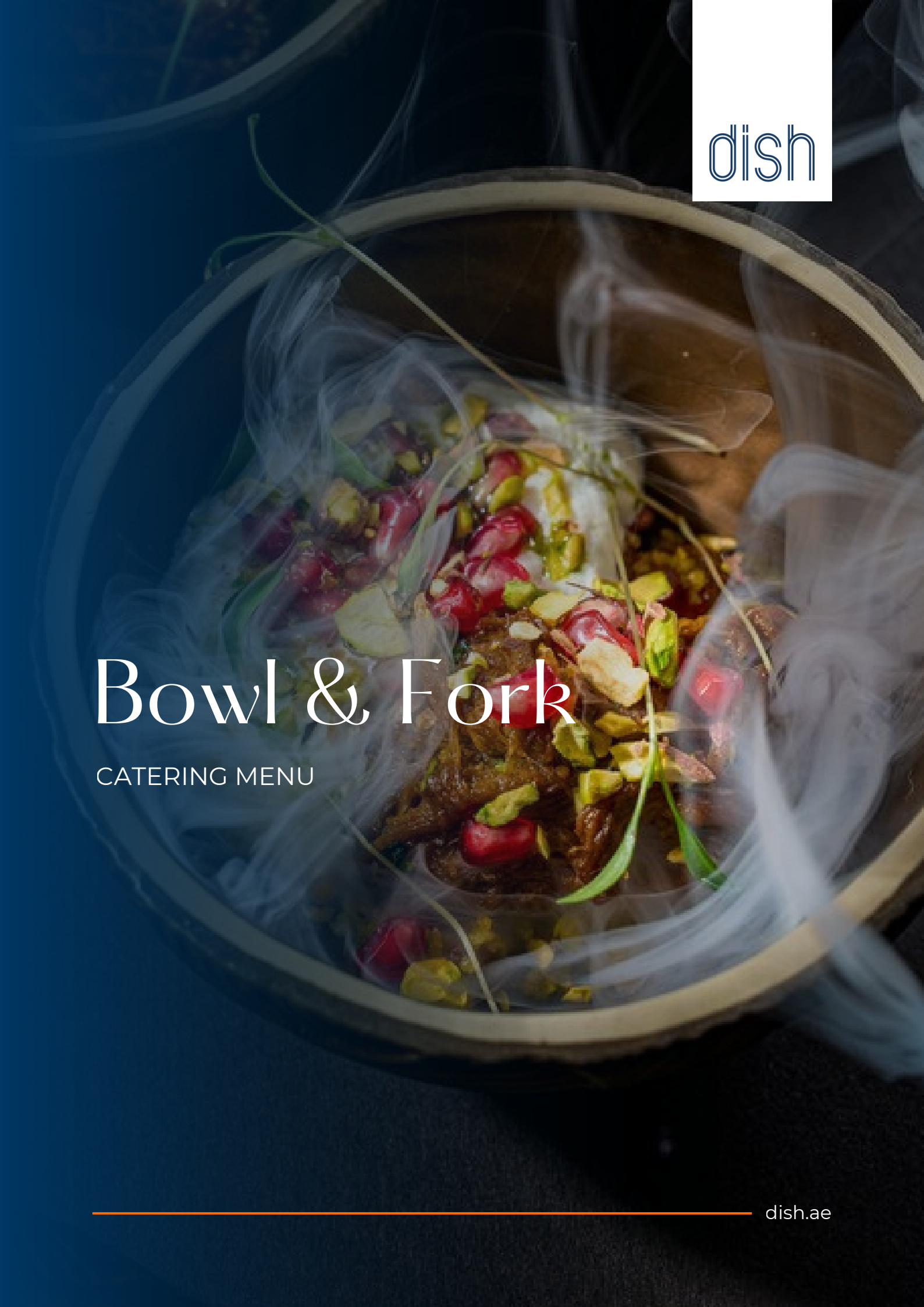


A top-down view of a bowl filled with a variety of ingredients including red radishes, green herbs, and brown meat, with wisps of white smoke rising from the bowl. The background is a dark blue gradient.

dish

Bowl & Fork

CATERING MENU

Raw Bar

— AED 40 per bowl

Salmon sashimi

granny smith apple and wasabi sorbet | compressed apple | apple leche de tigre dressing | fresh chili (cy, d, sf)

Scallop ceviche

leche de tigre | mango gel | mango chili salsa | puffed quinoa (cy, mol)

Seabass ceviche

orange aji dressing | orange segments | popped buckwheat | fresh chili | coriander cress (cy, sf)

Tuna tiradito

yuzu ponzu | avocado mousse | green oil | rice cracker (g, sf, soy)



Salmon crudo | coconut cream | Thai basil oil | spicy carrot shavings | cucumber lime salsa

Raw Bar

— AED 40 per bowl

Beef tataki

burnt onion mayo | wasabi ponzu | tomato horseradish (se, sf, g, soy)

Tuna tartare

tuna | scallions | sesame seeds | chili oil | soy dressing | rice cracker (mu, se, sf soy)

Watermelon tiradito

watermelon ponzu | chili pumpkin seeds | basil and mint oil | fried leeks (so, g, vg)



Tuna tiradito

yuzu ponzu | avocado mousse | green oil | rice cracker (g, sf, soy)



