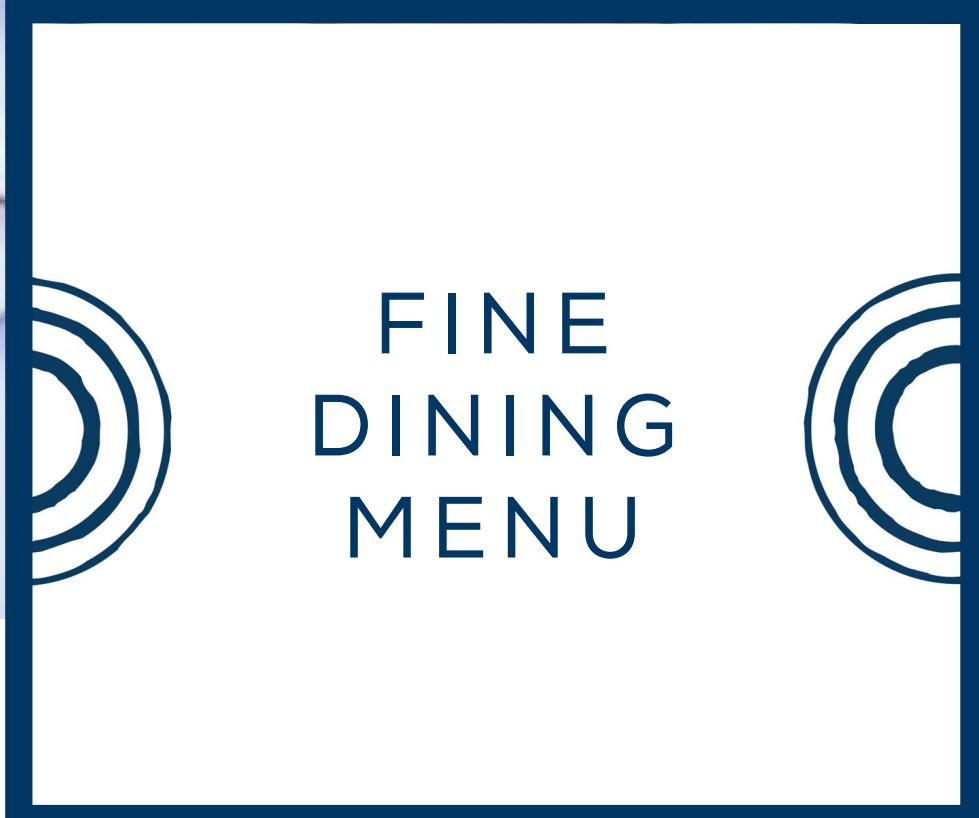




dish



FINE
DINING
MENU

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Fine & Shared Dining

This menu offers a delicious and creative dining experience with an emphasis on style, flavor 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'

Entrée

Poached organic salmon, hot smoked salmon mousse, fennel, radish, chervil.

Lobster tartare, lemon verbena sabayon, asparagus, samphire.

Hot smoked burramundi, apple kim chi, miso dressing.

Smoked chicken, grilled baby gem, chicken skin crumble, parmesan, coral tuille.

Foie gras parfait, soy reduction, mizuna cress, sesame crisp.

Chioggia beetroot, milawa goats cheese, cashew puree, lavender beetroot vierge (v)

Poached Anjou pear, Heirloom beets, mache, candied walnuts, Persian feta dressing (v).

White asparagus, rhubarb, caramelized shallot, black truffle coulis, hazelnut (vegan).

Main

Grilled organic sea bass, burnt leek, garden pea, almond and lemon foam.

Corn fed chicken breast, chestnut, black truffle, salsify, artichoke, asparagus.

Australian angus tenderloin, Yukon mille-feuille, heirloom beetroot, horseradish jus.

Braised wagyu short rib, caramelized shallot, carrot fondant, pickled pearl onion.

Roast NZ Lamb loin, braised baby leeks, peas, mint, lamb jus.

Grilled globe artichoke, parmesan custard, tarragon, truffle (v).

Baked heirloom carrot, parsnip, purple potato, green almond (vegan).

Tallegio potato, roast fennel, potato crackling, fennel pollen (v).

Sides

Crushed baby potatoes, salsa verde, black garlic (v).

Black truffle potato puree, baby chive (v).

