SHOW ART PRODUCTION

EMERALD MAJLIS

The art of *hospitality.*

Luxury Catering & Hospitality

Exceptional gatherings begin with a thoughtful welcome. Discover a world of flavour, composed around your occasion.

THE COMPLETE CATERING COLLECTION

DUBAI & THE UAE / ENGLISH EDITION



More than a menu.
A reason to gather.

From the first coffee to the final sweet, Emerald Majlis brings a world of flavours together through Show Art Production. Inspired by Emirati hospitality, the collection helps you create a menu with the character of your occasion.



19
CURATED COLLECTIONS

429
MENU SELECTIONS

06
LIVE CULINARY STATIONS

Morning & afternoon

Coffee breaks, breakfast meetings and small savouries.

Receptions

Cold canapés and warm bites for launches and celebrations.

Shared tables

Mezze, salads and generous mains, brought together.

Celebrations

A complete journey from welcome refreshments to dessert.

A place for every flavour.

Choose your collection. Compose your occasion.

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01

26 SELECTIONS



A beautiful beginning.

Morning Rituals

Natural & Fruit Yoghurt
A selection of natural yoghurt and fruit yoghurt.

Plain Croissant
Golden layers of classic butter pastry.

Chocolate Croissant
Layered pastry with a chocolate centre.

Almond Croissant
Flaky pastry finished with almonds.

Fruit Danish
Danish pastries topped with fruit.

Marble Cake
Vanilla and chocolate in a marbled slice.

Chocolate Muffin
Individual chocolate muffins.

Cinnamon Roll
Soft pastry spirals with cinnamon.

Salted Caramel Cinnamon Roll
Cinnamon rolls with salted caramel.

Pistachio Cinnamon Roll
Cinnamon pastry with a pistachio finish.

Banana Cake
A soft banana cake slice.

Date Muffin
Individual muffins enriched with dates.

Date & Fig Cake
A fruit-rich cake with dates and figs.

Blueberry Muffin
Golden muffins with blueberries.

Oat & Apple Muffin
Baked muffins with oats and apple.

Chia, Fruit & Granola
Chia cups with fruit and granola.

Chami & Fig Tartine
Chami cheese and figs with sidr honey gel.

Beetroot Hummus & Crudités
Beetroot hummus with fresh vegetable sticks.

Pastrami, Cheese & Onion Jam
Beef pastrami with cheese and onion jam.

Turkey & Cheese
Sliced turkey ham paired with cheese.

Cucumber & Cheese Sandwich
A light sandwich with cucumber and cheese.

Crudités & Spinach Dip
Fresh vegetable sticks with spinach dip.

Saffron Labneh & Crudités
Saffron labneh with fresh vegetable sticks.

Falafel Sandwich
Falafel served in a small sandwich.

Smoked Salmon Mini Bagel
Mini bagel filled with smoked salmon.

Khameer, Labneh & Tomato
Mini khameer with labneh, olive and semi-dried tomato.

Illustrative collection imagery.
Final plating may vary.

02

32 SELECTIONS



Small bites. Lasting

Cold Canapés

Pumpkin Aseeda Cheese Puff
Pumpkin mousse, cheese puff and pumpkin seeds.

Pecan Muhammara Tart
Muhammara, pecan and pomegranate on a savoury tart.

Hazelnut Goat Cheese Bonbon
Goat cheese, hazelnut, pistachio and green grapes.

Grape & Zaatar Labneh Crostini
Labneh, green grapes, zaatar and pomegranate.

Truffle Egg Vol-au-vent
Puff pastry with egg, cream cheese and black truffle.

Crudités & Truffle Cheese Dip
Garden vegetables with a truffle cream-cheese dip.

Salmon Rillettes on Blini
Smoked salmon, cream cheese, orange tobiko and dill.

Watermelon & Feta
Compressed watermelon topped with feta mousse.

Goat Cheese & Berry Crostini
Goat cheese mousse, raspberry and raspberry coulis.

Caprese & Basil Pesto Crostini
Basil pesto, tomato, mozzarella and balsamic pearls.

Mini Quinoa & Vegetable Salad
Red and white quinoa with kale and tomato.

Vegetable Summer Rolls
Rice-paper rolls with vegetables, coriander and sweet chilli.

Avocado & Smoked Salmon Dip
Avocado salsa and smoked salmon with seaweed chips.

