

# CANAPÉ MENU



**1762**  
CATERING





## VEGETARIAN

### 3 Jelly Caprese & Burrata

balsamic, basil, and tomato jellies, parmesan crisp

### Arabic Mezze Crisp

cumin-spiced hummus, pine nuts, pomegranate, za'atar

### Shiitake, Black Truffle & Charred Brie Macaron

thyme, shiitake dust

### Goat Cheese & Blueberry Dust Lollipop

pistachio, apricot, cranberries

### Beetroot Napoleon

goat cheese, walnut crumble

### Green Gazpacho Shooter

glorious green vegetables, avocado, apple, lemon

### Chèvre Cheesecake

caramelised onion, goat cheese

### Parmesan Cheese Beignet

rosemary honey, black truffle dust

### English Cucumber Sandwich

chive cream cheese, dill

### Garden Vegetable Crudités

asparagus and spinach mousse



## CHICKEN / DUCK / TURKEY

### Fois Gras & Charcoal Brioche

caviar, yuzu gel

### Truffled Chicken & Mushroom Ravioli

thyme crème foam

### Confit Purple Potato & Cream Cheese

crispy turkey bacon, chive quenelle

### Duck Confit Panko-Crusted Polenta Cake

hoisin, candied kumquat

### Indonesian Chicken Satay Skewer

peanut sauce, lime

### Loaded Baby Baked Potato

sour cream, crispy turkey bacon, paprika dust

## BEEF / LAMB

### Beef Tatiki

ponzu dressing, shiso leaf

### Middle Eastern Spiced Lamb Tenderloin

chickpea cracker, saffron aioli

### Mini Caprese Wagyu Slider

buffalo mozzarella, tomato and basil pesto, tomato brioche

### Panko-Crusted Lamb Cigar

mint salsa

### Seared Angus Tenderloin

crushed green peppercorn crème

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## SEAFOOD

### Black Caviar-Topped Quail Egg

potato rosti nest

### Lobster & Crab Hushpuppy 🍳

buttermilk, chives, horseradish sour cream

### Black Blini & Smoked Salmon

beetroot and feta mousse, black caviar, dill

### Seabass & Fennel Ceviche

lime, yuzu jelly

### Miso-Glazed Black Cod 🍳

bok choy, mirin, sesame

### Prawn & Guacamole Taquito

cajun prawn, soft flour tortilla

### Quail Egg & Salmontini Royale 🍳

lemon hollandaise, chive sprinkle

### Salmon & Prawn Nori Roll

japanese wasabi mayo

### Sesame-Crusted Asian Crab Cake

pickled ginger, wasabi aioli

### Smoked Haddock Mousse, Pea & Mint Rosti

crispy turkey bacon dust

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## DESSERT

### Lavender & Coconut Panna Cotta Pot

blueberry, fresh lavender

### Matcha Green Tea Macaron

lemongrass cream, dried rose petal

### Blackberry & Lemon Jelly

candied citrus

### Candied Kumquat Cheesecake

orange, crushed amaretti

### White Chocolate Mousse, Amara & Lychee Jelly

raspberry, gold leaf, edible flowers

### Dulce de Leche Cake

espresso caviar

### Mini Lemon Meringue Pot

edible flowers

### Orange Blossom & Cardamom Crème Brûlée

pistachio dust, orange bubble, saffron

### Mojito Tartlet

meringue, lemon, lime zest, mint

### Edible Shot

chocolate mousse, caramel popcorn

### Fresh Berry Skewer

vanilla yoghurt dip



## PRICING

All pricing packages are fully customisable to accommodate any catering requirement.

### AED 48 per Person

four selections / four canapés per guest  
recommended for: up to 1 hour reception

### AED 72 per Person

six selections / six canapés per guest  
recommended for: 2 hour event

### AED 96 per Person


eight selections / eight canapés per guest  
recommended for: 4 hour event

### AED 120 per Person

ten selections / ten canapés per guest  
recommended for: 6 hour event

## REQUIREMENTS

Minimum Order 10 guests

Some items (indicated with  ) require onsite chef hire for preparation/cooking.  
Setup, Staffing and Equipment not included (see Catering Essentials Hire Card for pricing).

Orders must be fully confirmed 3-5 days in advance (see Terms of Service for details).

All pricing is inclusive of service charge and municipality.