

fine dining/
shared dining
menu



dish *...is catering*

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Fine Dining and Shared 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.

Fine Dining Service

Served on individual plates, this style of service is perfect for a more formal occasion.

Shared Dining Service

A more informal, relaxed and interactive way to eat. This service provide guests with a large variety of delicious options and create an interactive and social atmosphere!

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entrée

Grilled organic sea bass, burnt leek, garden pea, almond foam (gf)
Tuna tartare, yuzu custard, avocado, shiso (gf)
Blue swimmer crab, pickle radish, fennel, lemon
Smoked chicken, grilled baby gem, chicken skin crumble, parmesan, coral tuile
Australian beef tartare, cured duck yolk, fried capers, lemon salt crisps (gf)
Char grilled asparagus, lemon ricotta, pecorino, olive oil pearls, chervil (v) (gf)
Chioggia beetroot, Milawa goats cheese, cashew puree, lavender beetroot vierge (v) (gf)
Confit tomato, crème fraiche, almond oil, basil crisp, wild herbs (v)

main

Organic salmon, garden fricassee, salsa verde, wild garlic (gf)
Za'atar chicken roulade, croquette of confit wing, beluga lentils, orange blossom labneh, pomegranate jam
6 hour slow braised lamb shoulder with freekeh pilaf and spiced butternut squash
Seared duck breast, confit duck, foie gras and mushroom pithivier, black truffle jus
Australian tenderloin, slow braised wagyu beef rib, smoked potato, rosemary jus (gf)
Beetroot risotto, watercress, feta, walnut, olive dust (v) (gf)
Root vegetable gratin, parsnip and pear puree, glazed baby vegetables (v) (gf)
Pearl barley pilaf with spiced pumpkin and shallots, citrus yogurt (v)

sides

Crushed baby potatoes, rosemary, garlic, smoked sea salt (gf) (vegan)
Char grilled asparagus and broccolini, fig balsamic reduction, lemon olive oil (v) (gf)
Seasonal greens tossed with foie gras butter (gf)
Truffle potato puree, baby chives (v) (gf)
Roast zucchini, green harissa, pine nuts, mint, chic peas vegan (gf)
Butter lettuce, avocado, cucumber, orange blossom, pistachio dukkha (v) (gf)
Roasted pear, pickled baby beets, braised lentil and rocket salad, hazelnut dressing (gf)
Globe artichoke salad with preserved lemon mayonnaise and pea shoots (v) (gf)

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dessert

Chocolate fondant, vanilla bean ice cream, salted caramel and hazelnut praline (v)

Middle eastern sundae, pistachio sponge, coconut and cherry sorbet, lavender and almond shortbread (v)

Baked white chocolate and raspberry cheesecake (v)

Caramelized sous vide pineapple, mango sorbet, lychee salsa (v) (gf)

Poached white peach, elderflower and almond ice cream, vanilla crumble Mango and vanilla panna cotta, passion (v)

fruit, berries, candied edible flower (v) (gf)

Chocolate salted caramel tart, peanut butter sorbet, cocoa nibs (v)

French cheese selection, muscatels, figs, quince paste (v)

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

Choose 3 options each of mains and sides

Choose 1 option for dessert

notes

- All prices include cutlery and crockery.
- (v) - vegetarian, (g) gluten free, (vegan) - vegan
- 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 prices exclusive of 5% VAT, to be added to final bill.
- 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.

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