Truffle Cream Mini Éclair
Savoury éclair with labneh, cream cheese and truffle.

Andalusian Shrimp Gazpacho
Chilled tomato and cucumber gazpacho with shrimp.

Chami Cheese & Date Tartlet
Chami cheese, dates and date molasses in a savoury shell.

Beef & Cheese Mille-feuille
Air-dried beef layered with yellow and white cheddar.

Mini Khameer with Muhammara
Khameer bread, muhammara, walnut and pomegranate.

Mini Khameer with Labneh
Labneh, zaatar and Kalamata olive on mini khameer.

Mini Avocado Tart
Avocado presented in a savoury tart shell.

Trio of Labneh Sablés
Three labneh bites on savoury sablé bases.

Foie Gras Brioche
Five-spice brioche with foie gras and sweet-sour pear.

Shrimp Cocktail Tart
Shrimp cocktail, avocado mousse and pearl onion.

Mini Caprese Toast
Tomato and mozzarella on crisp toast with balsamic.

Watermelon, Feta & Basil
Watermelon and feta with balsamic pearls and basil.

Pumpkin Aseeda Éclair
A savoury éclair with spiced pumpkin aseeda.

Shrimp Roll & Citrus Gel
A small shrimp roll with citrus gel.

Tomato & Burrata Toast
Tomato and burrata cheese served on toast.

Cream Cheese Oreo
An Oreo bite paired with cream cheese.

Salmon & Avocado Croissant
Croissant filled with salmon and avocado.

Beetroot Mutabbal Toast
Beetroot mutabbal, semi-dried tomato and local cheese.

Salmon Tartlet with Yuzu
Smoked salmon tartlet finished with yuzu gel.

Illustrative collection imagery.
Final plating may vary.

03

20 SELECTIONS

Warm Bites



Warm from the first bite.

Gruyère Quiche Tart
Egg, Gruyère and cream in a savoury tart.

Fried Machbous with Daqoos
Chicken machbous bites with daqoos and caramelised onion.

Chami Cheese Donuts
Chami and Parmesan cheese bites with saffron mayonnaise.

Beef Meatball & Tomato Coulis
Mini beef meatball with Parmesan and tomato coulis.

Potato Croquettes
Crisp potato croquettes with saffron aioli.

Mini Corn Tikki
Corn and coriander bites with pickled mango sauce.

Spring Roll & Sweet Chilli
Crisp spring roll with sweet chilli sauce.

Vegetable Samosa with Saffron
Vegetable samosa served with saffron chutney.

Prawn Wonton
Prawn wonton with mango chilli sauce.

Curried Chicken Kibbeh
Chicken curry enclosed in a crisp kibbeh shell.

Malai Paneer Kofta
Paneer cheese kofta with mint yoghurt.

Mini Mushroom Bouchée
Puff-pastry shell filled with mushroom duxelles.

Mini Chicken Vol-au-vent
Chicken filling in a crisp puff-pastry case.

Mini Kibbeh & Beetroot Tahini
Mini kibbeh served with beetroot tahini.

Mini Kibbeh & Pomegranate
Mini kibbeh with dried pomegranate and yoghurt.

Chicken Samosa & Saffron Yoghurt
Mini chicken samosa with saffron yoghurt.

Cheese Arancini
Golden cheese arancini with tomato coulis.

Pulled Beef Bao
A soft bao bun filled with pulled beef.

Edamame Egg Frittata
Egg frittata with edamame and caramelised onion.

Saffron Harees with Rutab
Saffron harees served with fresh rutab dates.

Illustrative collection imagery.
Final plating may vary.

04

35 SELECTIONS

The Mezze Table



The pleasure of sharing.

Hummus
Smooth chickpea mezze.

Muhammara
A rich red-pepper mezze.

Mutabbal
A creamy aubergine mezze.

Batata Harra
Potato bites with a warm spicy finish.

Baba Ghanouj
A traditional aubergine mezze.

Hummus with Dukkah
Chickpea hummus finished with dukkah.

Vine Leaves
Rolled vine leaves for the mezze table.

Makdous
Traditional stuffed baby aubergines.

Okra in Olive Oil
Okra served as an olive-oil mezze.

Moussaka Mezze
Aubergine moussaka for sharing.

Mujadara
A comforting lentil-based mezze.

Aleppo-style Labneh
Labneh presented in an Aleppo-inspired style.

Beetroot & Shanklish
Beetroot paired with shanklish cheese.

