



CANAPÉS PREMIUM

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355
Info@theartofhosting.me | sale@theartofhosting.me

REFINED BITES DESIGNED FOR
RECEPTIONS, COCKTAILS AND EVENTS

PREMIUM CANAPÉS

Bitter Orange and Langoustine [G, E, SF]

Sicilian langoustine tartare in a delicate fennel tart shell with bitter orange pearls and fennel pollen.

AED 20

Grilled Miso St. Jaques [S, SF]

Miso Marinated Hokkaido Scallops.

AED 20

Lobster Rolls [G, SF, E]

Lobster in Chipotle Aioli, Chives, Spring onions in a Brioche Rolls, Oscietra Caviar.

AED 20

Mini Brown Butter Lobster Burger [G, D, E, SF, F]

Shallots, Lime Crispy Onions, Cilantro Mayonnaise.

AED 20

Mountain Toast [G, C]

Wagyu Beef Tartar, Celeriac & White Truffle Puree, Fresh Truffles and Oscietra Caviar.

AED 20

Salmon Sushi Balls [F, G]

Salmon, Sushi Rice, Oscietra Caviar, Wasabi.

AED 20

The Pansy [G, D, SF]

King crab salad beneath a translucent apple veil, finished with edible pansy flowers.

AED 20

Tuna Tacos [F, E]

Tuna Tartar, Sriracha Aioli, Ponzu, Chives, Caviar.

AED 20

Veal Croque [G, D]

Smoked Veal Ham, Gruyere, Emmental and Black Truffle.

AED 20

CANAPÉS

POULTRY

Chicken and Avocado Cannoli [G, D, E]

Crispy Filo Pastry Cylinder with Spiced Chicken and Avocado.

AED 15

Chicken vol au Vent [G, D]

Creamy Chicken and mushroom on Pastry Tarts.

AED 15

Coronation Cannelloni [G, D]

Curried Chicken with Mango Chutney and Raisins in a crispy Pasta Shell.

AED 15

Imperial Crepe [SM, S, E, G]

Confit Duck in a Savory Crepe with Hoisin Sauce, Leeks and Cucumber.

AED 15

VEGGIE

Burrata Crostini [D, N, G]

Burrata on Sourdough with Pistachios, Olives, Lemon Zest.

AED 15

Feta Saganaki [G, D, SM]

Feta wrapped in Filo pastry, Thyme and Glazed with honey.

AED 15

Beetroot Mushroom Truffle Wonton [D]

Gluten Free Wonton with Truffle and Mushroom.

AED 15

Mushroom Mountain Toast [D, G]

Creamy Mushroom with Smoked Paprika on a Toasted Brioche.

AED 15

Miso Eggplant [G, S]

Miso Glazed Aubergine on a Rice Cracker

AED 15

Mushroom Vol-Au-Vent [G, D]

Creamy Mushroom with Smoked Paprika in a Puff Pastry Tart

AED 15

SEAFOOD

Russian Blinis [G, D, F]

Russian Blinis Sour Cream and Oscietra Caviar.

AED 15

Beetroot and Crab Wonton [D, SF, F]

Beetroot Wonton with Fresh Crab Meat.

AED 15

Miso Cod Skewers [F, S]

Blackened Miso Cod, Chives.

AED 15

Poached Wasabi Prawn [G, E, SF]

Prawn with Mango Salsa in a savory Tart Shell.

AED 15

Salmon Tartare Tacos [G, E, F]

Salmon, with Sriracha Aioli, Ponzu, Chives and Oscietra Caviar.

AED 15

MEAT

Croquetas [G, D, E]

Veal Bacon Spanish Croquetas.

AED 15

Beef Anticucho [E]

Beef Striploin, Aji Panka Marinade, Smoked Aioli.

AED 15

Steak on Potato Pave [D]

Sirloin Steak served on a layered Potato Pave.

AED 15

Mini Smashed Burger [E, D, G]

Grilled Black Angus Smashed Burger, Cheddar Cheese, Pickles, Iceberg finished with a classic Burger Sauce

AED 15

DESSERTS

Coconut Ice Cream Cone with Oscietra Caviar [G, D, F]

Coconut ice cream served in a crisp mini cone and finished with Oscietra caviar.

AED 25

Rocher Cube [D, N]

A refined chocolate and nut-inspired petit four with a crisp, indulgent finish.

AED 25

Apricot Velvet [G]

Sweet canapé with apricot-led flavours in an elegant bite-sized finish.

AED 15

Mini Pain Perdu [G, D]

A miniature French toast-style dessert, rich, buttery and softly caramelised.

AED 15

Grilled Pineapple Skewer with Coconut Lime Sorbet [D]

Caramelised grilled pineapple with bright coconut-lime sorbet.

AED 15

Ruby Chocolate Madeleine [G, D]

A delicate madeleine finished with fruity ruby chocolate.

AED 15

Triple Chocolate Brownie [G, D, E, S]

A rich triple-chocolate brownie balanced with a subtle savoury miso note.

AED 15

Poke Ball [G, D, E]

Mango and Pineapple Jam, Lemon Mousse, Dipped in white Chocolate.

AED 15

Almond Tart [G, N, E, D]

Almond frangipane tart with vanilla chantilly, almond praline and a caramelised almond.

AED 14

Pistachio Raspberry Tart [G, N, E, D]

Pistachio frangipane tart with vanilla cream, raspberry coulis, crushed pistachio and rose petals.

AED 14



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ALLERGENS

Celery (C), Mollusks (MC), Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Nuts (N), Peanuts (P), Sesame (SM), Shellfish (SF), Soya (S), Vegetarian (V), Vegan (VEGAN), Served Raw (RW)