



Emirates

First Class Menu




Emirates invites you to enjoy its award-winning cuisine, complemented by the finest beverages.


On board your flight today our à la carte dining service offers you the choice of creating your own menu. From a snack to a complete meal, our crew will be happy to prepare your selections and serve your choice whenever you wish.


Jumeirah
ESSEX HOUSE


Emirates

 Our guest chef this month is Christian Gradnitzer, Executive Chef of Jumeirah Essex House, the historic New York City hotel located on Central Park South. Christian's interest in cooking began at an early age, influenced by the sights and smells of his mother's restaurants in his native Austria. He followed his passion for food and joined the Vocational School for the Catering Trade in Austria. Chef Christian has honed his culinary skills at some of the top hotels in the world, including The Dorchester Hotel in London, Grand Hotel Quellenhof in Switzerland and Burj Al Arab, the world's most luxurious hotel.

We hope you will find Chef Christian Gradnitzer's creations a gourmet experience that will add to the enjoyment of flying with Emirates.

 Emirates is pleased to offer a low calorie meal option for the health conscious traveller.

Bar Service

Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,
Sweet or Dry Sherry, Sweet or Dry Vermouth, Vodka,
Scotch Whisky, Malt Whisky

A selection of international beers

Cocktails

Black Russian, Bloody Mary, Bucks Fizz,
Champagne Cocktail, Cosmopolitan (US routes),
Fantasy Island, Jumeirah Delight (non alcoholic),
Kir Royal, Manhattan, Martini Cocktail Classic,
Screwdriver, Vodka Martini

Wines

A selection of fine wines from internationally renowned
vineyards of the old and new world

Champagne Brut

Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,
Drambuie, Late Bottled Vintage Port, Tia Maria

À La Carte Dining

Cocktails with Canapés

Cocktails with canapés

hot and cold selection including aubergine brochettes, meat sambousik, tulip dim sum, aged parmesan cheese, olives and marinated red peppers

Hors D'oeuvres

Iranian caviar

served with traditional accompaniments

Selection of traditional Arabic mezze

including tabouleh, moutabel, stuffed vine leaves, labneh with sumak, saffron mougrabiah with pomegranate seeds and vegetable kibbeh



Seared Atlantic scallops

presented on a sweet and tangy onion gratin with a drizzle of balsamic reduction

Soup

Cream of courgette and parmesan soup

flavoured with fresh marjoram, garnished with portobello croutons

Salad

Seasonal salad

served with herb croutons, shaved parmesan and a choice of dressing

Entrées

Roast chicken with mint and feta

enhanced with a coriander and pine nut coulis, accompanied by sautéed spinach with black eyed peas, aubergine and onion pilau



Paprika-smoked loin of lamb

prepared with a rich fig preserve, offered with saffron couscous, sautéed green beans, crisp courgette and aubergine julienne

Seared rock lobster and crab broth

a fennel and saffron infused broth, served with baby carrots, new potatoes and green asparagus



Poached hammour filler (247 calories)

offered with chargrilled red peppers, steamed parsley potatoes, baby corn and broccoli tossed in olive oil, complemented by a light soya fish velouté

Vegetarian Entrées

Artichoke-filled tricolore ravioli

tossed in a sun-dried tomato cream sauce with walnuts and vegetable pesto, topped with parmesan cheese

À la carte vegetables

roasted leek with red pepper julienne, summer vegetable medley, roasted rosemary potato slices and biryani rice

**Continental
Breakfast**

Voghurt
natural or fruit

Assorted cereals

Bread

Bread basket
selection of bread, croissants, breakfast pastries, bagels
and doughnuts, served with butter and preserves

Fruit

Fresh seasonal fruit

Desserts

Mini desserts
featuring Italian lemon meringue, fresh mini fruit balls in
mint syrup and chocolate ginger crème brûlée

Warm peach crumble
a light dessert, served warm with vanilla bean sauce

Cheese

International cheese selection

Beverages

Tea
Ceylon, Chinese, Earl Grey and Camomile

Coffee
freshly brewed or decaffeinated

Chocolates

À La Carte Dining

Cocktails with Canapés

Cocktails with canapés

including crab cakes, goat's cheese parcels, vegetable samosas, marinated olives, grilled red peppers and Grana Padano cheese

Hors D'oeuvres

Iranian caviar

served with traditional accompaniments

Grilled Oriental chicken

placed on a bed of classic Waldorf salad and fresh pineapple slices



Smoked Scottish salmon with mascarpone

served with a mascarpone cheese quenelle, topped with fresh chives

Soup

Creamy potato soup

with grissini sticks, coriander and red pepper julienne

Salad

Seasonal salad

served with herb croutons, shaved parmesan and a choice of dressing

Entrées

Rosemary roasted baby chicken

enhanced with a mild garlic jus, accompanied by grilled aubergines and sautéed Parisienne potatoes

Grilled beef fillet

prepared with a rich sage cream sauce, offered with roasted herb potato wedges and seasonal vegetables

Marinated sayadieh fish fillet

complemented by saffron-infused basmati rice and vegetable ratatouille



Poached red mullet fillet (248 calories)

complemented by a rich basil and parsley sauce, celeriac purée and lightly roasted bell peppers

Vegetarian Entrées

Olive ravioli

topped with a cheesy spinach cream sauce and sautéed herbed vegetables

À la carte vegetables

sautéed spinach, fried aubergine slices, Parisienne potatoes and vegetable rice

À La Carte Dining

Sandwiches

Selection of gourmet sandwiches

including prawns with dill mustard mayonnaise, brie cheese topped with walnut, roasted chicken breast and marinated grilled courgette

Hot Snacks

Chicken shawarma

Arabic bread filled with chicken, cabbage salad, grilled spring onions and tomatoes

Portobello mushroom

filled with marinated vegetables and topped with puff pastry, served with a saffron courgette sauce and roasted cherry tomatoes

Beef and shrimp

enhanced with a tangy barbecue sauce and sautéed vegetables

Fruit

Fresh seasonal fruit

Desserts

Mini desserts

a selection of mini desserts



Fried banana spring roll

topped with palm sugar and served with crème Anglaise

Petits fours

Cheese

International cheese selection

Bread

Bread basket

selection of fresh bread rolls and garlic bread

Beverages

Tea

Ceylon, Chinese, Earl Grey and Camomile

Coffee

freshly brewed or decaffeinated

Chocolates