Banquet Menu
Plated

Three Course Menu
AED 440 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 490 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 540 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

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

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 Rillette, 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 Bavarois: 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

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