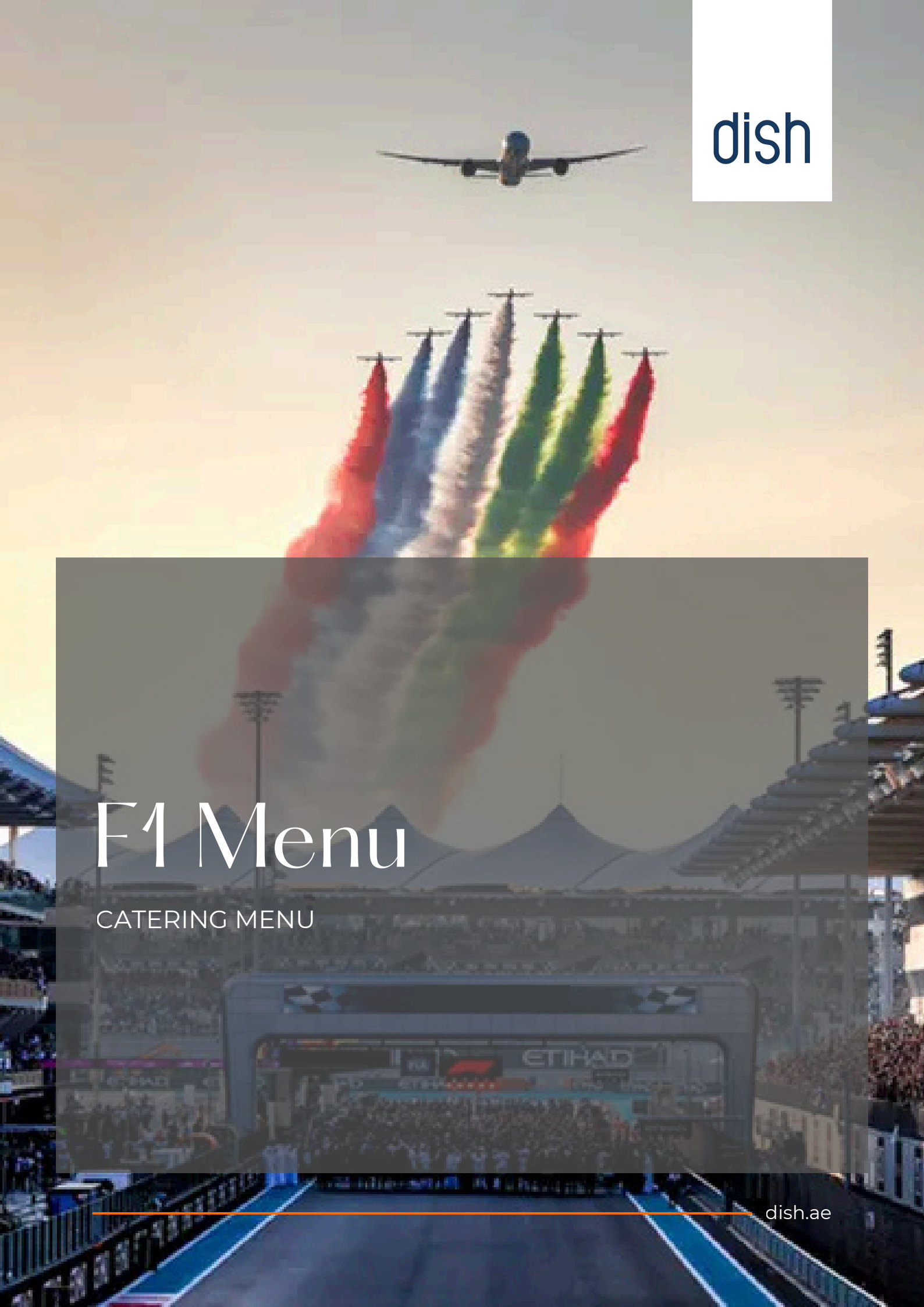




dish

F1 Menu

CATERING MENU

dish.ae

DAY 1 / Friday, Dec. 04

Cold Canapé

Scallop & Green Apple
celeriatic puree | compressed green apple | pickled grapefruit pearls | tart shell (d, e, g, mol)

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

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

Chicken Leaf
celery veil | celeriatic puree | chicken rillettes | miso mayo (d, e, g, cy, soy, mu)

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

Beetroot Cylinder
Beetroot cylinder, almond hummus, orange blossom gel, chervil (d, e, g, se, v)

Cauliflower Salad
red endives | maple dressing | purple cauliflower (vg)

Bowl & Fork

Scallop Gyoza
Scallop gyoza | sriracha ponza | fried leeks | scallions (g, e, sf, soy, se, mu, cr)

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

Chicken Sando
chicken sando | yuzu mayonnaise | red cabbage jam | brioche (d, e, g, mu, soy)

Lamb Kofta
chili pumpkin puree | burnt onion and mint salad (d, e, cy, tn))

Desserts

Tiramisu Cannoli
coffee mascarpone | coffee gel (d, e, g)

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

Coconut & White Chocolate
ginger biscuit | frozen coconut | white chocolate leaf (d, e, g)

