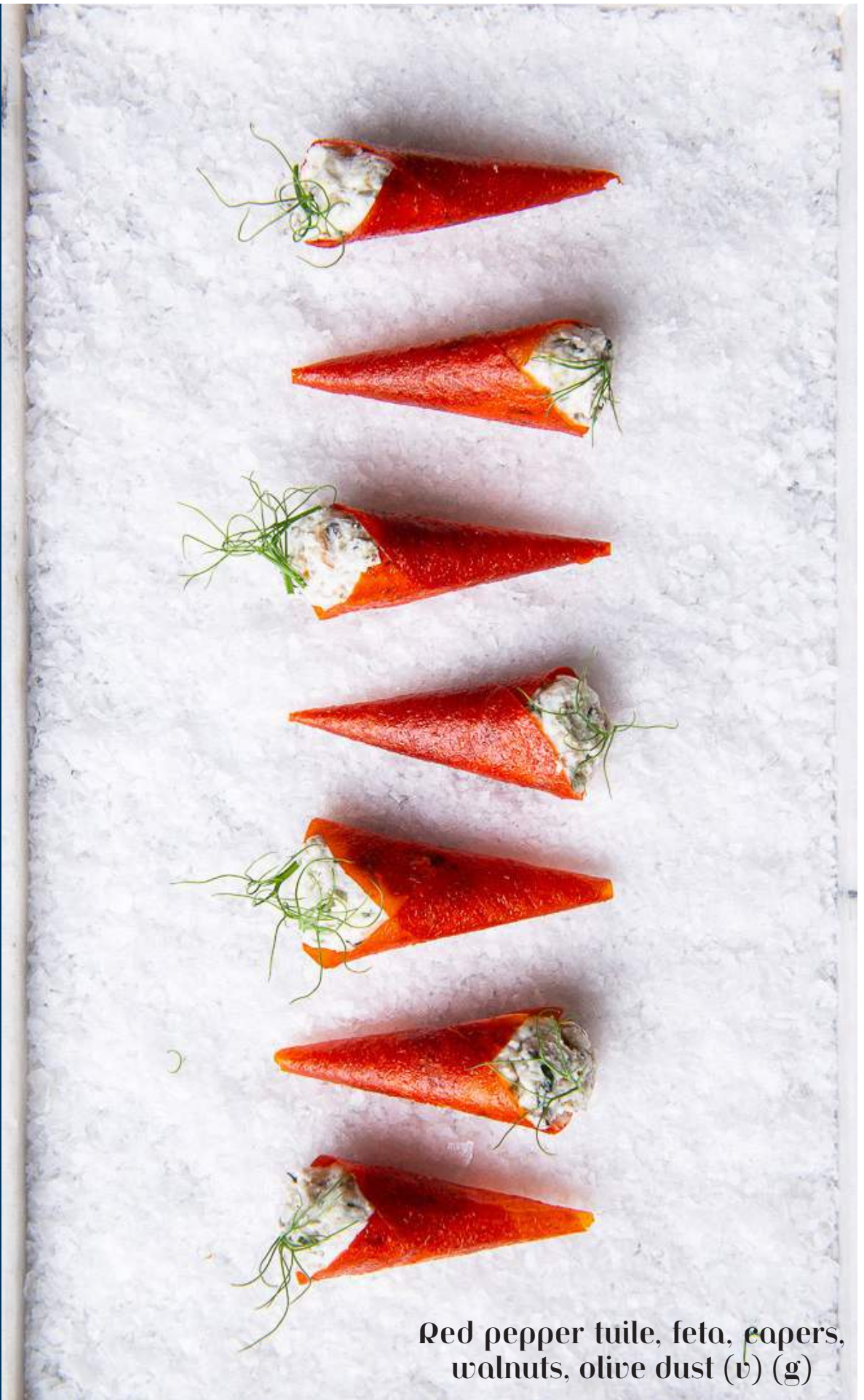
Reggiano shortbread, cauliflower panna cotta, lemon, chive (v)

Whipped beetroot hummus, falafel crackers, pickled cucumber, preserved lemon (vegan)

Miso dressed Asian vegetables in rice paper and shiso (vegan) (g)

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Red pepper tuile, feta, capers,
walnuts, olive dust (v) (g)

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Blue swimmer crab, puffed
rice craker, avocado cream,
lemon, chervil (g)

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hot canape

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- Scallop dumplings, onion dashi broth, shrimp crispies (g)
- Sesame prawn toast, truffle yuzu mayo, toasted sour dough
- Confit potato chip, smoked taramasalata, salt and vinegar powder
- Marinated tiger prawns wrapped in kunafa with harissa and coriander cress
- Bombay chicken slider, green chili, red onion jam, coriander chutney
- Confit duck and foie gras taco, orange and fennel slaw
- Seared Wagyu beef, smoked porcini leather, grain mustard, nasturtium (g)
- Roast Australian fillet steak, potato parmentier, béarnaise, rosemary (g)
- Mini Angus beef burger, comte, smoked tomato, house pickles, baby gem, brioche
- Moroccan braised lamb cigar, smoked hummus, preserved lemon
- Butternut squash kibbeh, smoked tahini yogurt, pomegranate jam (v)
- Panko crusted mac and cheese, truffle mayo, garlic chive (v)
- Miso sesame eggplant spring roll, sweet soy, furikake, sesame (vegan)
- Dosa stuffed with curried sweet potato, coconut chutney, green chili jam (vegan) (g)

bowl & fork

AED25 per bowl and fork

- Fish and chips, tartar sauce, lemon
- Bbq tiger prawns, charred corn, chorizo crumble (g)
- Sous vide organic salmon, celeriac remoulade, apple and radish salad (g)
- Roast chicken and truffle roulade, morels, potato puree, chicken truffle au jus (g)
- Chili caramel chicken, green mango salad, nahm jim
- Confit duck poutine, fresh curd, wild mushroom, duck au jus (g)
- Australian sirloin, fat cut chips, rosemary, parmesan, horseradish au jus (g)
- Wagyu beef bolognaise and kimchi toasty
- Cheese saganaki with honey and thyme, rocket, frisee, lemon, olive oil (v) (g)
- Pumpkin and sweet potato gnocchi, baby spinach, reggiano, sage, toasted walnut (v)
- Buffalo mozzarella, peas, broad beans, mint, lemon olive oil (v) (g)
- Scorched cauliflower, miso butter, yuzu dressing, togarashi, toasted sesame (v) (g)

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Seared Wagyu beef, smoked
porcini leather, grain mustard,
nasturtium (g)



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Pumpkin and sweet potato gnocchi, baby spinach, reggiano, sage, toasted walnut (v)

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dessert

AED12.50 per canape

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

notes

- Prices are for food only. Additional charges for staff and beverages. Equipment hire also available.
- (v) -vegetarian, (g) - gluten free, (vegan) - vegan
- All prices exclusive of 5% VAT, to be added to final bill.
- Minimum number of guests is 20.
- A non-refundable deposit of 50% is required for all functions.
- Confirmation of numbers is required 4 days prior to the event.
- Cancellation of the event within 4 days will incur a 50% cancellation fee.
- Cancellation of the event within 48 hours will incur a 100% cancellation fee.

dish

...is dessert

**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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