



Menu



Emirates

Emirates invites you to enjoy its award-winning cuisine, complemented by the finest beverages. At Emirates, we are always attentive to our customers' needs and are pleased to offer you healthy meal options.



Healthy meal option

Our award-winning chefs have created a range of healthy meal options with an emphasis on preserving the original flavours and essential vitamins, whilst avoiding the addition of saturated and trans fats, salt and added sugars. In preparing these dishes, they have used cooking techniques and styles associated with healthy eating-grilling, poaching, stewing, boiling, baking and the unique sous vide 'under vacuum', a technique that is intended to maintain the integrity of fresh ingredients by heating them for an extended period at relatively low temperatures.

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 cabin crew will be happy to prepare your selections and serve your choice whenever you wish.

Bar Service

Apéritifs

Campari - Campari Bitter
Vermouth Sweet / Dry - Martini
Sweet Sherry - Harvey's Bristol Cream
Dry Sherry - Tio Pepe

Beers

A selection of international beers including Heineken, Budweiser and Amstel Light

Cocktails

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

Mocktails

Jumeirah Delight

Spirits

Premium Scotch Whisky - Chivas Regal Royal Salute
Single Malt Whisky - Glenfiddich 21 Years Old
Bourbon - Woodford Reserve

Cognac - Hennessy Paradis

Vodka - Grey Goose, U'lukva

Gin - Bombay Sapphire

Rum - Bacardi Superior, Bacardi 8 Anos

Champagne, Port & Wines

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

Liqueurs

Bailey's Irish Cream
Tia Maria
Drambuie
Cointreau

**Continental
Breakfast**



À la Carte Dining

Fruit juices

freshly squeezed orange juice, grapefruit juice, refreshing detox drink made of fresh carrot, ginger and apple or a passion fruit and mango smoothie

Breakfast fruits

tropical and seasonal cut fresh fruits

Yoghurt

natural or fruit flavoured

Assorted cereals

Cheese selection

which includes red Leicester, bel paese and Tilster cheese, served with an array of garnishes, olives and celery heart

Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

Hot Breakfast

Fiesta omelette

topped with grated cheese and sautéed red peppers, served with fresh button mushrooms, savoury potato wedges and a roasted plum tomato with black pepper

Poached eggs

with smoked salmon, creamy spinach and a classic Hollandaise sauce, accompanied with grilled lamb loin and chicken sausage, and sautéed mushrooms

Stir-fried egg noodles

served with a glutinous rice dumpling wrapped in lotus leaf and a steamed shrimp dumpling

Golden waffles

served warm with a sweet strawberry compote and a rich dark chocolate sauce

Snacks

Instant cup noodles

Hot Beverages

a selection of the finest quality teas and coffees are available freshly brewed for your enjoyment throughout the flight

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

Light Meal

Appetiser

Shredded chicken salad

classic Thai salad made with wing beans and served with fresh lime



Cold smoked salmon

with a mango and crabmeat salad, fresh asparagus and seasonal crudites

Salad

Seasonal salad

served with a choice of dressings

Main Course

Chicken tikka curry

tender pieces of chicken thigh cooked in a medley of Indian spices, served with basmati rice, baingan bharta and dal

Grilled beef tenderloin

prime fillet of beef topped with a Mexican sauce, served with gratin potatoes, pumpkin balls and sautéed snow peas



Steamed red snapper

topped with a basil and chilli sauce, served with steamed jasmine rice and stir-fried vegetables

Spinach and ricotta cannelloni

thin layers of pasta rolled and filled with a creamy spinach and ricotta mix, topped with a tangy tomato sauce

Side dishes

which include lemon rice, sautéed potato slices, shiitake mushrooms, carrot, asparagus and stir-fried vegetables

Dessert

White chocolate mille-feuille

smooth white chocolate mousse in light pastry layers

Bread

Bread basket

a variety of freshly baked rolls and garlic bread

Cheese

International cheese selection

Hot Beverages

a selection of the finest quality teas and coffees are available freshly brewed for your enjoyment throughout the flight

Chocolates

to accompany a freshly brewed cup of tea or coffee