



## Day 1

### **Starter**

Duet of salmon and poached Atlantic lobster enhanced with a saffron dill cream  
Terrine of corn-fed chicken with duck liver and a tangy fig confit  
Roasted prime fillet of beef with sauce gribiche and pickles  
Shrimp melon salad marinated with lemon mint vinaigrette  
Thai style marinated breast of chicken salad  
New potato salad tossed with crème fraîche and garden chives  
Buratta and roast root vegetable salad with balsamic  
Bustanica salad with accompaniments and dressings

Hommos | Baba ghanouj | Fattoush | Stuffed vine leaves

Assortment of breads

### **Carvery Station**

Wagyu beef Tournedos served with a wild mushroom sauce  
Roasted rosemary-scented new potatoes  
Caramelized garden vegetables with fresh herbs

### **Main Course**

Milk fed veal cutlet with sage jus  
Stir fried lobster and scallops with ginger soy glaze  
Corn fed chicken breast stuffed with spinach and gorgonzola  
Gulf style hamour biryani with cucumber raita  
Handmade vegetable cannelloni with basil and cherry tomato concasse  
Wok-fried vegetable Hong Kong noodles  
Vegetadle jhalfrazi  
Wild rice pilaf

### **Dessert**

Strawberry & rhubarb crumble, served with cinnamon scented vanilla sauce  
Lemon chiffon tarte  
Tiramisu  
Dark chocolate tart  
Raspberry entremet  
Exotic sliced fruit assortment  
Arabic sweet selection

## Day 2

### **Starter**

Chili and lime marinated Gulf prawns  
Smoked corn-fed chicken with morels and caramelized onions  
Maple glazed loin of milk fed veal with apricot thyme chutney  
Char grilled Thai style Angus beef salad  
Traditional Caesar salad with corn-fed chicken  
Greek salad with black olives and feta  
Vine ripened tomatoes with buffalo mozzarella and basil oil  
Bustanica salad with accompaniments and dressings

Hummus | Moutabel | Tabbouleh | Stuffed Vine leaves

Assortment of breads

### **Carvery Station**

Five spice-marinated lamb rack with hoisin glaze  
Cumin roasted new potatoes  
Roast vegetables, provencal style

### **Main Course**

Grilled Wagyu beef fillet mignon with truffle demi-glace or dijon mustard  
Green Thai chicken curry with eggplant  
Roasted Chilean Sea bass with cherry tomatoes and capers  
King prawns served on braised fennel with a lemon tarragon sauce  
Panzerotti pasta with creamy wild mushroom sauce  
Indonesian fried egg noodles  
Vegetable balti tarkari  
Steamed basmati rice

### **Dessert**

Um ali  
Apple pie with vanilla sauce and double cream  
Grand cru chocolate mousse  
Key lime pie  
Victorian cake  
Exotic sliced fruit assortment  
Arabic sweet selection





Day 3

**Starter**

Sesame crusted yellow fin tuna and seared scallops with daikon salad  
Five spice roasted breast of duck with blood orange jam  
Roasted Angus beef with caramelized asparagus  
Classical niçoise salad with king prawns  
Arabic chickpea salad with zaatar roasted breast of chicken  
New potato salad tossed with crème fraiche and garden chives  
Buratta and roast root vegetable salad with balsamic  
Bustanica salad with accompaniments and dressings

Hommos | Mouhamara | Lubieh bil zeit | Stuffed vine leaves

Assortment of breads

**Carvery Station**

Wagyu beef filler accompanied by tomato salsa and shaved parmigiana  
Crushed potato with black pepper and chopped chives  
Steamed vegetable panache

**Main Course**

Pan-seared Glacier 51 tooth fish with a lime butter reduction and capers  
Tandoori corn-fed chicken served with curried vegetable ragout  
Local style fresh lamb biryani served with raita  
Ocean lobster and seafood pie topped with creamy rocket mash  
Penne arabiatta  
Singapore style wok-fried noodles  
Paneer mushroom peas masala  
Steamed basmati rice

**Dessert**

Pineapple and strawberry cobbler with double cream and anglaise sauce  
Mango mousse, caramel and passion fruit gâteau  
Orange savarin with fresh berries  
Chocolate decadence  
Arabic coffee profiteroles  
Exotic sliced fruit assortment  
Arabic sweet selection

