

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

Some items (indicated with ) require onsite chef hire for preparation/cooking



CHICKEN / DUCK / TURKEY

Foie 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 & Smoked Salmon 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

Some items (indicated with 👨🍳) require onsite chef hire for preparation/cooking



PRICING

All pricing packages are fully customisable to accommodate any catering requirement. * PLEASE NOTE all prices are exclusive of VAT

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.