Cucumber, Yoghurt & Dill
Cool cucumber yoghurt with dill.

Avocado Labneh
Labneh paired with avocado.

Labneh
Creamy labneh for sharing.

Meat Kibbeh
Traditional meat-filled kibbeh.

Chicken Kibbeh
Kibbeh with a chicken filling.

Cheese Kibbeh
Kibbeh with a cheese filling.

Vegetable Samosa
Crisp samosas with a vegetable filling.

Vegetable Spring Rolls
Crisp rolls with mixed vegetables.

Cheese Spring Rolls
Crisp rolls with a cheese filling.

Falafel
Golden falafel bites.

Crispy Chicken Wings
Chicken wings with a crisp finish.

Sujuk with Cherry Sauce
Sujuk paired with cherry sauce.

Sujuk with Pomegranate Sauce
Sujuk paired with pomegranate sauce.

Barbecue Chicken Wings
Chicken wings coated in barbecue sauce.

Cheese Sambousek
Golden pastry parcels filled with cheese.

Meat Sambousek
Golden pastry parcels filled with meat.

Spinach Fatayer
Baked pastries filled with spinach.

Cheese Rolls
Rolled pastries with cheese.

Fried Shrimp with Lemon
Fried shrimp served with lemon.

Chicken Liver
A warm chicken-liver mezze.

Hummus with Lamb & Pine Nuts
Hummus topped with ground lamb and pine nuts.

Sweet Chilli Chicken Wings
Chicken wings with sweet chilli sauce.

Illustrative collection imagery.
Final plating may vary.

05

46 SELECTIONS

Garden & Sea



Freshness at the centre.

Illustrative collection imagery.
Final plating may vary.

Farro, Leek & Tomato Salad
Italian farro, leek, tomato and Espelette pepper.

Mustard & Dill Potato Salad
Potatoes with egg and cornichon relish.

Roasted Squash & Barley Salad
Maple-roasted butternut squash, barley and kale.

Watermelon, Feta & Basil Salad
Basil-marinated watermelon with feta cheese.

Niçoise Salad
A French-inspired Niçoise salad.

Rocket Salad
Fresh rocket leaves for a light salad.

Mexican Three-bean Salad
A colourful combination of three bean varieties.

Asian Calamari & Vegetables
Calamari and vegetables in an Asian-inspired salad.

Grilled Beef & Green Bean Salad
Grilled beef with green beans.

Cauliflower Salad
A vegetable salad centred on cauliflower.

Tabbouleh
A fresh traditional tabbouleh.

Fattoush
A bright Levantine-style salad.

Chinese Beef & Capsicum Salad
Beef and capsicum in a Chinese-style salad.

Caprese Salad
Tomato and mozzarella in a classic Caprese pairing.

Greek Salad
A fresh Greek-style salad.

Beetroot & Green Apple Salad
Beetroot balanced with green apple.

Beetroot Quinoa & Kale
Beetroot-marinated quinoa with kale.

Chicken & Pomelo Salad
Chicken with refreshing pomelo.

Kale & Citrus Salad
Kale leaves with citrus.

Caesar Salad
Classic Caesar with shaved Parmesan and croutons.

Artichoke & Roasted Tomato
Marinated artichokes with roasted tomatoes.

Marinated Shrimp & Fennel
Marinated shrimp paired with fennel.

Quinoa, Onion Confit & Walnut
Quinoa, onion confit, herbs and walnut salsa.

Tuna Tataki & Mango
Tuna tataki with spicy mango salsa and herbs.

Shrimp & Pomelo Salad
Shrimp, pomelo, red cabbage and roasted peanuts.

Roasted Endive & Orange
Roasted endive with orange dressing.

Fennel, Avocado & Shrimp
Shaved fennel, avocado, shrimp and orange segments.

Vietnamese Seafood Vermicelli
Shrimp and calamari with Vietnamese-style vermicelli.

Spinach & Pesto Orzo
Orzo, spinach, pesto, tomato confit and bocconcini.

Poached Salmon & Fennel
Salmon with shaved fennel, orange and rocket.

Thai Spicy Seafood Salad
Seafood, glass noodles and peanuts.

Mediterranean Orzo Salad
Mediterranean-style orzo with baby spinach.

Beetroot, Goat Cheese & Pecan
Rocket, beetroot, goat cheese and pecan nuts.

Chickpea & Curried Cauliflower
Chickpeas with curried cauliflower.