Seasonal greens with foie gras butter.

Char grilled green and white asparagus, romesco, toasted almonds (vegan).

Green beans with miso butter (v).

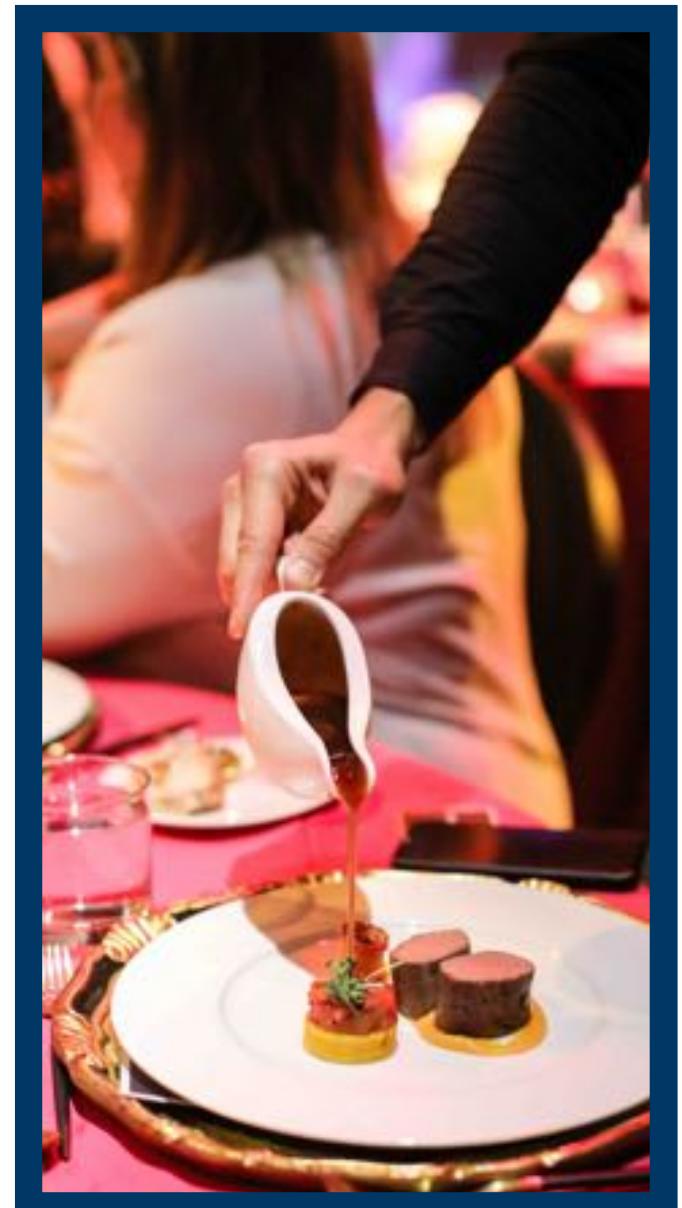
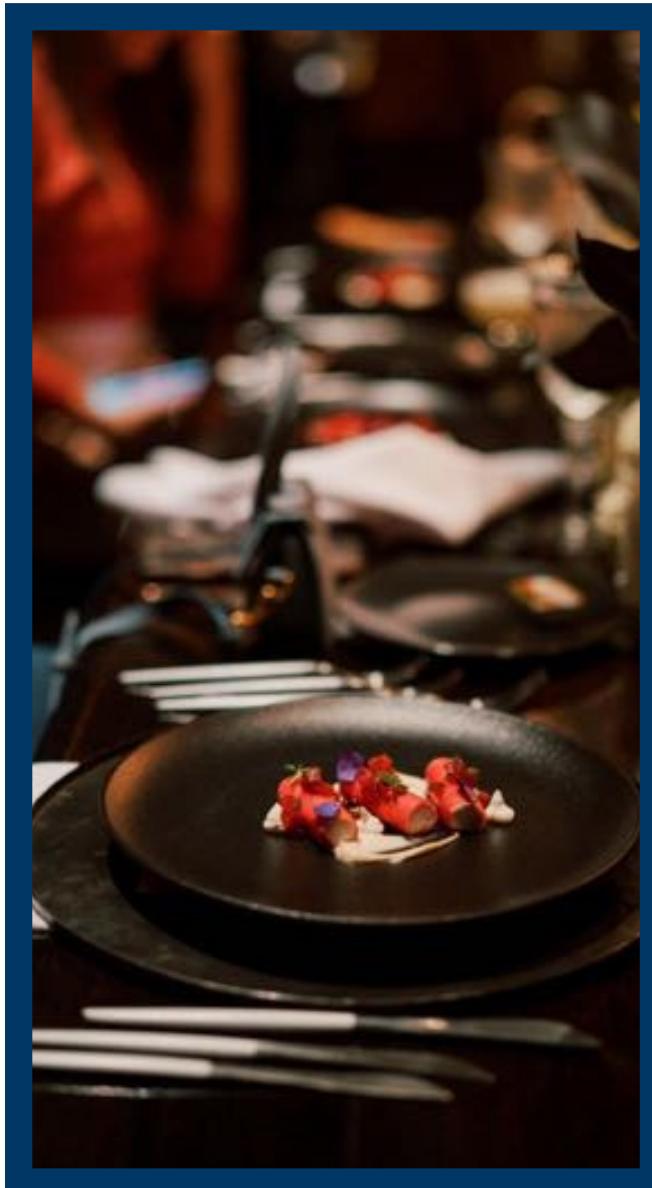
Globe artichoke salad, preserved lemon mayonnaise, pea shoots (v).

