

dish

Canapé

CATERING MENU



Canapé shots

— AED 25 per canapé

Edible oyster – yuzu fizz with chili

oyster mouse | yuzu granita | sea herb oil | chili oil | edible oyster shell (d, se, g, mol)

Scallop and green apple – apple and grapefruit

celeriac puree | compressed green apple | pickled grapefruit pearls | tart shell (d, g, mol)

Truffle sponge – Dashi

pickled mushrooms | pickled mustard seeds | truffle mayo | truffle foam (d, e, g, mu, v)



Oyster mousse – yuzu fizz with chili
yuzu granita | sea herb oil | chili oil | edible oyster shell
(d, se, g, mol)

Canapé shots

— AED 25 per canapé

Beetroot tartare – Brazilian lemonade

vegan feta | fried beetroot | beetroot tartlet | lemon oil (g, cy, vg)

Chicken nori cracker – grape and pomegranate juice

chicken fat mayonnaise | smoked chicken breast | fried nori | plum gel | sweet pickled grapes (d, e, g, mu)

Tempura fried shiso leaf - kombucha

papaya salad | peanut crumble | noc nam dressing | Thai basil (g, sf, pn)



Beetroot tartare – Brazilian lemonade
vegan feta | fried beetroot | beetroot tartlet | lemon oil (g, cy, vg)



Truffle and caviar beignet
crème fraîche | caviar (d, e, g, sf)

Premium Cold Canapé

— AED 20 per canapé

Edible oyster

oyster mouse | yuzu granita | sea herb oil |
edible oyster shell (d, se, g, mol)

Truffle and caviar beignet

crème fraîche | caviar (d, e, g, sf)

Caviar éclair

salted choux pastry | whipped sour cream |
compressed cucumber | caviar (d, e, g, sf)

Note: minimum 50 pax

Cold Sea Canapé

— AED 15 per canapé

Scallop and green apple

celeriac puree | compressed green apple |
pickled grapefruit pearls | tart shell (d, g, mol)

Carabinero prawn taco

apple veil | mango cucumber salsa | puffed
quinoa | burnt habanero mayonnaise
(d, e, g, mu, cr)

Cucumber and caviar

crème fraîche | lemon zest oil | buckwheat
cracker (d, sf)

Tuna wasabi ponzu

avocado mousse | pickled daikon | ponzu gel
| wasabi tapioca (sf, soy, g)



Scallop and green apple
celeriac puree | compressed green apple | pickled grapefruit
pearls | tart shell (d, g, mol)

Cold Sea Canapé

— AED 15 per canapé

Treacle cured salmon

sour cream and cumin | braised beetroot | fresh chives | tapioca crisp (sf, d, sul)

Tempura fried shiso leaf

papaya salad | peanut crumble | noc nam dressing | Thai basil (g, sf, pn)

Sesame tuille

spicy tuna tartare | siracha mayonnaise | avocado mousse | lemon cress (d, e, mu, se, sf)

Lobster tail tartelette

egg yolk drops | chervil | asparagus (cr, eg)



Carabinero prawn taco
apple veil | mango cucumber salsa | puffed quinoa | burnt
habanero mayonnaise (d, e, g, mu, cr)



Cold Farm Canapé

— AED 15 per canapé

Foie gras parfait

pear chutney | toasted brioche | pear puree (d, e, g)

Chicken miso parfait

miso mayonnaise | cabbage glaze | sesame shortbread | pickled ginger (d, e, soy, g, mu, se)

Chicken nori cracker

smoked chicken | chicken mayonnaise | plum gel | sweet pickled grapes (d, e, g, mu)

Chicken leaf

celery veil | celeriac puree | chicken rillettes | miso mayo (d, cy e, g, mu)

Chicken nori cracker
smoked chicken | chicken mayonnaise | plum gel | sweet
pickled grapes (d, e, g, mu)



Cold Farm Canapé

— AED 15 per canapé

Beef carpaccio

celeriac truffle remoulade | Parmesan sable | mustard mayo | horseradish (d, g, e, mu)

Wagyu beef tartare

potato croquette | smoked onion puree | cured egg yolk | pickled shallots | chives (d, e, g, mu)

Salt bush lamb fillet

zaatar chickpea cracker | smoked eggplant labneh | green harissa (g, d)

Lamb cylinder

sumac marinated lamb | potato cylinder | olive hummus (d, e, g, se)

Wagyu beef tartare

potato croquette | smoked onion puree | cured egg yolk | pickled shallots | chives (d, e, g, mu)

Cold Garden Canapé

— AED 15 per canapé

Beetroot tartare

vegan feta | fried beetroot | beetroot tartlet | lemon oil (g, vg)

Truffle sponge

pickled mushrooms | pickled mustard seeds | truffle mayonnaise (d, e, g, mu)

Pumpkin and curry mousse

dukkah panko | mango gel (vg, g)

Fig leaf

goat cheese mousse | glazed balsamic fig | pickled beetroot (d)



Beetroot tartare

vegan feta | fried beetroot | beetroot tartlet | lemon oil (g, vg)

Cold Garden Canapé

— AED 15 per canapé

Parsnip and honeycomb

pickled parsnip | shallot puree | parsnip | scarlet cress (d, g, v)