Green Lentil & Chicken Salad
Green lentils, chicken and baby spinach.

Grilled Calamari Salad
Calamari, fennel, avocado and cherry tomatoes.

Artichoke & Palm Heart Salad
Marinated artichoke and hearts of palm.

Chicken, Cabbage & Sesame
Chicken, shredded cabbage, carrot and sesame seeds.

Three-bean, Mango & Avocado
Three beans, mango, avocado and tomato confit.

Salmon, Baby Potato & Spinach
Salmon salad with baby potatoes and spinach.

Green Beans & Freekeh
Green beans, freekeh, almonds and pomegranate.

Mexican Tortilla Chicken Salad
Chicken, corn and avocado with tortilla.

Rocket & Chami Salad
Rocket leaves with chami cheese.

Hmaba & Hiib Salad
An Emirati-inspired house salad.

Beetroot Mutabbal & Yoghurt
Beetroot mutabbal with cucumber, yoghurt and dill.

Salad Bar Selection
A varied selection of fresh salad components.

06

03 SELECTIONS

Warm Beginnings



Lentil Soup
Lentil soup with croutons and lemon.

Lentil Soup with Bzar
Lentil soup with an Emirati bzar-spice note.

Creamy Mushroom Soup
A smooth, creamy mushroom soup.

A comforting first course.

Illustrative collection imagery.
Final plating may vary.

07

24 SELECTIONS



From familiar to

Poultry Collection

Chicken & Cashew Stir-fry
Stir-fried chicken with cashew nuts.

Thai Red Chicken Curry
Chicken in Thai-style red curry.

Blackened Chicken & Mango Salsa
Blackened chicken breast with mango and corn salsa.

Honey Mustard Roast Chicken
Roast chicken with honey and mustard.

Roast Chicken & Onion Jus
Roasted chicken with caramelised onion jus.

Chicken Tagine with Green Olives
Chicken tagine with green olives.

Emirati Chicken Machbous
Emirati-style chicken with rice and potato.

Rosemary Grilled Chicken
Marinated grilled chicken with rosemary.

Chicken Freekeh
Chicken served with freekeh.

Kung Pao Chicken
Chicken prepared in a Kung Pao style.

Chinese Chilli Chicken
Chinese-style chilli-fried chicken.

Chicken Jareesh
Traditional jareesh with chicken.

Chicken Paupiette & Wild Rice
Mini chicken paupiettes served with wild rice.

Chicken Musakhan
Chicken prepared in a musakhan style.

Lemon Garlic Chicken & Potato
Chicken and potato with lemon-garlic sauce.

Butter Chicken
Chicken in a rich butter-style sauce.

Chicken Korma
Chicken in a smooth korma sauce.

Chicken Do Pyaza
Chicken prepared in an onion-rich do pyaza style.

Chicken Molokhia
Molokhia served with chicken.

Chicken Biryani
Chicken and rice in a biryani preparation.

Chicken Harees
Traditional harees with chicken.

Chicken Margooga
Chicken in a traditional margooga preparation.

Chicken Madrooba
A comforting chicken madrooba.

Barbecue Chicken & Rosemary Potato
Free-range barbecue chicken with rosemary potato.

Illustrative collection imagery.
Final plating may vary.

08

31 SELECTIONS



Rich flavours. Generous

From the Hearth

Lamb Freekeh & Roasted Nuts
Freekeh with lamb and roasted nuts.

Daoud Basha
Meatballs in tomato sauce.

Lamb with Okra
Lamb cooked with okra.

Fasolia Bil Lahem
Beans cooked with meat.

Lamb Molokhia
Molokhia served with lamb.

Lamb Kofta & Potato
Lamb kofta accompanied by potato.

Kibbeh Bil Laban
Kibbeh served in yoghurt sauce.

Lamb Fattah
A traditional lamb fattah.

Mutton Masala
Mutton in a masala preparation.

Mutton Rogan Josh
Mutton in a Rogan Josh curry.

Beef Stew
A slow-cooked beef stew.

Beef Teriyaki
Beef with teriyaki sauce.

Lamb Chops & Wild Rice
Lamb chops served with wild rice.

Lamb Salona
Lamb cooked in a salona-style stew.

Lamb Harees
Traditional harees with lamb.

Lamb Margooga
A traditional lamb margooga.

Beef & Broccoli Stir-fry
Beef stir-fry with broccoli and green onion.

