



Gold Lunch
AED 555

Day 1

Starter

Duet of salmon and poached Atlantic lobster enhanced with saffron dill cream
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
Burrata and roast root vegetable salad with balsamic
Terrine of corn-fed chicken with duck liver and tangy fig confit

Salad bar

Selection of Bustanica salad leaves with cherry tomatoes, cucumbers, peppers, mushrooms, croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, babaganoush, vine leaves and fatoush

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

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
Handmade vegetable cannelloni with basil and cherry tomato concasse
Gulf style hamour biryani with cucumber raita
Vegetable jalfrezri | Wild rice pilaf
Wok-fried vegetable Hong Kong noodles

Carvery Station

Roast Angus ribeye with wild mushroom sauce
Roasted rosemary-scented new potatoes
Caramelized garden vegetables with fresh herbs

Dessert

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

Per person price with VAT & DM Fee inclusive

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
Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Traditional Caesar salad with corn-fed chicken
Char grilled Thai style Angus beef salad

Salad bar

Selection of Bustanica salad leaves with cherry tomatoes, cucumbers, peppers, mushrooms, croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, moutabel, vine leaves and fatoush

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Main Course

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

Carvery Station

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

Dessert

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

Appetite for perfection



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Day 3

Starter

Sesame crusted yellow fin tuna and seared scallops with daikon salad
Five spice roasted breast of duck with blood orange jam
Classical nigoise 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
Roasted Angus beef with caramelized asparagus

Salad bar

Selection of Bustanica salad leaves with cherry tomatoes, cucumbers, peppers, mushrooms, croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, muhamarah, vine leaves and lubiah bil zeit

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Main Course

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

Carvery Station

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

Dessert

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

Per person price with VAT & DM Fee inclusive

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 flavoured poached scallops
Char-grilled tenderloin of Angus beef salad
Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Grilled chicken Santa Cruz salad

Salad bar

Selection of Bustanica salad leaves with cherry tomatoes, cucumbers, peppers, mushrooms, croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, moutabel, vine leaves and fatoush

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Main Course

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

Carvery Station

Double rack of lamb with shallot and thyme gravy
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
Matcha mouse cake | Date and mascarpone cream cake
Exotic sliced fruit assortment | Arabic sweet selection

Appetite for perfection



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Day 5

Starter

Wagyu beef coppa antipasti
Poached hamour stuffed with baby spinach mousse
Scandinavian potato salad with Scottish salmon confit
Clay roasted tandoori chicken and kachumber salad
New potato salad tossed with crème fraîche and garden chives
Buratta and roast root vegetable salad with balsamic
Roasted Angus beef with remoulade sauce

Salad bar

Selection of Bustanica salad leaves with cherry tomatoes, cucumbers, peppers, mushrooms, croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, babaganoush, vine leaves and tabbouleh

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Main Course

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

Carvery Station

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

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

Per person price with VAT & DM Fee inclusive



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 for more details.

