



# Menu

  
Emirates

## Bar Service

### Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,  
Sweet or Dry Sherry, Sweet or Dry Vermouth,  
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

### Cocktails

Black Russian, Bloody Mary, Bucks Fizz,  
Champagne Cocktail, Cosmopolitan (US routes),  
Fantasy Island, Kir Royal, Manhattan,  
Martini Cocktail Classic, Screwdriver, Vodka Martini

### Wines

A selection of fine wines from internationally  
renowned vineyards of the old and new world

Champagne Brut

### Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,  
Drambuie, Late Bottled Vintage Port, Tia Maria

## Continental Breakfast

### Juice

#### Fruit juices

freshly squeezed orange, grapefruit juice or a refreshing detox drink, made of fresh beetroot, celery, apple and ginger

#### Fresh smoothies

a choice of banana and honey or tangy passion fruit and mango

### Fruit

#### Breakfast fruits

tropical and seasonal cut fresh fruits

#### Voghurt

natural, fruit flavoured or aloe vera

#### Assorted cereals

classic cornflakes or un-sweetened muesli

#### Cheese selection

which includes Camembert, Emmenthal, cheddar and smoked cheese, served with an array of garnishes, crudités and olives

### Bread

#### Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

### Beverages

#### Tea

Ceylon, China, Earl Grey, Camomile

#### Coffee

freshly brewed, decaffeinated, espresso and cappuccino

## Lunch

### Canapés

#### Selection of cold canapés

a selection of cold canapés which includes air-dried beef roll, pesto grilled chicken with mango chutney and a mini mozzarella and cherry tomato skewer

### Appetiser

#### Selection of authentic Arabic mezze

which includes shanklish and vegetable salad, stuffed vine leaves, baba ghannouj, hommous Beyrooti and a chickpea kibbeh, with an assortment of Arabic pickles and garnishes

#### Grilled prawns

glazed with a sweet apricot sauce, served with a pistachio and blue cheese mix, and an apricot and balsamic dressing

### Salad

#### Seasonal salad

a seasonal side salad served with a choice of dressings

### Main Course

#### Blackened beef

tenderloin fillet served with a crushed tomato salsa, chive flavoured mashed potatoes and sautéed vegetables

#### Black pepper chicken

Indian style chicken dish served with cumin flavoured rice and kadhai vegetables

#### Sun-dried tomato ravioli

twin coloured ravioli tossed in a basil pesto, with mushroom and peas cream sauce, and melted cheese topping

#### Grilled salmon

with a freshly made plum tomato sauce, steamed new potatoes with herbs and grilled vegetables strips

#### Main course salad

classic Caesar salad with grilled chicken, quail eggs, parmesan cheese and pink peppercorns

**Dessert**

**Brownie cheesecake**

served with a mini crème caramel, grenadine  
poached pear and pomegranate seeds

**Toffee apple and peach charlotte**

served warm with a rich vanilla sauce and  
mixed berries

**Bread**

**Bread basket**

a variety of freshly baked rolls and garlic bread

**Cheese**

**International cheese selection**

specially selected international cheeses, matured to  
perfection and served with a selection of crudités,  
crackers and dried fruits

**Fruit**

**Fresh seasonal fruit**

**Beverages**

**Tea**

Ceylon, China, Earl Grey, Camomile

**Coffee**

freshly brewed, decaffeinated, espresso and cappuccino

**Chocolates**

to accompany a freshly brewed cup of tea or coffee