



dish

CANAPÉ
BOWL &
FORK MENU

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TABLE NIBBLES

AED 35 per bowl

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

Scallops and pearls, steamed scallop, yuzu pearls, pineapple salsa, mango puree.

Tuna crudo, apple gel, avocado mousse, yuzu rice cracker, yuzu ponzu dressing.

Pate de campagne, black truffle, carrot cream, truffle jus.

Wagyu tenderloin, rosemary potato cylinder, mushroom duxelles, mustard cress.

Miso chicken roulade, yuzu pearls, red miso spiral, red miso mayonnaise.

Truffle sponge, pickled shemiji, chicken foam, fresh truffle.

The honey comb, sage hive, shallot honey chutney, parsnip, beetroot dust (v).

Burnt Mexican corn, corn cup, coriander cress, lime oil (v).

Fig leaf, goat cheese mousse, glazed balsamic fig, pickled beetroot (v).

Red pepper paving, bell pepper, eggplant, sesame, pepper gel, mustard cress (vegan).

Compressed fattoush, lemon gel, sumac, crispy filo, mint, coriander (vegan).

Cauliflower salad, red endive, purple cauliflower, maple dressing (vegan).

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HOT CANAPÉ

AED 12.50 per canapé

Paella taco, prawn mousse, pea cream, lemon cress.

Meringue burger, thai crab patty, savoury meringue, wakame, kimchi mayonnaise.

Wagyu short rib, schezuan honey glaze, candied peanuts, lemon cress.

Wagyu tataki, sushi rice roti, yuzu ponzu gel, sesame seeds, spring onion.

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

Japanese chicken gyoza, curry sauce.

Hot smoked confit chicken, miso crumb, nori chicken cracker, nori mayonnaise.

Lamb croquette, mint and rosemary jus, red pepper puree.

Cep and truffle arancini, truffle mayonnaise, fresh truffle (v).

Asian spring roll, sweet and sour vegetables, dashi fluid gel (v).

Potato bravas, tomato, chili, smoked paprika, black garlic (vegan).

Eggplant fattah, sumac pita, tahini, pomegranate, pine nut (vegan).

HOT CANAPÉS

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BOWL & FORK

AED 27.50 per bowl and fork

Chilean seabass, split buttermilk, thai basil oil, charred asparagus, smoked mash.

Korean fish and chips, kimchi tartare sauce, sweet soy crisps, sesame peas.

Confit duck boa, hoisin, asian salad, coriander, chilli.

Braised short rib, potato fondant, carrot puree, heirloom charred carrots, truffle jus.

Prawn and scallop gyoza, chilli soy dressing, sea herbs, crispy leeks.

Hokkaido scallop, vermicelli noodles, coriander chilli verde, dashi.

Chicken sando, yuzu mayonnaise, red cabbage jam, brioche.

Hot smoked chicken, spinach potato foam, roasted mushrooms, cep dust.

Sundried tomato risotto, shaved parmesan, tomato mayonnaise (v).

Tomato burrata, creamed burrata, tomato skin, basil chilli concasse, crispy basil (v).

Truffle with chips, parmesan, truffled yolk aioli, herb dust, fresh truffle (v).

Freekeh risotto, smoked eggplant puree, pomegranates, lemon oil, sumac (vegan).

Red thai curry, compressed marinated vegetables, red thai mousse, coconut sambal (vegan).

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DESSERTS

AED 12.50

The lemon, yuzu ganache, lemon glaze, mint water (v).

Rhubarb and custard, rhubarb salsa, ginger biscuit, anglaise mousse, rhubarb veil (v).

Lemongrass cheesecake, ginger biscuit, lime butter cream, sesame (v).

Eaton mess, set raspberries, strawberry meringue (v).

Peach tatin pie, puff pastry, caramel, Italian meringue (v).

Kunafa cup, rose water syrup, mozzarella, pomegranate gel, pistachio puree (v).

Yuzu watermelon, lemon mint glaze, ground black pepper (vegan).

Allergens

- Vegetarian — v
- Vegan — vegan

Terms & Conditions

- 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.

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