Caramelized fig, orange, rocket and feta salad, pomegranate dressing (v).

Kohlrabi, mint and watercress salad, preserved lemon yogurt dressing, sumac (v).

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Desserts

Peanut butter mousse, caramelized banana, banana sherbet, chocolate fudge, cocoa nib.

Summer berry consommé, goats cheese sorbet, white balsamic foam, macerated berries.

Apple genoise, candied apples, ginger custard, milk jam, apple sorbet, apple chips.

Madagascar vanilla bean cake, morello cherry ice cream, pistachio coulis, cherry jam.

Braised abacaxi pineapple, coriander coulis, passion fruit gel (vegan)

Molten chocolate fondant, salted caramel, chocolate soil, vanilla bean ice cream.

Middle Eastern sundae, preserved lemon sorbet and pomegranate sorbet, honey marscapone, sesame brittle, salted pistachio.

French cheese selection, quince paste, muscatels, truffle honey.

Pricing

Plated courses

AED 150 per person 2 courses

AED 200 per person 3 courses

AED 45 per side (serves 5 people)

Shared dining

AED 220 per person

Choose 3 options of mains

Choose 3 options of sides

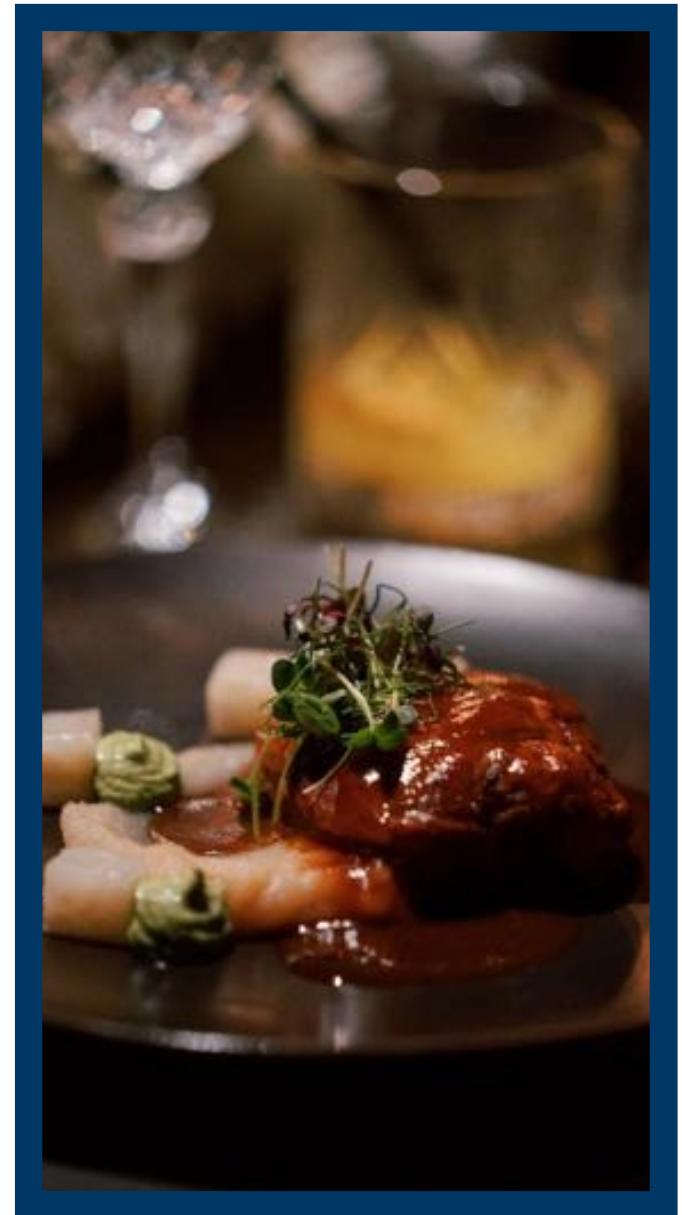
Choose 1 option for dessert

Prices include standard cutlery and crockery

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HOT CANAPÉS

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TERMS & CONDITIONS

Prices are for food only. Additional charges for staff and beverages. Equipment hire also available.

(v) - vegetarian, (g), (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.

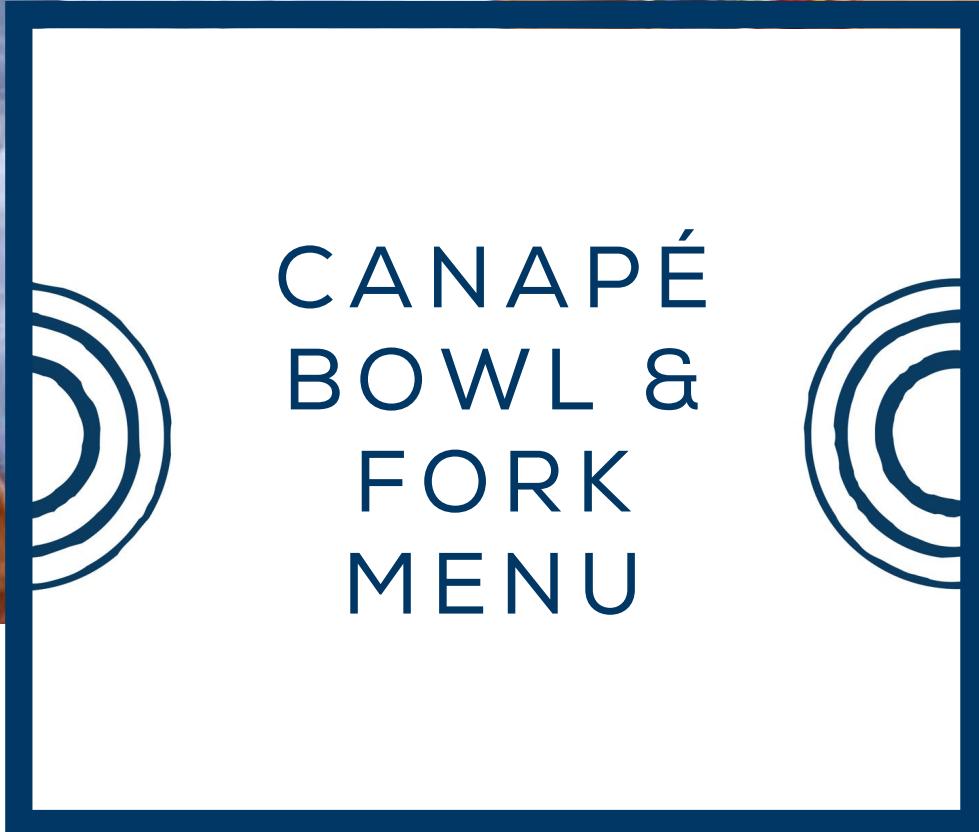
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CANAPÉ
BOWL &
FORK
MENU

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Table Nibbles

AED 35 per bowl

Duck liver parfait, garlic crostini, apricot chutney, cornichons.

Baked potato hummus, salted kombu garlic butter, grilled potato bread (v).

Roast beetroot hummus, falafel crackers, argan oil, pumpkin and nigella seeds (v).