Veal Parmigiana
Veal with aubergine and tomato.

Beef & Aubergine Moussaka
Aubergine moussaka with minced beef.

Beef Medallions & Mushroom Ragout
Grilled beef medallions with wild-mushroom ragout.

Braised Lamb Shank
Lamb shank braised with pearl onion.

Veal Piccata
Veal with lemon and caper sauce.

Braised Lamb Tagine
A slowly braised lamb tagine.

Macaroni with Beef Ragout
Baked macaroni with beef ragout.

Beef Cheeks & Mushroom
Braised beef cheeks with mushrooms.

Beef Stew & Baby Vegetables
Beef stew with baby vegetables.

Lamb & Potato Salona
Lamb salona with potato.

Thai Massaman Beef Curry
Beef in a Thai Massaman curry.

Lamb Biryani
Lamb and rice in a biryani preparation.

Lamb Machbous
Lamb served with machbous rice.

Beef & Potato Salona
Beef salona with potato.

Illustrative collection imagery.
Final plating may vary.

09

21 SELECTIONS



Inspired by the coast.

Coastal Selection

Sea Bass with Vierge Sauce
Grilled sea bass with vierge sauce.

Hammour Harra
Hammour prepared in a spicy harra style.

Seafood Jambalaya
Seafood in a jambalaya-style rice dish.

Sweet & Sour Fish
Fish with sweet-and-sour sauce.

Seafood Pasta
Pasta paired with mixed seafood.

Assorted Fish Tikka
A selection of tikka-style fish pieces.

Calamari & Vegetable Stir-fry
Stir-fried calamari with vegetables.

Fish Kofta
Delicately formed fish kofta.

Seafood Biryani
Biryani rice with mixed seafood.

Kingfish Biryani
Kingfish with biryani rice.

Shrimp Machbous
Shrimp served on machbous rice.

Fish Machbous
Fish served with machbous rice.

Shrimp Fried Rice
Stir-fried rice with shrimp.

Baked Hammour & Spicy Tomato
Marinated hammour baked with spicy tomato sauce.

Shrimp Biryani & Raita
Shrimp biryani with raita.

Sea Bass with Fennel & Dill
Roast sea bass with creamy fennel and dill sauce.

Sea Bream Peperonata
Sea bream with tomato, olive and pepperonata sauce.

Fish Sayadieh
Fish with sayadieh rice, toasted almonds and fried onion.

Salmon with Saffron Sauce
Baked salmon fillet with saffron sauce.

Fish Salona
Fish in a salona-style stew.

Jasheed with Rice
Traditional jasheed served with rice.

Illustrative collection imagery.
Final plating may vary.

10

26 SELECTIONS



The perfect accompaniment.

Vegetables & Sides

Vegetable Pulao
Pulao rice with vegetables.

Egyptian-style Dolma
Stuffed vegetables prepared Egyptian style.

Tomato & Aubergine Parmesan
Tomato and aubergine with Parmesan.

Broccoli Mornay
Broccoli with Mornay sauce.

Vegetable Couscous
Couscous served with vegetables.

Vegetable Salona
Vegetables in a salona-style stew.

Aubergine Moussaka
A vegetable moussaka with aubergine.

Vegetable & Mushroom Stir-fry
Stir-fried vegetables with mushrooms.

Chinese Vegetables & Cashews
Chinese-style vegetables with cashew nuts.

Steamed Seasonal Vegetables
A selection of seasonal steamed vegetables.

Aubergine Caponata
Aubergine prepared in a caponata style.

Creamy Spinach Gratin
Spinach baked in a creamy gratin.

Vegetable Makhanwala
Vegetables in a makhanwala-style sauce.

Creamy Mashed Potato
Smooth, creamy mashed potato.

Lyonnaise Potatoes
Potatoes prepared in a Lyonnaise style.

Potatoes au Gratin
Potato layers baked au gratin.

Potato Wedges
Homestyle potato wedges.

Roasted Baby Potatoes
Baby potatoes roasted until golden.

Sweet Potato Purée
Smooth sweet-potato purée.

Garlic Butter Hasselback Potatoes
Oven-baked Hasselback potatoes with garlic butter.

Buttered Dill Potatoes
Potatoes finished with butter and dill.

Baby Marrow, Tomato & Feta
Grilled baby marrow with tomato and feta.

Cauliflower Gratin
Cauliflower baked au gratin.

