



Silver Lunch  
AED 395

Day 1

**Starter**

Salmon smoked enhanced with 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 laksa sauce  
Corn fed chicken breast stuffed with spinach and gorgonzola  
Gulf style hamour biryani with cucumber raita  
Angus beef fillet served with 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 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

**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  
Burrata 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 lime butter reduction and capers  
Tandoori corn-fed chicken served with curried vegetable ragout  
Local style lamb biryani served with raita  
Penne Arabiatta  
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

Appetite for perfection



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Day 4

**Starter**

Mandarin smoked breast of chicken with kumquat chutney  
Duet of hot and cold smoked salmon with horseradish cream  
Lemongrass flavored poached 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 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  
Wagyu beef coppa antipasti  
Poached hamour stuffed with baby spinach mousse  
Scandinavian potato salad with salmon confit

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

Hommus  
Baba Ganouj  
Tabbouleh

Assortment of breads

**Main Course**

Seafood paella  
King prawns served on braised fennel with lemon tarragon sauce  
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 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 shucked; 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

**International Cheese board**

Selection of 5 boutique cheeses served with nuts & dried fruits

**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