



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  
New potato salad tossed with crème fraiche and garden chives  
Bocaccini and roast root vegetable salad with balsamic

**Salad Bar**

Selection of Bustanica salad leaves  
Cherry tomatoes, cucumbers, peppers, carrots, croutons  
Balsamic vinaigrette, lemon vinaigrette, ranch dressing

**Arabic Mezze**

Hummus, babaganoush and fatoush

**Bakers Basket** (Gluten free available on request)

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

**Main Course**

Angus beef fillet served with wild mushroom sauce  
Asian prawn with ginger soy glaze  
Corn fed chicken breast stuffed with spinach and gorgonzola  
Vegetable cannelloni with fried basil and chunky tomato concasse  
Gulf style hamour biryani with cucumber raita  
Vegetable jhalfrazi  
Wild rice pilaf  
Roasted rosemary new potatoes with garden vegetables

**Dessert**

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

Day 2

**Starter**

Chili and lime marinated Gulf prawns  
Smoked chicken with morels and caramelized onions  
Maple glazed loin of veal with apricot thyme chutney  
Greek salad with black olives and feta  
Vine ripened tomatoes with buffalo mozzarella and basil oil  
Tradirional Caesar salad with corn-fed chicken

**Salad Bar**

Selection of Bustanica salad leaves  
Cherry tomatoes, cucumbers, peppers, carrots, croutons  
Balsamic vinaigrette, lemon vinaigrette, ranch dressing

**Arabic Mezze**

Hummus, moutabel 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 fillet 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  
Cumin roasted new potatoes with 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  
Classical niçoise salad with king prawns  
Arabic chickpea salad with chicken  
New potato salad tossed with crème fraiche and garden chives  
Bocaccini and roast root vegetable salad with balsamic

**Salad Bar**

Selection of Bustanica salad leaves  
Cherry tomatoes, cucumbers, peppers, carrots, croutons  
Balsamic vinaigrette, lemon vinaigrette, ranch dressing

**Arabic Mezze**

Hummus, muhamarah 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 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  
Seared beef fillet with tomato salsa and shaved parmigiana  
Crushed potato with 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

Per person price with VAT & DM Fee inclusive

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

Salad Bar

Selection of Bustanica salad leaves  
Cherry tomatoes, cucumbers, peppers, carrots, croutons  
Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, moutabel and fatoush

Bakers Basket (Gluten free available on request)

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

Main Course

Double rack of lamb with shallot and thyme gravy  
Char grilled hamour on a 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  
New potatoes with 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  
Seasonal fresh fruit platter

Day 5

Starter

Wagyu beef coppa antipasti  
Roasted hamour, lobster and spinach with mango salsa  
Scandinavian potato salad with salmon confit  
Clay roasted tandoori chicken with kachumber salad and mint chutney  
New potato salad tossed with crème fraiche and garden chives  
Bocaccini and roast root vegetable salad with balsamic

Salad Bar

Selection of Bustanica salad leaves  
Cherry tomatoes, cucumbers, peppers, carrots, croutons  
Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, babaganoush 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 chunky tomato basil sauce  
Chinese roast duck breast with hot plum sauce on greens  
Mixed summer vegetable thoran  
Steamed basmati rice  
Chicken tikka masala  
Roast potatoes with Mediterranean vegetables

Dessert

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



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

**Caviar service AED 1,950**

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

**Seafood selection on ice AED 2,500**

5kg Dibba bay UAE grown Oysters, Atlantic lobster, Tiger prawns, mussels with cocktail sauce, rye bread, salted butter and tabasco

**Oyster service AED 495**

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

**Sushi and sashimi boat (35pcs: AED 695 & 70pcs: AED 1,200)**

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

**Smoked salmon service AED 550**

600mg Scottish smoked salmon; with lemon wedges, capers, onion rings, horseradish cream and toast

**Foie gras service AED 950**

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

**International Cheese board AED 840**

Selection of 5 boutique cheeses served with nuts & dried fruits

**Whole Emirati Ouzi AED 3,650**

Total weight 18kg - whole lamb seasoned and slow-cooked with 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

Per person price with VAT & DM Fee inclusive