Smashed Potato & Fresh Herbs
Smashed baby potatoes with garlic and fresh herbs.

Vegetable Gratin
A baked selection of vegetables au gratin.

Vegetable Margooga
Traditional margooga with vegetables.

Illustrative collection imagery.
Final plating may vary.

11

17 SELECTIONS

Rice & Indian Sides



Fragrant grains. Rich

Vegetable Fried Rice
Stir-fried rice with vegetables.

Saffron Rice
Rice infused with saffron.

Vermicelli Rice
Rice cooked with vermicelli.

Steamed Basmati Rice
Simply steamed basmati rice.

Steamed Jasmine Rice
Simply steamed jasmine rice.

Mandi Rice
Rice prepared in a mandi style.

Kabsa Rice
Rice prepared in a kabsa style.

Lemon Rice
Rice with a bright lemon note.

Mexican Rice
Mexican-style rice.

Iranian Rice
Rice prepared in an Iranian style.

Oriental Rice
Rice prepared in an oriental style.

Mushroom Masala
Mushrooms in a masala preparation.

Navratan Korma
A mixed-vegetable korma.

Paneer Butter Masala
Paneer cheese in a butter masala sauce.

Dal Makhani
A rich makhani-style lentil dish.

Dal Tadka
Lentils finished with a tadka seasoning.

Dal Panchratna
A mixed-lentil preparation.

Illustrative collection imagery.
Final plating may vary.

12

13 SELECTIONS



Favourites, beautifully

Pasta & Grills

Vegetable Lasagne
Layered lasagne with vegetables.

Fettuccine Alfredo
Fettuccine in an Alfredo sauce.

Penne Arrabbiata
Penne pasta in an arrabbiata sauce.

Macaroni & Cheese
Macaroni in a creamy cheese preparation.

Fusilli Primavera
Fusilli pasta with a primavera-style finish.

Farfalle with Mushroom Sauce
Bow-tie pasta with mushroom sauce.

Spaghetti Bolognese
Spaghetti with Bolognese sauce.

Macaroni with Mushrooms
Macaroni paired with mushrooms.

Baked Chicken Pesto Pasta
Baked pasta with chicken and pesto.

1980 Pasta
An Emirati-inspired house pasta selection.

Arabic Mixed Grill
Mixed grill with oriental rice, tahini and garlic sauce.

Iranian Mixed Grill
Mixed grill with saffron rice and yoghurt sauce.

Indian Mixed Grill
Mixed grill with vegetables and mint chutney.

Illustrative collection imagery.
Final plating may vary.

13

32 SELECTIONS



A little moment of

Pâtisserie Collection

Blueberry Tart
Blueberries in a buttery pastry shell.

Raspberry Tart
Raspberries with a delicate pastry base.

Mango Tart
Mango and lime in a sweet pastry shell.

Strawberry Tart
Strawberries with a vanilla pastry filling.

Chocolate & Cardamom Tart
Dark chocolate, cocoa and cardamom.

Pecan Tart
Pecan, brown sugar and maple syrup.

Pistachio Tart
Pistachio, white chocolate and cream.

Orange Cake
Orange and almond cake with a vanilla-cream option.

Chocolate & Hazelnut Financier
Cocoa, hazelnut and butter in a petite cake.

Liwa Date Cake
Dates and brown sugar with a cream finish.

Flourless Fig Cake
Dried fig and almond in a flourless cake.

Chocolate Craquelin
A delicate choux-style bite with dark chocolate.

Mango Craquelin
Mango and white chocolate in a crisp-topped bite.

Hazelnut Cake
Hazelnut praline, milk chocolate and cream.

Opera Cake
Coffee and dark chocolate in delicate layers.

Almond Financier
A petite butter cake with almonds.

Matcha Tart
Matcha, cream and white chocolate.

Manjari Chocolate Cake
Dark chocolate and cocoa in a rich cake.

Cold Cheesecake
A smooth cream-cheese dessert.

Swiss Carrot Cake
Carrot, walnut and cream cheese.

Pistachio Financier
A petite pistachio cake with a Chantilly option.

Chocolate Brownie & Ganache
Chocolate brownie finished with ganache.

Lemon Cake
A delicate cake with lemon flavour.

Fruit Tartlets
Petite pastry shells topped with fruit.

Walnut Tart
A sweet tart with walnuts.

Hazelnut Tart
A sweet tart with hazelnuts.