Farm Bowl & Fork

— AED 35 per bowl

Braised short rib tortellini

chicken consommé | rocket oil | nasturtium leaf (e, cy, g)

Smoked lamb shoulder

burnt butter couscous | aired yogurt | molasse jus | pomegranate seeds | pine nuts (d, g, cy, tn, mu)

Braised Welsh lamb shoulder

preserved lemon hummus | pomegranate molasses jus | pomegranates | crispy shallots | pine nuts (d, cy, g, tn, se)

Hibachi BBQ chicken thigh

dal makhani | tempura crumble | mixed cress (d, g, mu)

Braised short rib tortellini
chicken consommé | rocket oil | nasturtium leaf (e, cy, g)

Farm Bowl & Fork

— AED 35 per bowl

Chicken Sando

yuzu mayonnaise | red cabbage jam | brioche (eg)

Confit Duck Boa

hoisin | asian salad | coriander | chilli (g)

18 hour smoked beef short rib

schezuan honey glaze | candied peanuts | burnt eggplant puree | sesame | fried leeks (d, g, cy, se, so, pn)

Lamb Kofta

pumpkin and sweet potato purée | burnt onion and mint salad | pistachio (e, d, cy, tn)





Garden Bowl & Fork

— AED 35 per bowl

Pan fried lasagna

truffle tomato sauce | bechamel cream |
grated parmigiana (d, e, cy, g)

Smoked artichoke risotto

smoked artichoke puree | artichoke crisps |
preserved lemon | lemon oil (d, v)

Miso glazed sweet potato

garlic tahini yogurt | coriander verde |
pistachio dukkha (d, se, soy, tn)

Char Siu cauliflower

garlic honey yogurt | sesame seeds
(d, soy, g, se)

Smoked artichoke risotto
smoked artichoke puree | artichoke crisps | preserved
lemon | lemon oil (d, v)

Garden Bowl & Fork

— AED 35 per bowl

Mac And Cheese

black truffle and tallegio (mk)

Summer burrata

grapefruit | lime, mandarin | chili, garlic |
fennel | olive oil (d, v)

Watermelon Tiradito

watermelon ponzu | chili pumpkin seeds |
basil and mint oil | fried leeks (so, g, vegan)
AED 45 per bowl

Tomato concasse and lychee

concasse heirloom tomatoes | lychee dressing
| fresh herbs (vg)

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Summer burrata
grapefruit | lime, mandarin | chili, garlic | fennel | olive oil (d, v)

Sea Bowl & Fork

— AED 35 per bowl

Chilean Seabass

tom kha sauce | braised cabbage | candied peanuts | thai basil oil (pn, sf)

Fried cod

katsu sauce | Asian pickled slaw | coriander oil (d, g, so, sf)

Grilled kingfish

Peruvian aji verde sauce | braised carrot | black garlic coriander oil | scallions | coriander cress | crispy corn (sf)

Crab Bonda

chili tamarind chutney | apple kimchi salad | charred corn (d, e, mu, g, cr)



Fried cod
katsu sauce | Asian pickled slaw | coriander oil (d, g, so, sf)



Chilean Seabass
tom kha sauce | braised cabbage | candied peanuts | thai basil oil (pn, sf)

Sea Bowl & Fork

— AED 35 per bowl

Crispy skin seabass

south Asian cream sauce | fried shallots | kachumber salad | coriander (d, mu, sf)

Grilled harissa prawns

sweet harissa sauce | black garlic tahini | pistachio (d, cr, se, tn)

Treacle cured salmon

cucumber consommé | cucumber | coriander oil | pickled onion (sul, sf)

Prawn and scallop gyoza

split buttermilk | Thai basil oil | smoked mash (d, sf, soy)

Sweet Treat Bowl & Fork

— AED 35 per bowl

Chocolate and frozen raspberries

caramel | chocolate cremieux | raspberry gel | raspberry granita (d, e, g)

Iced lemon tart

butter biscuit crumble | lemon curd | yuzu granita (d, e, g)

Mango sticky rice

mango salsa | coconut split cream | Thai basil oil | mango granita (vg)



Mochi
yuzu and lemon | matcha | mango | coconut | raspberry | vanilla (d)



Chocolate and frozen raspberries
caramel | chocolate cremieux | raspberry gel | raspberry granita (d, e, g)

Sweet Treat Bowl & Fork

— AED 35 per bowl

Charred pineapple

coconut caramel | pineapple crisp | coconut granita (g, vg)

Mochi

yuzu and lemon | matcha | mango | coconut | raspberry | vanilla (d)



Mango sticky rice | Thai basil mango salsa | mango granita | mango gel (vg)

Allergens

- cr — Crustaceans
- cy — Celery
- d — Dairy
- e — Eggs
- g — Gluten (wheat, rye, oats, barley and spelt)
- lup — Lupin
- mol — Molluscs
- mu — Mustard
- pn — Peanuts
- sf — Seafood
- se — Sesame
- soy — Soy beans
- sul — Sulphur Dioxide/Sulfites
- tn — Tree nuts (almond, hazelnut, walnut, macadamia, pecan, pistachio etc.)
- v — Vegetarian
- vg — Vegan

Terms and 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.

Minimum number of guests is 20.

A non-refundable deposit of 50% is required for all functions.

Detailed Terms & Conditions will be shared on your quotation.

Get in touch

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