



dish

# Fine Dining

CATERING MENU

## Pricing

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AED 275 per person (3 courses)

AED 65 per side (serves 5 people)

Prices include standard cutlery and crockery

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dish.ae



Wagyu beef 2 ways

18 hour smoked short rib | wagyu tenderloin | charred shallot petals | beetroot and preserved lemon puree | celeriac puree | baby beets | pumpkin seeds | bordelaise | nasturtium leaf oil (d, cy, g)

# Beginning

— choose one

## Prawn laksa

laksa emulsion | sea herb oil | wakame miso puree | orange gel | roasted peanuts (d, cr, soy, g, pn)

## Burrata and gazpacho

yellow tomato gazpacho | Heirloom tomatoes | chili pickled mango | tomato basil set gel | basil oil (d, mu, v)

## Beetroot carpaccio

candied walnuts | whipped feta | pickled blackberries | pickled red capsicum | walnut oil | smoked sea salt (tn, vg)



Burrata and gazpacho  
yellow tomato gazpacho | Heirloom tomatoes | chili pickled mango | tomato basil set gel | basil oil (d, mu, v)



Ricotta and melon  
honey dew melon | watermelon | chili pickled olives | elderflower vinaigrette (d, v)

# Beginning

— choose one

## Green and white asparagus

chive and asparagus puree | white asparagus cream | pickled mustard seeds | dill oil | Cajun toasted pine nuts (tn, d, mu, v)

## Mushroom on toast

brioche | mushroom truffle cream | pickled wild mushrooms | pickled mustard seeds (d, g, mu, v)

## Ricotta and melon

honey dew melon | watermelon | chili pickled olives | elderflower vinaigrette (d, v)





BBQ wild organic chicken  
wild garlic puree | shitake mushroom | dashi glaze | braised leeks | crispy leeks | chicken emulsion (d, soy, g, m)

## Middle

— choose one

### Wagyu beef 2 ways

18 hour smoked short rib | wagyu tenderloin | charred shallot petals | beetroot and preserved lemon puree | celeriac puree | baby beets | pumpkin seeds | bordelaise | nasturtium leaf oil (d, cy, g)

### Arabic spiced lamb shoulder

garlic tahini yogurt | cumin potato gratin | heirloom baby carrots | pomegranate jus | mustard powder (d, mu, g, cy)

### BBQ wild organic chicken

wild garlic puree | shitake mushroom | dashi glaze | braised leeks | crispy leeks | chicken emulsion (d, soy, g, m)

### Miso Chilean seabass

pickled buttermilk onion puree | kung pao prawn dumpling | fried potato | peanut crumble | bordelaise emulsion | green oil (d, e, g, cr, mol, sf, pn)

## Middle

— choose one

### Surf and turf risotto

braised beef cheeks | lobster tail | beef bone glaze | lobster bisque risotto | saffron butter | lemon oil (d, cr, cy)

### Mushroom and truffle gnocchi

truffle cream | cep dust | pickled Japanese mushrooms | pickled mustard seeds (g, vg)

### Grilled pumpkin ravioli

wild garlic spinach | soy milk emulsion | vegan feta | chili oil | fresh herbs (vg)



Mushroom and truffle gnocchi  
truffle cream | cep dust | pickled Japanese mushrooms | pickled mustard seeds (g, vg)



# End

— choose one

## Goats milk and elderflower cream

honeycomb biscuit | green apple gel |  
blackberry gel | pickled blackberries |  
candied walnuts (d, e, g, tn)

## Passionfruit cheesecake

frozen cheesecake | brown butter wafer |  
passionfruit puree | edible flowers (d, e, g)

## White and milk chocolate domes

raspberry coulis | caramel | wafer | yogurt ice  
cream | dark chocolate leaves (d, e, g)

## Rhubarb and ice cream

confit rhubarb | rhubarb gel | frozen yogurt |  
wafer spiral | coconut sorbet (d, e, g)



Goats milk and elderflower cream  
honeycomb biscuit | green apple gel | blackberry gel | pickled blackberries  
| candied walnuts (d, e, g, tn)

# End

— choose one

## Vegan orange chocolate Cremieux

orange olive oil | hazelnut praline | orange gel  
| vegan crumble | sea salt (g, vg)

## Sorbet and berries

coconut | raspberry | lemon | sweet pickled  
berries | raspberry consommé | basil oil (vg)

## Lemon sorbet

cucumber consommé | lightly pickled  
cucumber | sweet basil oil (vg)

## Chocolate torte

chocolate & caramel torte | white chocolate  
caramel | charcoal pastry | pickled raspberries  
| yogurt ice cream



Lemon sorbet  
cucumber consommé | lightly pickled cucumber | sweet basil oil (vg)

Rhubarb and ice cream  
confit rhubarb | rhubarb gel | frozen yogurt | wafer spiral | coconut sorbet (d, e, g)

## Allergens

- cr — Crustaceans
- cy — Celery
- e — Eggs
- g — Gluten (wheat, rye, oats, barley and spelt)
- lup — Lupin
- m — Milk
- mol — Molluscs
- mu — Mustard
- pn — Peanuts
- sf — Seafood
- se — Sesame
- so — 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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