Goats cheese mousse

black lavosh | quince gel | scarlet cress (d, e, g, v)

Compressed fattoush

lemon gel | sumac | crispy filo | mint | coriander (d, g, vg)

Watermelon and feta

marinated watermelon | vegan feta mousse | puffed buckwheat (vg)



Truffle sponge
pickled mushrooms | pickled mustard seeds | truffle
mayonnaise (d, e, g, mu)



Lobster popsicle
lobster | kaffir lime and lemongrass caramel | desiccated
coconut (cr, sf, soy, g)

Hot Sea Canapé

— AED 15 per canapé

Hokkaido scallop

chili lime butter | celeriac puree | tarragon verde (d, cr)

Lobster popsicle

lobster | kaffir lime and lemongrass caramel | desiccated coconut (cr, sf, soy, g)

Tandoori grilled tiger prawn

mint yogurt | cashew herb crumble (d, tn, cr)

Salmon fish cake

chive velouté | pickled shallots | lemon oil | fresh dill (d, e, g, mu, sf)



Kung pao prawn gyoza
kung pao sauce | black vinegar pickled onion
puree | braised peppers
| toasted peanuts (d, e, g, cr, soy, pn)

Hot Sea Canapé

— AED 15 per canapé

Kung pao prawn gyoza

kung pao sauce | black vinegar pickled onion
puree | braised peppers | toasted peanuts (d,
e, g, cr, soy, pn)

Korean spiced wild seabass

kimchi salsa | tapioca cracker | smoked
paprika (d, e, g, sf, se)

Prawn toast

black sesame | yuzu mayonnaise
(d, e, g, se, cr, mu)

Barramundi steamed in banana leaf

barramundi | cucumber and peanut sambal |
apple soy (g, sf, pn, soy)

Hot Farm Canapé

— AED 15 per canapé

Wagyu beef kofta

miso soy glaze | cured egg yolk | soy
mayonnaise | sesame seeds (d, e, g, soy, se)

Confit duck donut

chili hoisin sauce | cucumber | scallions | fried
donut (d, e, g, se, soy)

Chicken inasal skewer

hibachi smoked chicken | sisig sauce | pickled
slaw | fried onions (d, e, g, soy, mu)

Chicken and shitake sui mai

ponzu gel | sesame oil (g, soy, se)



Salmon fish cake
chive velouté | pickled shallots | lemon oil | fresh dill (d, e, g, mu, sf)



Wagyu smash burger
jalapeno burger sauce | fried shallots (d, e, g, mu)

Hot Farm Canapé

— AED 15 per canapé

Pressed olive fed truffled chicken

smoked Jerusalem artichoke puree |
artichoke crisp (d, e, g)

Wagyu smash burger

jalapeno burger sauce | fried shallots
(d, e, g, mu)

Lamb ragu tart

lamb shoulder | grated parmesan | chili
powder | filo tart | fresh mint (d, e, g, mu)

Arabic spiced lamb shoulder

sweet labneh | lemon gel | pistachio dukka |
filo cup (d, e, g, tn)

Hot Garden Canapé

— AED 15 per canapé

Smoked artichoke arancini

grated hazelnut | artichoke puree | artichoke
crisp (d, e, g, tn, mu)

Potato gratin croissant

garlic cream | truffle mayonnaise | grated
hazelnut (d, e, mu, tn)

Vada pav tortellini

spiced potato mousse | tamarind gel |
coriander mint gel (d, e, g, mu)

Wild Mushroom Dim Sum

ponzu gel | mushroom disc | sesame oil (se,
soy, g, e)



Vada pav tortellini
spiced potato mousse | tamarind gel | coriander mint gel
(d, e, g, mu)

Hot Garden Canapé

— AED 15 per canapé

Truffle arancini

truffle mayo | truffle carpaccio (d, e, g, mu)

Sweet potato and ricotta tortellini

red cabbage puree | braised white cabbage foam (d, e, g)

Patatas bravas

potato | tomato relish | black garlic aioli (mu, vg)

Mushroom toasty

cooked wild mushroom | taleggio | cep powder | aioli (d, g, e, mu)



Sweet potato and ricotta tortellini
red cabbage puree | braised white cabbage foam (d, e, g)



Almond and yuzu cheesecake
vanilla veil | yuzu gel | almond crumble (d, e, g, tn)

Sweet Treat Canapé

— AED 15 per canapé

Ferrero Rocher

hazelnut cream | chocolate cremieux | salted hazelnut praline (d, tn)

Passionfruit Cheesecake

cheese mousse | passion fruit gel | waffles | dried edible flowers

Caneles

apricot jam | honey (d, e, g)

Mandarin gummy

lemon curd | Italian meringue | orange candy | shortbread (d, e, g)



Sweet Treat Canapé

— AED 15 per canapé

Lotus choux

lotus cream | lotus biscuit (d, e, g)

Coconut and white chocolate

ginger biscuit | frozen coconut | white chocolate leaf (d, e, g)

Almond and yuzu cheesecake

vanilla veil | yuzu gel | almond crumble (d, e, g, tn)

Mochi selections

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

Mandarin gummy
lemon curd | Italian meringue | orange candy | shortbread (d, e, g)



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

Passionfruit Cheesecake
cheese mousse | passion fruit gel | waffles | dried edible flowers

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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