Spicy caramelized miso edamame, togaroshi, ginger, fried shallot (v).

Buffalo popcorn, crispy blue cheese, garlic chives (v).

Crudités with whipped ricotta, lemon myrtle, thyme blossom (v).

Cold Canapé

AED 12.50 per canapé

Miso salmon, puffed black rice, wasabi, pickled ginger, shiso.

Potato cylinder, prawn, chorizo, preserved lemon, sherry vinegar gel.

Compressed daikon, yuzu cured salmon, spring onion, yuzu spheres.

Peri-peri chicken, jalapeno cornet, almond, smoked paprika.

Parmesan sphere, poached organic chicken, cured egg yolk, gem, capers.

Parsnip crisp, smoked duck breast, duck liver parfait, apple and lavender relish.

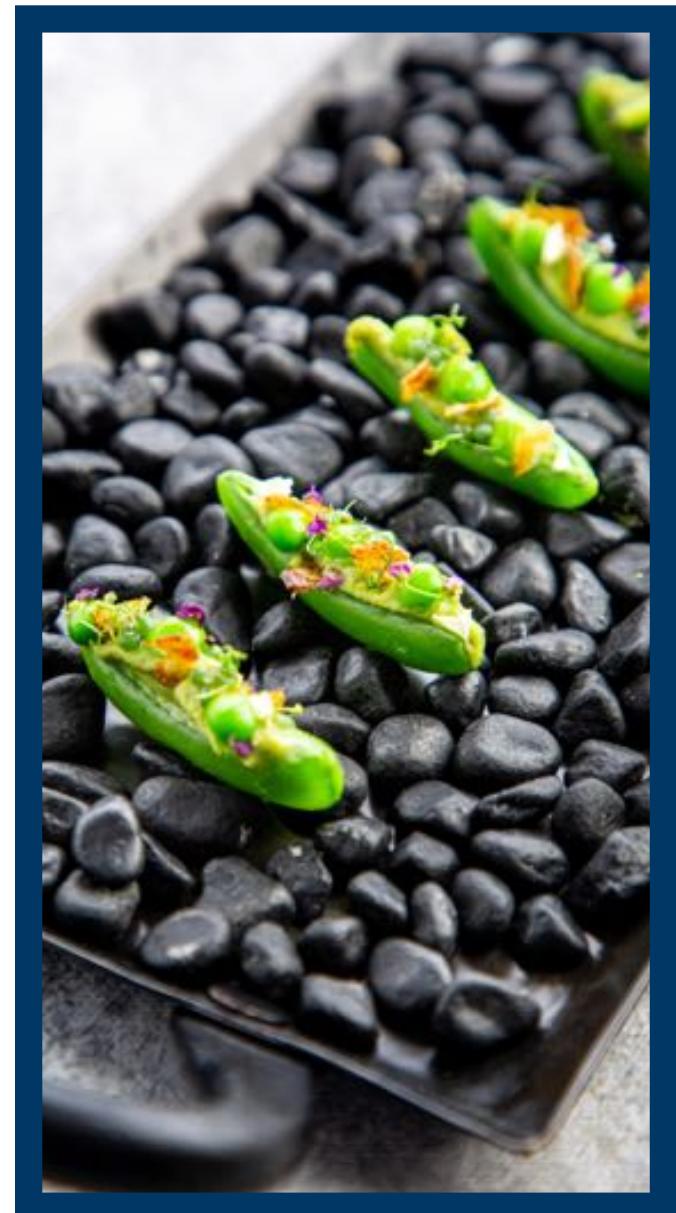
Dry aged fillet steak, caramalised onion, horseradish, grain mustard.

Seared Wagyu fillet, smoked leek, beetroot gel, activated charcoal.

Seared salt bush lamb fillet, za'taar chick pea cracker, green harissa, burnt eggplant labr

COLD CANAPÉS

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Cold Canapé

AED 12.50 per canapé

Beetroot cylinder, almond hummus, orange blossom gel, chervil (v).

Carrot and coriander tuille, green chili potato, caramalised shallot, chilli (vegan).

Charcoal pocket, roast peppers, smoked paprika, chili salt (v).

Goats cheese mousse, ash lavosh, poached quince, hazelnut, fennel (v).

Sugar snap, pea and mint puree, potato crumble, basil spheres, borage cress (vegan).

