



Gold Lunch

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
Vegetable 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

Appetite for perfection



Gold Lunch

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 fraiche 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 gateau
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 for more details.



Appetite for perfection