Day 4

**Starter**

Mandarin roasted breast of corn-fed chicken with kumquat chutney and foie gras  
Duet of hot and cold smoked Scottish salmon with horseradish cream  
Lemongrass flavored poached Deep-Sea scallops  
Char-grilled tenderloin of Angus beef salad  
Grilled chicken Santa Cruz salad  
Greek salad with black olives and feta  
Vine ripened tomatoes with buffalo mozzarella and basil oil  
Bustanica salad with accompaniments and dressings

Hommos | Moutabel | Fattoush | Stuffed vine leaves

Assortment of breads

**Carvery Station**

Double rack of lamb with shallot and thyme gravy served with polenta  
New potato halves steamed with parsley  
Olive oil and pesto-baked carrot and zucchini

**Main Course**

Fire-roasted breast of corn-fed chicken with a balsamic glaze  
Char grilled Gulf hamour on a tomato tarragon ragout  
Indian butter chicken  
Chili and coconut tiger prawns Sri Lankan style  
Tri-color tortellini cooked in a creamy parmesan cheese sauce  
Wok tossed egg noodles with vegetable  
Carrot and pea masala  
Jeera pulao

**Dessert**

Warm bramley apple pie with double cream  
Dark chocolate bread and butter pudding  
New York cheesecake raspberry coulis  
Matcha mouse cake  
Date and mascarpone cream cake  
Exotic sliced fruit assortment  
Arabic sweet selection





## Gold Lunch

### Day 5

#### Starter

Roasted Angus beef with remoulade sauce  
Honey roasted breast of chicken with chilly papaya salad  
Poached hamour stuffed with baby spinach mousse  
Scandinavian potato salad with Scottish salmon confit  
Clay roasted tandoori chicken and katchumber salad  
New potato salad tossed with crème fraîche and garden chives  
Buratta and roast root vegetable salad with balsamic  
Bustanica salad with accompaniments and dressings

Hommos | Baba ganouj | Tabbouleh | Stuffed vine leaves

Assortment of breads

#### Carvery Station

Wagyu rib eye with green pepper juslie, sautéed haricots vets  
Roasted free style potatoes with caraway  
Mediterranean roasted vegetables with thyme

#### Main Course

King prawns served on braised fennel with a lemon tarragon sauce  
Seafood paella with lobster, red snapper and squid  
Roast Loin of milk fed veal with lemon parsley sauce and gnocchi  
Chinese roast duck breast with hot plum sauce on greens  
Spinach ricotta ravioli with a plum tomato basil sauce  
Stir-fried vegetable noodles Malaysian style  
Mixed summer vegetable thoran  
Steamed basmati rice

#### Dessert

English apple and blackcurrant pie, sauce anglaise and double cream  
Lemongrass and palm sugar panna cotta with sweet mango salsa  
Rice and peach gâteau  
Millionaire shortbread  
Orange frangipane  
Exotic sliced fruit assortment  
Arabic sweet selection



**Upgrade** the chalet dining experience by adding supplementary item choice from below.

#### Caviar service

125g Iranian caviar tin; with Egg white, yolk, lemon wedges, sour cream, chopped onion, chopped chives, blinis and melba toast

#### Seafood selection on ice

Dibba bay UAE grown Oysters, Atlantic lobster, Tiger prawns, mussels with cocktail sauce, rye bread, salted butter and tabasco

#### Oyster service

1 dozen Dibba bay UAE grown oysters schucked; with shallot vinegar, lemon wedges, and tabasco

#### Sushi and sashimi boat

California rolls, salmon, tuna and tamago nigiri, Tuna and salmon sashimi with wasabi, pickled ginger and soy sauce

#### Smoked salmon service

Scottish smoked salmon; with lemon wedges, capers, onion rings, horseradish cream and toast

#### Foie gras service

500g foie gras terrine with fig chutney toasted hazelnuts and toasted brioche

#### Whole Emirati Ouzi

Whole lamb seasoned and slow-cooked with a variety of spices and herbs served with fragrant rice, nuts, and raisins.

Supplementary charges applicable.

Contact F&B service team [Airshow.orders@ekfc.ae](mailto:Airshow.orders@ekfc.ae) for more details.



Appetite for perfection