Hot Canapé

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

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

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

Wagyu Short Rib
Wagyu short rib, Schezuan honey glaze, candied peanuts, lemon cress (d, mu, cy, pn, soy)

Crispy Chicken Slider
Crispy chicken slider | jalapeno mayo | slaw | brioche (d, e, g, mu)

Wild Mushroom siu mai
ponzu gel | mushroom disc | sesame oil (se, soy, g, e)

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

Miso Glazed Sweet Potato
garlic tahini yogurt | coriander verde | pistachio dukkha (d, se, soy, tn)

Smoked Artichoke Risotto
smoked artichoke puree | artichoke crisps | preserved lemon | lemon oil (vg)

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

DAY 2 / Saturday, Dec. 05

Cold Canapé

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

Yuzu cured Salmon
Compressed daikon | spring onion | yuzu pearls | chives (d, soy, sf)

Chicken Miso Parfait
potato croquette | cabbage glaze | sesame shortbread | pickled ginger (d, e, soy, g, mu, se)

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

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

Whipped Beetroot Hummus
whipped beetroot hummus | falafel crackers | pickled cucumber | preserved (g, se, vg) lemon

Pumpkin & Curry Mousse
spiced pumpkinseed dukka | mango gel (g, vg)

Bowl & Fork

Chilean Seabass
chilean seabass | split buttermilk | thai basil oil | smoked mash | dill gremolata (d, g, sf, soy)

Hibachi Bbg Chicken Thigh
dal makhani | tempura crumble | mixed cress (d, g, e, mu)

Confit Duck Boa
confit duck boa | hoisin | asian salad | coriander | chilli (g, soy)

18 Hour Smoked Beef Short Rib
8 hour smoked beef short rib | asian honey glaze | candied peanuts | miso eggplant | fried leeks (d, mu, se, cy, pn, soy)

Desserts

Tiramisu Cannoli
coffee mascarpone | coffee gel (d, e, g)

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

Coconut & White Chocolate
ginger biscuit | frozen coconut | white chocolate leaf (d, e, g)

Hot Canapé

Baja Taco
Habanero mayo | pickled slaw | flour tortilla (d, e, g, mu, sf)

Kung Pao Prawn Gyoza
kung pao sauce | black vinegar pickled onion puree | braised peppers | toasted peanuts (d, e, g, se, cy, mol cr, soy, pn)

Chicken Inasal Skewer
hibachi smoked chicken | sisig sauce | pickled slaw | fried onions (d, e, su, soy, mu)

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

Korean Chicken bun
Korean fried chicken | goujochang | ginger and asian salad (d, e, g, se, soy)

Mushroom truffle arancini
Truffle mayo | truffle carpaccio | mushroom duxelle (d, e, g, mu)

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

Pan Fried Lasagna
pan fried lasagna | truffle tomato sauce | béchamel | parmesan foam (d, e, g, cy, v)

Truffle Mushroom Toastie
Truffle mayonnaise | taleggio (d, e, g, mu, v)

Watermelon Tiradito
watermelon ponzu | chili pumpkin seeds | basil and mint oil | fried leeks (soy, g, v)

DAY 3 / Sunday, Dec. 06

Cold Canapé

Edible oyster
Oyster mousse | yuzu granita | sea herb oil | edible oyster shell (d, se, sf, g, mol)

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

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

Wagyu Tataki
wagyu tatak | sushi rice roti | yuzu ponzu gel | sesame seeds | spring onion (d, se, soy, g,)

Compressed Fattoush
compressed fattoush | lemon gel | sumac | crispy filo | mint | coriander (d, g, v)

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

Watermelon & Feta
marinated watermelon | vegan feta mousse | puffed buckwheat (vg)

Bowl & Fork

Fried Cod
katsu sauce | asian pickled onion | coriander oil (d, g, soy, sf)

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

Braised Lamb Croquette
mint pea puree | chili jus | mint and onion salad (d, e, cy, g)

Braised Short Rib Tortellini
chicken emulsion | rocket oil | nasturtium leaf (d, e, g, cy)

Desserts

Tiramisu Cannoli
coffee mascarpone | coffee gel (d, e, g)

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

Coconut & White Chocolate
ginger biscuit | frozen coconut | white chocolate leaf (d, e, g)

Hot Canapé

Tandoori Grilled Tiger Prawn
mint yogurt | cashew herb crumble (d, tn, cr)

Barramundi Steamed In Banana Leaf
cucumber and peanut sambal | apple soy (g, sf, pn, soy)

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

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

Japanese chicken gyoza
Japanese curry sauce | scallions (d, g, soy)

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

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

Japanese Wet Rice
celeriac remoulade | grilled shitake mushrooms | pickled mushrooms | yuzu oil | cep dust (cy, soy, g, d, v)

BBQ grilled portabello mushroom taco
jalapeno mayonnaise | white cabbage slaw | flour tortilla (d, g, mu)

Tomato Concasse & Lychee
concasse heirloom tomatoes | lychee dressing | fresh herbs (vg)

Allergens

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

Terms and Conditions

- Beverages (Cocktails & Mocktails) are also available
- Staffing, including wait staff and bar staff will be provided by Dish Catering
- Please contact us for a detailed quote with exact pricing, including staffing
- 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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🌐 dish.ae

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Cold Canapé

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

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