



EMIRATES PALACE ABU DHABI

PLATED MENU



All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



EMIRATES PALACE
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Banquet Menu Plated

Three Course Menu

AED 460 per person

(Selection of any 1 item of the following)

1 Cold or Hot Starter

-Or-

1 Soup

1 Main Course

1 Dessert

Four Course Menu

AED 510 per person

(Selection of any 1 item of the following)

1 Cold or Hot Starter

1 Soup

1 Main Course

1 Dessert

Five Course Menu

AED 565 per person

(Selection of any 1 item of the following)

1 Cold Starter

1 Soup

1 Hot Starter

1 Main course

1 Dessert

Six or more Courses

All menu requests for six or more courses, will be specially designed by the
Emirates Palace Executive Chef

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Starters

The Healthy Choice

- Baby Rocket with Grilled Beef and Portobello Mushrooms (N)
- Eggplant and Chick Pea Salad with Yoghurt and Organic Chicken (V)
- Pear with Candied Pecan Nuts, Roquefort Cheese and Belgium Endive (V)
- Roasted Butternut Squash, Beetroot and Goat Cheese (V)
- Quinoa with Mint, Orange and Beetroot (V)
- Heirloom Tomato with Watermelon and Persian Feta (V)
- Pea Shoot, Endive, Provolone, Pear and Walnut Salad (V)
- Roasted Pumpkin & Bulgur Coriander, Eggplant Yogurt and Pomegranate (V)
- Wild Rice with Artichokes, Peaches and Pine Nuts (V)

From the Sea (F)

- Caesar Style Salad with Parmesan Fondue, Grilled Prawn and Caviar
- Precious “Caprese” of Lobster, Burrata, Beluga Caviar and Datterini Tomatoes
- Spiced Crab, Pink Grapefruit Jelly, Citrus Mousse
- Seared Tuna Loin with Sesame Nicoise Salad and Quail Eggs
- Poached Lobster , Avocado Tartar , Peach Salmorejo, Caviar
- Smoked Salmon Roulade with Apple, Cucumber and Seaweed
- Emirates Palace Made “Pate en Croute” Quince Chutney, Tender Garden Greens and Truffle Vinaigrette

From the Farm (N)

- Duck Rilette, Duck Prosciutto, Red Cabbage Puree, Pickled Mustard Seeds, Rye Wafer
- Foie Gras Terrine, Pear Compote, Veal Jus Vinaigrette, Crispy Hazelnut Bread
- Fresh Cow’s Milk Ricotta, Carne Salata, Truffle Honey, Grilled Country Bread
- Pistachio Crusted Foie Gras Torchon with Pear and Wild Berry Chutney

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From the Land (V)

Roasted Asparagus, Persian Feta, Rocket, Porcini Vinaigrette
Caramelized Goat Cheese, Toasted Hazelnuts and Shallot Citrus Dressing
Grilled Vegetable Terrine with Arugula, Parmesan and Black Pepper
Asparagus, Chevre, Pine Nuts, Tomato and Mushroom Vinaigrette
Wild Mushroom Tart, Pears, Walnuts and Mesclun Lettuce
Persian Feta with Vine Ripened Tomatoes and Rocket
Burrata with Heirloom Tomatoes Carpaccio Fresh Basil and 5 Years Old Balsamic Vinegar
Local Organic Greens, shaved Vegetables, Spinach and Ricotta Tart
Fresh Figs, Red Onion Jam, Hazelnuts, Roquefort Dressing

Hot Starters

From the Sea (F)

Langoustine, Morels, Green Pea Puree, Crispy Artichokes, Langoustine Air
Scottish Salmon Cakes, Dungeness Crab, Basil Aioli
Salted Lemon Risotto, Balsamic Glazed Seabass, Iced White Grapes
Grilled Scallops, Marinated Sundried Tomatoes, Carrot Puree and Balsamic Syrup
Pan Seared Langoustine, Parsnip Flan, Green Pea Puree, Crispy Artichokes
Seabass, Cannellini Bean, Broccoli, Chorizo Oil

From the Farm (N)

Slow Cooked Veal Cheek Agnolotti, Green Beans and Pecorino Romano
Pan seared Foie Gras, Celeriac, Granny Smith Puree, Verjus Reduction, and Watercress
Pan Seared Foie Gras Steak, Toast of Roasted Vegetables in Extra Virgin Olive Oil
Braised Veal Shin, Green Peas, Glazed Shallot, Violet Mustard Vinaigrette
Confit of Duck Ravioli, Forest Mushroom Duxelle, Butternut Veloute, Bresaola
Truffle Custard, Shiitake Consommé, Garden Peas

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Soups

Vanilla Scented Lobster Bisque, Truffle-Mascarpone Agnolotti (F)

Orange infused Butternut Squash Soup, Fromage Blanc and Coriander oil (V)

Green Asparagus Soup with Goat Cheese Raviolone (V)

Truffle Custard, Shiitake Consommé, Garden Peas (V)

Langoustine Soup, Orange Flavor, Spicy Bruschetta, Lemon Thyme (V)

