



# THE ART OF HOSTING

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## Cold Canapé - AED 14

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### Burrata Crostini

Italian Burrata Foam on Sourdough with Pistachios, Lemon Zest, Thyme, Lemon Oil and Basil (v)

### Miso Eggplant Tart

Miso Glazed Aubergine Spread in a Savory Tart & Topped with Nori Flakes

### Diablo's Pillow

Black Pillow with Muhammara (v)

### Velvet Wonton

Beetroot and Mushroom Truffle Won Ton (v)

### Chicken and Avocado Cannoli

Crispy Filo Pastry Cylinder with Spiced Chicken and Avocado

### Coronation Cannelloni

Curried Creamy Chicken with Mango Chutney and Raisins in a Crispy Pasta Shell

### Nordic Noir Éclair

Black Éclair with Avocado Mouse and Salmon Tartare

### Beetroot and Crab Won Ton

Beetroot Won Tons With Fresh Crab Meat

### Salmon Nigiri Ball

Salmon, Sushi Rice, Wasabi, Tobiko, Salmon Tuile

### Smoked Salmon Ballotine

Smoked Salmon Rolled, Filled with Salmon Cream Cheese, Quinoa Tuile, Ikura

### Steak Tartare Cone

Steak Tartare with Shitake Mushroom Foam and Oscietra Caviar

### Wagyu Bresola

With Balsamic Pearls and Herbed Goat Cheese Spread

### Imperial Crêpe

Hoisin Duck Crepe

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## Hot Canapé - AED 14

### Feta Saganaki

Fried Greek Feta Crusted with Sesame and Coated in UAE Honey (v)

### Mushroom Mountain Toast

Mixed Seasonal Mushrooms and Truffle on Brioche (v)

### Croquetas

Spanish Croquettes with Veal Bacon

### Smoked Brisket on Cornbread

14 Hour Smoked Brisket with BBQ Sauce and Cream Corn Sauce on Jalapeno Honey Cornbread

### Chicken Satay Skewers

With Pickled Papaya

### Chicken Vol-Au-Vent

Creamy Chicken and Mushroom on Puff Pastry Tarts

### Miso Cod Skewer

Our Popular Blackened Miso Cod in a Bite Size Form

### Fat Lamb Rolls

Spiced Lamb Shoulder with Tzatziki

### Steak Frites

Flank Steak on Potato Terrine with Entrecote Steak Sauce

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## Beef Anticucho

Aji Panca Marinade, Wagyu Beef, Smoked Aioli, Oscietra Caviar

## Grilled Miso St Jacques

Miso Marinated Hokkaido Scallops

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## Premium Canapé - AED 20

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### Mini Brown Butter Lobster Burger

Shallots, Lime, Crispy Onions, Cilantro Mayonnaise

### Russian Blinis

Russian Blinis with Seasoned Sour Cream and Oscietra Caviar

### Taste of the Sea

Freshly Shucked Oysters with Bloody Mary Pearls

### Foie Gras Éclair

Foie Gras Mousse Éclair with Truffle

### Wagyu Mountain Toast

Wagyu Beef Tartar, Celeriac & White Truffle Puree, Oscietra Caviar, Black Truffle

### Veal Ham Croque

Smoked Veal Ham, Gruyere, Emmental, Black Truffle

### Lobster Mountain Toast

Lobster, Chipotle Aioli, Chives, Tarragon, Spring Onions, Oscietra Caviar

### Tuna Taco

Tuna Tatare, Sriracha Aioli, Ponzu, Chives, Oscietra Caviar

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## Dessert Canapé - AED 14

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### White Chocolate Cheesecake

### Ruby Chocolate Madeline

### Black Forest Éclair with Cherry Compote

### Grilled Pineapple Skewer with Coconut Lime Sorbet

### Triple Chocolate Brownie with Miso Desserts

### Mochi Selection of Matcha, Coconut, Yuzu, Mango

### Lemon Meringue Tart

### Coconut Ice Cream Cone with Oscietra Caviar

### Mini Pain Perdu

\*Minimum order of 40 pcs

Not including delivery, setup or service staff