Lemon Cheesecake
Cream-cheese cake with a lemon note.

Lemon Meringue Tart
Lemon tart finished with meringue.

Walnut & Fig Cake
Walnuts and figs in a soft cake.

Strawberry Layer Cake
Layered cake with strawberry.

Manjari & Liwa Date Textures
A chocolate and date dessert composition.

Semolina & Cardamom Cake
Semolina cake with cardamom ganache.

Illustrative collection imagery.
Final plating may vary.

14

25 SELECTIONS



Delicate layers. Lasting

Creams & Verrines

Mango Panna Cotta
Mango with a smooth milk-and-cream panna cotta.

Strawberry Delight
Strawberry, milk and cream in a delicate dessert.

Coconut Mango Sago
Sago pearls with coconut and mango.

Mixed Berry Panna Cotta
Milk-and-cream panna cotta with berries.

Tiramisu
Coffee, mascarpone and delicate layers.

Red Velvet Verrine
A layered red velvet dessert.

Cappuccino Panna Cotta
Panna cotta with a cappuccino note.

Green Tea Panna Cotta
Panna cotta flavoured with green tea.

Pistachio & Ivory Chocolate
Pistachio paired with ivory white chocolate.

Duo Chocolate Mousse
Two chocolate textures in one mousse dessert.

Blueberry Cheesecake
Cream-cheese dessert with blueberries.

Banoffee Pie Verrine
A layered banoffee-style dessert.

Strawberry Panna Cotta
Creamy panna cotta with strawberry.

Jivara & Passion Fruit Mousse
Jivara milk chocolate with passion fruit.

Crème Brûlée
A smooth cream dessert with a caramelised top.

Raspberry Panna Cotta
Creamy panna cotta with raspberry.

Baked Yoghurt & Berries
Baked yoghurt paired with berries.

Pot de Crème
A delicate cream dessert served in a pot.

Deconstructed Black Forest
A contemporary arrangement of Black Forest elements.

Lemon Cream
A smooth cream with lemon flavour.

Guanaja Chocolate Mousse
Chocolate mousse made with Guanaja chocolate.

Manjari Chocolate Crémeux
Silky chocolate crémeux with Manjari chocolate.

Chocolate Panna Cotta
Panna cotta with a chocolate finish.

Pistachio Panna Cotta
Panna cotta with pistachio.

Muhallabia & Raspberry Panna Cotta
Muhallabia paired with raspberry panna cotta.

Illustrative collection imagery.
Final plating may vary.

15

18 SELECTIONS



A sweet sense of place.

Emirati Sweet Signatures

Batheetha Jivara Mousse
Milk chocolate, dates, flour and ghee.

Batheetha Cheesecake
Cream cheese, dates, saffron and ghee.

Pistachio Rahash Cake
Pistachio and rahash in a delicate cake.

Aseeda Almond Cake
Pumpkin, almond, saffron and cardamom.

Halwa Panna Cotta
Sesame and rahash with milk and cream.

Saffron Ferni
Rice-flour pudding with saffron, pistachio and milk.

Karak Tea Panna Cotta
Milk, cream, cardamom, saffron and white chocolate.

Aseeda Tart
Pumpkin, cardamom, saffron and rose water.

Pistachio Ferni
Pistachio, rice flour, milk and sugar.

Batheetha Tart
Dates and ghee in a pastry tart.

Halwa Tart
Sesame in a buttery pastry tart.

Gahwa Chocolate Tart
A chocolate tart with an Arabic-coffee note.

Ferni Tartlet
A petite tartlet filled with ferni.

Aseeda Panna Cotta
Panna cotta inspired by aseeda.

Muhallabia
A smooth traditional milk pudding.

Aseeda Cheesecake
Cheesecake with an aseeda-inspired character.

Aseeda Bobar
A traditional pumpkin aseeda.

Batheetha Crème Brûlée
Crème brûlée with a batheetha-inspired note.

Illustrative collection imagery.
Final plating may vary.

16

26 SELECTIONS

Arabic Confectionery



Traditions worth sharing.

Pistachio Burma
Burma pastry filled with pistachio.

Pistachio Bellouria
Delicate bellouria with pistachio.

Pistachio Boukaj
Small pastry parcels with pistachio.

Baklava Fingers
Traditional and Turkish-style baklava fingers.

Medea Baklava
Medea-style baklava pieces.