Hot Canapé

AED 12.50 per canapé

Paella socarrat, Valencian paella, chorizo, chicken, prawns, saffron, lemon.

Sugar cane prawns, Vietnamese mint, coriander cress, nuoc cham, baby gem.

Snapper, shrimp and garlic chive dumplings, tamari, black vinegar, Sichuan, spring onion.

Mini Cordon bleu, corn fed chicken, aged gruyere, smoked turkey ham, brioche, Dijon.

Sumac chicken wrapped in knefeh, preserved lemon labneh, mango chili relish, baby chive.

Confit duck, mushroom and foie gras 'wellington', almond crumb, nigella seeds.

Murgh makhani braised chicken breast, charred spring onion raita, kachumber salsa, chili.

NZ lamb loin, char grilled baby zucchini, onion jam, lemon myrtle ricotta, mint.

Mini angus beef burger, fontina, piccallili mayo, lollo bionda, potato bun.

Seared Wagyu sirloin, truffle 'caviar', potato rosti, wild mushroom.

HOT CANAPÉS

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Hot Canapé

AED 12.50 per canapé

Marinated halloumi, pistachio dukkha, shatta, labneh (v).

Patatas Bravas, tomato, chili, smoked paprika, black garlic (vegan).

Eggplant fatteh, sumac pita, tahini yogurt, pomegranate, pine nut (v).

Truffle and taleggio beignets, cep dust, black truffle aioli (v).

Bowl & Fork

AED 25 per bowl & fork

Fish and chips, tartare, lemon, dill and chive salad.

Steamed organic sea bass with coriander and black pepper, sautéed peppers, Asian greens.

Poached prawn, lemon verbena sabayon, asparagus, samphire.

Falafel waffle, dukkha crusted chicken breast, tahini harissa jus.

Beijing duck bao, cucumber pickle, spring onion.

Australian Wagyu beef rib, potato puree, grilled asparagus, savoy cabbage.

Steak and frites, Australian Angus tenderloin, truffle fries, rosemary jus, mache leaves.

Spiced lamb kofta, confit garlic and dill yogurt, caper raisin relish.

Crispy sweet potato cake filled with spiced lentils, orange blossom, baby herb salad (vegan).

Goat's cheese stuffed globe artichoke, salsify puree chips, cured egg yolk, chervil (v).

Tortelloni with wild mushroom, taleggio, white truffle, garlic chives (v).

BOWL & FORK

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Bowl & Fork

AED 25 per bowl & fork

Spring onion bhaji, mint and coriander chutney, warm spiced rice and puy lentil salad (v).

Butternut squash panna cotta, almond crumble, goats cheese mousse, pumpkin seed oil, chervil (v).

Slow roast tomato, marinated buffalo mozzarella, baby basil, tomato vinegar dressing, white balsamic glaze (v).

Desserts

AED 12.50 per canapé

Compressed watermelon, yuzu and lime.

Pistachio semolina cake, vanilla crème fraîche, candied rose petal.

Dark chocolate fudge lollipop, 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.

