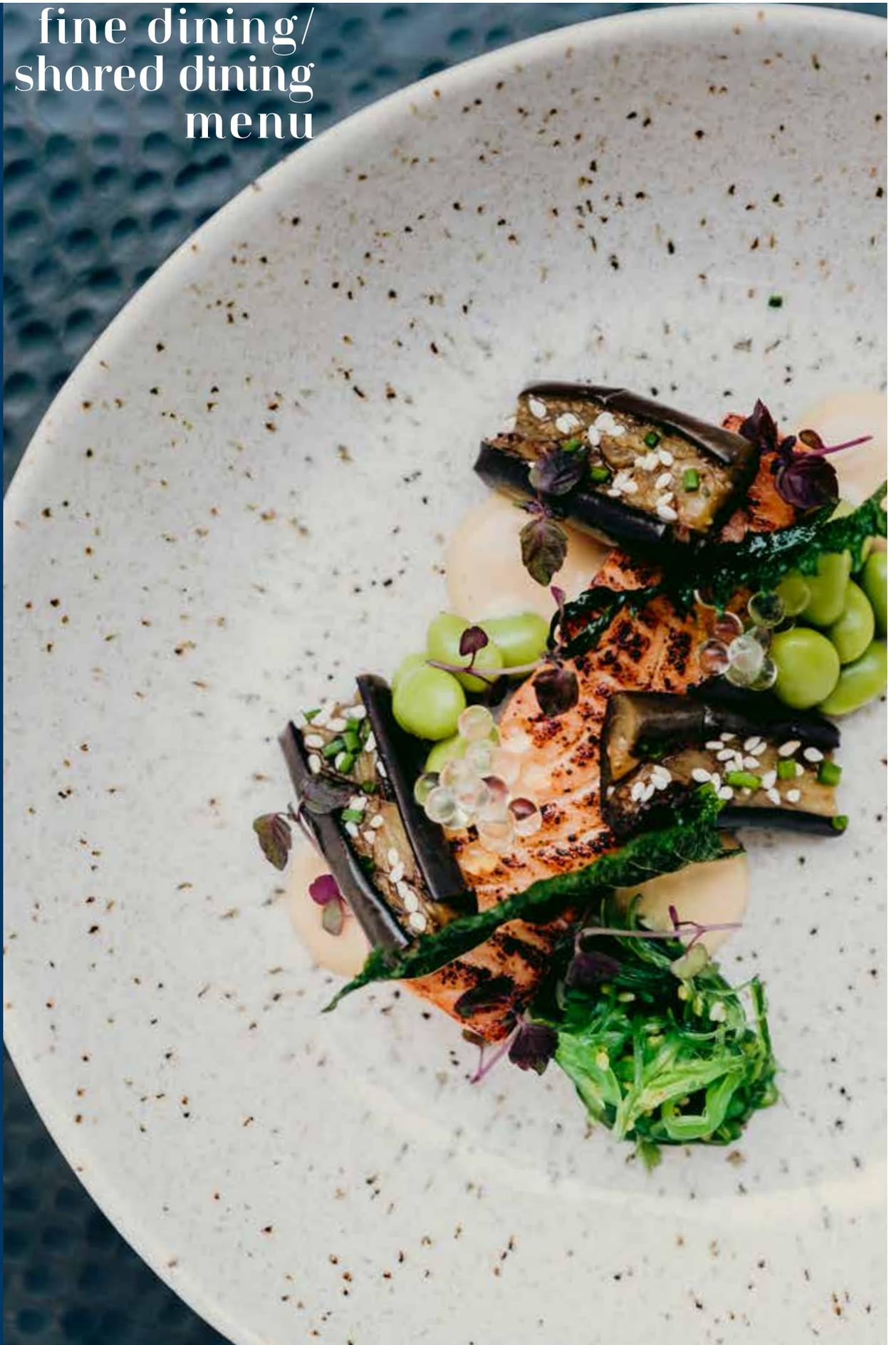


fine dining/
shared dining
menu



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
Pan fried organic sea bass, garden peas, charred baby leeks, lemon air
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)
Roasted chesnut and ricotta agnolotti, celeriac, truffle tallegio foam (v)

main

Roasted Atlantic salmon, carrot velouté, sauté asparagus, burnt onion, salasa verde
Crispy skin chicken, preserved truffle, salsify purée, grilled trumpet mushroom, roast chicken jus
Dukha crusted lamb loin, smoked eggplant, braised barley, pickled lemon, mint
Australian fillet steak, sweet potato fondant, shallot and honey purée horseradish jus
Roasted spiced cauliflower, sauté baby carrots, freekha, pictachio labneh, shallot wafer (v)

sides

Roasted new potatoes, rosemary, cracked pepper, black sea salt (v)
Seasonal greens, smoked garlic and chilli butter (v)
Cumin spiced baby carrots, shankliesh, toasted coriander seeds (v)
Green salad, cucumber, radish, orange blossom dressing (v)

dessert

Molten chocolate fondant, vanilla cream, salted caramel, caramelised white chocolate shards
Deconstructed pink grapefruit tart, citrus meringue, coconut sorbet, almond crumble
Mango sorbet, citrus pannocotta, mango sponge, toasted macademia, passion fruit gel
Pistachio ice cream with strawberry and rose jelly, honey crumb, stawberry veil

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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'

dish ...is shared dining

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

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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 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 one week will incur a 50% cancellation fee.
- Cancellation of the event within 48 hours will incur a 100% cancellation fee.

dish *...is dining*