Roasted Capsicum and Tomato Soup with Basil and Chickpeas (V)

Spiced Lamb and Lentil Soup (N)

Cream of Porcini, Duck Rillettes, Sautéed Enoki Mushrooms, Rustic Paprika Croutons (N)

Pumpkin and Orange Soup, Sautéed Scallop, Celeriac & artichoke Salad (F)



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Main Course

From the Sea (F)

Oven Baked Seabass Fillet, Artichokes, Cherry Tomatoes, and Fava Beans
Broiled Halibut, Aromatic Bread, Ginger Pistonat, Lime
Seared Black Cod, Miso Glaze, Seared Baby Pak Choy and Glazed Golden Beets
Chilean Seabass, Prawns Al Ajillo, Green Pea Sauce, Crispy Artichokes, Truffles
Spiced Hammour, Smoked Aubergine, Green Olive Dressing
Pan Seared Wild Seabass with Herb Crust & Red Pepper Veloute
Scottish Salmon Fillet Roasted Salmon, Foie Gras Ravioli, Lentils Risotto & Green Pea Veloute

From the Land – Beef (N)

Oriental Spiced Veal Roulade with Dried Fruit and Nuts on Warm Couscous
Braised Stuffed Veal Brisket 'Fiorentina' with Spinach, Shallots and a Ragout of wild Mushrooms
Slow Braised Veal Cheek, Parsley Root Cream, Quinoa, Morel Crumble
Wagyu Beef Cheek, Truffle Potato Mash, Baby Leeks, Glazed Carrots with Tarragon
Roasted Beef Tenderloin, Truffle Gnocchi, Foie Gras Foam, Roasted Root Vegetables
Wagyu Tenderloin, Potato and Comte Cheese Mille-Feuille, Porcini, Foie Grass Foam
Glazed Beef Short Rib, Truffle, Potato Tart, Charred Green Asparagus

From the Land – Lamb (N)

Milk Fed Lamb Shoulder, Wild Thyme, Sweet Pepper Chutney
Pistachio Crusted Saltbush Lamb Loin, Artichoke Risotto
Roasted Lamb Loin, Pumpkin Cream, Lentils, Watercress Labneh
Braised Lamb Shoulder, White Truffle & Potato Emulsion, Sofrito
Braised Lamb Shank, Eggplant Caponata, Portobello Mushrooms and Spicy Chickpeas
Organic Canadian Lamb Chops on Sliced Ratatouille

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From the Land – Poultry (N)

Truffle Chicken Breast, Polenta and Taleggio Gratin, Homestyle Glazed Carrots
Duo of Seared Smoked Duck Breast and Duck Confit with Foie Grass Foam
Roast Chicken Breast, Fava Bean Puree, Corn Polenta, Black Truffle Vinaigrette
Crispy Chicken Breast, Fried Chicken Leg, Mediterranean Grilled Vegetables, Capsicum Sauce
Pesto Glazed Free Range Chicken with Creamy Porcini Sauce

From the Land Vegetarian (V)

Tomato Tart Tatin, Goat Cheese, Rocket Pesto
Creamy Potato Gnocchi with Comte Cheese and Wild Mushrooms
Lentil Risotto with Mediterranean Grilled Vegetables and Green Pea Veloute'
Wild Spinach and Ricotta Cannelloni, Saffron Foam, Baby Vegetables
Baked Ricotta Cake, Truffles, Jerusalem Artichokes
Ravioli of Eggplant and Buffalo Mozzarella, Basil Butter, Tomato Concasse
Aged Parmesan Cheese Pudding, Broccoli, Aromatic Black Olives Sauce
Mushroom Ravioli, Braised Leeks, Pumpkin Veloute, Herb dressing
Baked Polenta, Smoked Leek Puree, Baby Carrots, Sofrito
Potato & Truffle Mille Feuille, Beetroot Cream, Asparagus

Dessert

Classic Nougat Parfait, Caramelized Almonds, Fresh Berries
Temptation, Peanuts Praline, Vanilla Parfait, Milk Chocolaté Mousse, soft Caramel
Happiness Cheese Cake with Fresh Berries and Chocolate Red Velvet
Intense Grand Cru Chocolate Cake with 24 Karat Gold
Sicilano 100% Pistachio Delice with Mascarpone Cream
French Bavaois: Raspberry Mousse, Vanilla Crème Brûlée
So Fresh: Yogurt Panna Cotta, Orange Marmalade and Amaretto Biscuit
Italian Twist: Ricotta Chocolate Torta, Vanilla Ice Cream, Sicilian Pistachio
Assiette Gourmand: Chef Francois selected 3 Mini French Pastries

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Frangipani Tart: Sour Cherry, Praline Ice Cream, Cinnamon Custard
Tiramisu Bar: Mascarpone Cream, Espresso Biscuit, Shaved Chocolate
Fraisier: Fresh Strawberry, Pistachio Cream, Hazelnut Biscuit
Fresh Mango Cheese Cake with Dulce Chocolate
Grand Cruz Velvet Chocolate Mousse with Tonka Bean