

Menu


Emirates



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.



- ✦ We have teamed up with Dubai luxury hotel group Jumeirah to offer the culinary talents of their top chefs for your dining pleasure.

Our guest chef this month is Simon Young, Executive Chef of the Jumeirah Carlton Tower hotel situated in fashionable Knightsbridge, London. The hotel is renowned for serving a tantalising range of the finest cuisine to suit every taste, from the best traditional British dishes to cutting edge contemporary options. Simon's passion for creative cuisine using the freshest seasonal ingredients has developed through years of international experience in some of the world's top hotels, in London, Tuscany, Singapore and Canada.

We hope you will find Chef Simon Young'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

Canapés

Selection of hot and cold canapés

including crab dim sum, chicken satay, vegetable quiche, herb labneh and marinated olives

Appetisers

Iranian caviar

served with traditional accompaniments

Coconut and lime chicken

presented on a mango and bean salad

Tuna tataki and salmon tartare

with a light sisho pesto and herb sour cream, drizzled with red pepper oil

Main Courses

Spicy roast chicken

accompanied by chilli jus, fried yellow jasmine rice and roasted pumpkin with ginger

Roast beef filler

enhanced with Café de Paris sauce, Idaho baked potato and vegetable caponata

Saffron and coriander scallops

lightly seared and presented with sautéed spinach, basmati rice with mustard seeds and grilled lime



Red snapper with chilli (252 calories)

complemented by steamed rice, sautéed pak choi, sweet and sour chilli sauce, garnished with watercress and red pepper

Vegetable ravioli

tossed in a creamy tomato sauce with mozzarella, grilled artichoke hearts, asparagus tips and sun-dried tomatoes

As an alternative accompaniment to your main course an additional variety of vegetables are available which includes sautéed aubergine, Mediterranean vegetables, lentil rice and rosemary potatoes

Bread basket

a variety of freshly baked rolls and garlic bread

Light Bites

Seasonal salad

served with croutons, shaved parmesan
and a choice of dressing

Cream of asparagus soup

garnished with asparagus tips and fresh chervil

International cheese selection

Selection of gourmet sandwiches

including turkey triangle sandwich, tortilla wrap with
smoked salmon and mixed vegetables on laugen bread

Vegetable spring rolls

served with soy sauce or sweet chilli sauce

Fried Chinese noodles

complemented by crispy duck and Chinese greens

Baked Idaho potato

topped with Cheddar cheese, sour cream
and chilli con carne

Sweet Delights

Mini desserts

gourmet selection of fine miniature desserts



Baked banana and sesame seed parcel

offered with crème Anglaise

Fresh seasonal fruit

Petits fours

Chocolates

to accompany a freshly brewed cup of tea or coffee

Hot Beverages

Tea

Ceylon, Chinese, Earl Grey and Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino



Last hot meal orders shall be taken 1hr and 30 mins
before landing

À La Carte Dining

Canapés

Selection of hot and cold canapés

chicken tikka skewers, halibut kebabs, vegetable samosas, herb feta cheese and mixed olives

Appetisers

Iranian caviar

served with traditional accompaniments



Smoked corn-fed chicken

with marinated celeriac and apple salad, accompanied by mustard and orange dressing

Seafood medley

salmon trout with yoghurt, grilled scallop, lobster claw complemented with a vegetable salad and creamy herb dressing

Main Courses

Grilled marinated lamb kebab

enhanced with red onion and pepper sauce, mashed potato with olives and French beans with tomato concassé



Roasted organic chicken breast

filled with goat's cheese, pine nuts and olives, accompanied by creamy vegetable minestrone and parmesan polenta

Roasted smoked rainbow trout

accompanied by turned parsley potatoes, vegetables medley and basil tomato couli



Poached prawns and sole filler (242 calories)

in a saffron fond, offered with red rice mix and turned vegetables

Pasta parcels

filled with mushrooms, presented in a creamy béchamel sauce, complemented by grilled courgette and roasted cherry tomatoes

As an alternative accompaniment to your main course an additional variety of vegetables are available which includes turned carrots, stir-fried vegetables, vegetable rice and Parisienne potatoes

Bread basket

a variety of freshly baked rolls and garlic bread

Light Bites

Seasonal salad
served with croutons, shaved parmesan
and a choice of dressing

Arabic-style yellow lentil soup
presented with pita bread and coriander

International cheese selection

Sweet Delights

Mini desserts
gourmet selection of fine miniature desserts



Sticky toffee pudding
served warm with caramel sauce

Fresh seasonal fruit

Chocolates
to accompany a freshly brewed cup of tea or coffee

Hot Beverages

Tea
Ceylon, Chinese, Earl Grey and Camomile

Coffee
freshly brewed, decaffeinated, espresso and cappuccino



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