Pistachio Bird's Nest
Nest-shaped pastry with pistachio.

Cashew Bellouria
Delicate bellouria with cashew nuts.

Cashew Burma
Burma pastry filled with cashew nuts.

Cashew Boukaj
Small pastry parcels with cashew nuts.

Pistachio Namoura
Namoura finished with pistachio.

Pistachio Basima
Basima sweets with pistachio.

Cashew Basima
Basima sweets with cashew nuts.

Orange Nabulsiya Roll
Nabulsiya-style rolls with an orange note.

Halawat Al Jibn
Traditional sweet cheese rolls.

Mafroukeh
Traditional mafroukeh sweets.

Red Velvet Mafroukeh
Mafroukeh with a red velvet interpretation.

Aish Al Saraya
A classic Arabic sweet-table favourite.

Wardat Al Sham
Delicate Wardat Al Sham pastries.

Cream Maamoul
Maamoul filled with cream.

Cheese Maamoul
Maamoul with a cheese filling.

Awamat
Golden sweet dough bites.

Balah Al Sham
Traditional ridged sweet pastries.

Date Maamoul
Maamoul filled with dates.

Walnut Maamoul
Maamoul filled with walnuts.

Pistachio Maamoul
Maamoul filled with pistachio.

Pistachio Baklava
Layered baklava with pistachio.

Illustrative collection imagery.
Final plating may vary.

17

10 SELECTIONS



Warm Sweet Endings

Umm Ali
A warm traditional baked dessert.

Cheese Kunafa
Warm kunafa with a cheese filling.

Date Pudding
Date pudding, also offered with caramel sauce.

Bread & Butter Pudding
Baked bread-and-butter pudding.

Chocolate Pudding
A warm chocolate pudding.

Malva Pudding & Almond
Malva pudding with sliced almonds.

Gulab Jamun
Traditional gulab jamun sweets.

Carrot Halwa
A warm carrot-based halwa.

Apple Crumble & Vanilla
Apple crumble served with vanilla sauce.

Chocolate & Pistachio Pudding
A pudding combining chocolate and pistachio.

A warm and memorable

Illustrative collection imagery.
Final plating may vary.

18

18 SELECTIONS



Refresh the occasion.

Refreshments & Fruit

Seasonal Fruit Salad
A selection of seasonal fruit pieces.

Seasonal Fruit Platter
Seasonal fruit arranged for sharing.

Fruit Skewers
Assorted fruit served on small skewers.

Medjool Dates
Medjool dates for the hospitality table.

Assorted Nuts
A selection of nuts for sharing.

Dried Apricots
Dried apricots for table service.

Mixed Berries
Raspberries, blackberries and blueberries.

Fresh Orange Juice
Fresh orange juice.

Fresh Watermelon Juice
Fresh watermelon juice.

Lemon & Mint Juice
Refreshing lemon and mint.

Pineapple Juice
Pineapple juice.

Fruit Cocktail Juice
A mixed-fruit juice selection.

Carrot Juice
Fresh carrot juice.

Freshly Brewed Coffee
Freshly brewed coffee service.

Tea & Infusions
A selection of tea and infusions.

Flavoured Iced Tea
Iced tea in mixed flavours.

Mineral & Sparkling Water
Still mineral water and sparkling water.

Soft Drinks
A selection of soft drinks.

Illustrative collection imagery.
Final plating may vary.

19

06 SELECTIONS



Live Culinary Stations

Whole Ouzi
A whole ouzi presentation for sharing.

Sushi Station
A dedicated sushi selection.

Pasta Station
A live pasta service.

Barbecue Mixed Grill Station
A live barbecue and mixed-grill service.

Mexican Taco Station
A dedicated Mexican taco selection.

Shawarma Station
Shawarma prepared and served at the station.

The gathering comes alive.

Illustrative collection imagery.
Final plating may vary.

A menu with *your signature.*

Choose the flavours. Share the occasion. Let us shape a proposal around your gathering.



01 Choose the moment

Tell us about your event, preferred date, venue and guest numbers.

02 Build the journey

Combine collections, from lighter bites and generous mains to sweet endings and live stations.

03 Complete the details

Share your service preferences, dietary requirements and allergies so these can be reviewed for your proposal.

Dish selections, availability and service arrangements are confirmed in your event proposal.

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The pleasure of *coming together.*

Bring your next gathering to the table. Tell us about your occasion and request a tailored catering proposal.

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