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DESSERTS

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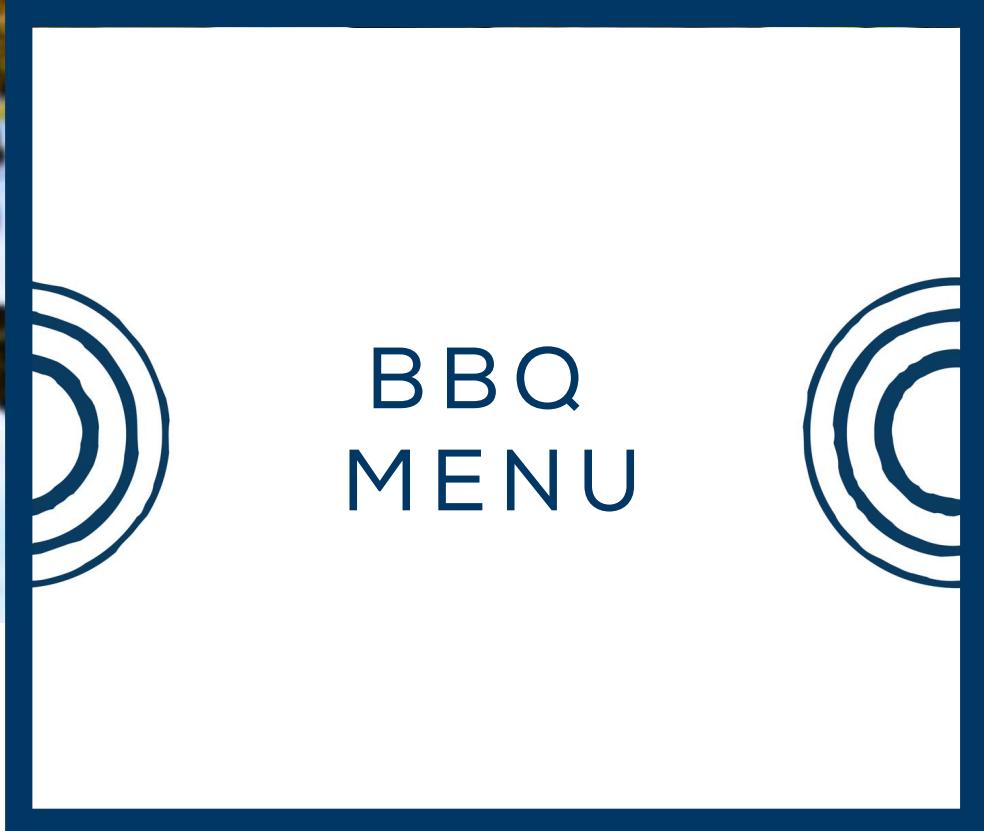
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BBQ
MENU

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Table Nibbles

AED 35 per bowl

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

Miso, ginger and soy glazed almonds.

Marinated green olives, orange, sage, thyme.

Truffle popcorn, parmesan, chives.

Crudités with whipped ricotta, lemon myrtle, thyme.

Classic BBQ Menu

AED 135 per person

Marinated Australian fillet steak with roast jalapeno chimichuri.

Jumbo prawns, confit garlic and lemon butter.

Lamb cutlet with harissa and preserved lemon.

House made chicken sausages, smoked Gouda cheese, beetroot mustard.

Freekeh, roasted almond, green bean, Persian feta, rocket, almond pesto dressing (v).

Baby red potato salad, seeded mustard mayo, capers, chives (v).

Mixed greens, avocado, cucumber, edamame, pistachio, mint, parsley, herb dressing (vegan).

Served with preserved lemon hummus (vegan).

Artisan bread and butter (v).

Additional items

Grilled salmon with white miso and sesame butter (gf) | AED25 per portion

Gourmet cheeseburger, comte, pickles, gem, brioche bun | AED30 per portion

Blackened quail, pomegranate molasses, pistachio (gf) | AED20 per portion

Grilled lobster with wasabi and soy butter (gf) | AED55 per portion

Wagyu sirloin 4-5 marble score (gf) | AED65 per portion

Corn fed chicken thighs marinated in lemon, garlic and herbs (gf) | AED25 per portion

Alaskan King crab legs, chilli and chive butter (gf) | AED55 per portion

Sides

AED 15 per portion

Char grilled asparagus, parmesan, balsamic glaze, toasted almonds (v).

Pearl barley stuffed mushroom, labneh, smoked paprika (v).

Grilled brussel sprouts, veal bacon, wilted savoy cabbage (v).

Blackened corn, machengo, lime (v).

Buratta with heirloom tomato, basil, fig balsamic reduction (v).

Char grilled zucchini, fried shallot and breadcrumbs (v).

Grilled halloumi, salsa verde, toasted pine seeds (v).

CLASSIC BBQ

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Salads

AED 15 per portion

Roasted pear, pickled baby beets, braised lentil and rocket salad, hazelnut dressing.

Mixed green leaves, hazelnut dukkha, Lebanese cucumber, mustard and coriander seed dressing (vegan).

Torn falafel salad, fried cauliflower, pine nuts, sumac, tahini dressing (v).

Heirloom tomato, burrata, grilled peach, purple basil, aged balsamic dressing (v).

Watermelon, feta, cucumber and mint salad (v).

Dessert

AED 45 per portion

Warm chocolate brownie, coffee cream, orange blossom caramel, candy walnut.

Baked white chocolate and raspberry cheesecake (v).

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

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

CLASSIC BBQ

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