

CANAPÉ MENU





VEGETARIAN

Arabic Mezze Crisp

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

Goat Cheese & Blueberry Dust Lollipop

pistachio, apricot, cranberries

Green Gazpacho Shooter

glorious green vegetables, avocado, apple, lemon

Chèvre Cheesecake

caramelised onion, goat cheese

English Cucumber Sandwich

chive cream cheese, dill

Garden Vegetable Crudités

asparagus and spinach mousse

CHICKEN/DUCK/TURKEY

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

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



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

SEAFOOD

Black Blini & Smoked Salmon

beetroot and feta mousse, black caviar, dill

Seabass & Fennel Ceviche

lime, yuzu jelly

Miso-Glazed Black Cod

ok choy, mirin, sesame

Prawn & Guacamole Taquito


cajun prawn, soft flour tortilla

Quail Egg & Smoked Salmon Royale

lemon hollandaise, chive sprinkle

Sesame-Crusted Asian Crab Cake

pickled ginger, wasabi aioli

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DESSERT

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

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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: 1 hour reception

AED 72 per Person

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

AED 96 per Person

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

AED 120 per Person

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

REQUIREMENTS

Minimum Order 10 guests

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.