



Day 1

Starter

Salmon smoked enhanced with a dill cream
Roasted prime fillet of beef with sauce gribiche and pickles
Shrimp and melon salad marinated with lemon mint vinaigrette
Thai style marinated breast of chicken salad

Garden Salad, cucumber, cherry tomato, red onion, carrot
New potato salad tossed with crème fraiche and garden chives
Bustanica salad with accompaniments and dressing

Hommos
Baba ghanouj
Fatoush

Assortment of breads

Main Course

Asian prawn's laksa sauce
Corn fed chicken breast stuffed with spinach and gorgonzola
Gulf style Hamour biryani with cucumber raita
Angus beef fillet served with a wild mushroom sauce
Vegetable cannelloni with fried basil and chunky tomato concasse
Vegetable jhalfrazi
Wild rice pilaf
Roasted rosemary-scented new potatoes
Caramelized garden vegetables with fresh herbs

Dessert

Strawberry & rhubarb crumble with cinnamon scented vanilla sauce
Dark chocolate tart
Lemon chiffon tarte
Tiramisu
Seasonal fresh fruit platter

Day 2

Starter

Terrine of white hamour and lobster with a lobster mousseline
Smoked chicken with morels and caramelized onions
Maple glazed loin of veal with apricot thyme chutney
Mediterranean seafood salad with roasted sweet peppers

Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Bustanica salad with accompaniments and dressing

Hommos
Mutable
Tabbouleh

Assortment of breads

Main Course

Five spice-marinated lamb chops with hoisin glaze
Green Thai chicken curry with eggplant
King prawns served on braised fennel with a lemon tarragon sauce
Paneer with red curry paste, peas, spring onion and cilantro
Panzerotti pasta with creamy mushroom sauce
Vegetable balti tarkari
Basmati rice
Cumin roasted new potatoes
Roast vegetables, Provencal style

Dessert

Um ali
Apple pie with vanilla sauce and double cream
Grand cru chocolate mousse
Victorian cake
Seasonal fresh fruit platter

Day 3

Starter

Sesame crusted yellow fin tuna with daikon salad
Five spice roasted breast of duck with blood orange jam
Arabic chickpea salad with chicken
The classical niçoise salad with king prawns

New potato salad tossed with crème fraiche and garden chives
Buratta and roast root vegetable salad with balsamic
Bustanica salad with accompaniments and dressing

Hommos
Mouhamara
Lubieh bil zeir

Assortment of breads

Main Course

Seared beef fillet with tomato salsa and shaved parmigiana
Pan-seared seabass with a lime butter reduction and capers
Tandoori corn-fed chicken served with curried vegetable ragout
Local style lamb biryani served with raita
Penne arabiatata
Paneer mushroom peas masala
Steamed basmati rice
Crushed potato with black pepper and chopped chives
Steamed vegetable panache

Dessert

Pineapple and strawberry cobbler with anglaise sauce
Mango mousse, caramel and passion fruit gâteau
Orange savarin with fresh berries
Arabic coffee profiteroles
Seasonal fresh fruit platter



Silver Lunch

Day 4

Starter

Mandarin Smoked Breast of Chicken with kumquat chutney
Duet of hot and cold smoked Salmon with horseradish cream
Lemongrass flavored poached Deep Sea Scallops
Char-grilled tenderloin of beef salad

Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Bustanica salad with accompaniments and dressing

Hommos
Moutabel
Fatoush

Assortment of breads

Main Course

Fire-roasted breast of chicken and balsamic glaze
Char grilled 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
Carrot and pea masala
Jeera pulao
New potato halves steamed with parsley
Olive oil and pesto-baked carrot and zucchini

Dessert

Warm bramley apple pie with double cream
Dark chocolate bread and butter pudding
New York cheesecake raspberry coulis
Seasonal fresh fruit platter
Matcha mouse cake

Day 5

Starter

Clay roasted tandoori chicken and katchumber salad
Honey roasted breast of chicken with chilly papaya salad
Poached hamour stuffed with baby spinach mousse
Scandinavian potato salad with salmon confit

New potato salad tossed with crème fraiche and garden chives
Buratta and roast root vegetable salad with balsamic
Bustanica salad with accompaniments and dressing

Hommus
Baba Ganouj
Tabbouleh

Assortment of breads

Main Course

Seafood paella
Roasted seabass with cocktail tomatoes and capers
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 chunky tomato basil sauce
Mixed summer vegetable thoran
Steamed basmati Rice
Roasted free style potatoes with caraway
Mediterranean roasted vegetables with thyme

Dessert

English apple & blackcurrant pie, sauce anglaise and double cream
Lemongrass and palm sugar panna cotta with sweet mango salsa
Millionaire shortbread
Rice and peach gateau
Seasonal fresh fruit platter



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