



Menu

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'luvka 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

Light Meal

Appetiser

Roast duck with soba noodle salad

marinated duck breast with plum sauce, accompanied with green soba noodle salad and red chilli



Marinated prawns and scallops

citrus marinated prawns and scallops, placed in a roasted yellow capsicum, served with green asparagus tips and sun-dried tomatoes

Salad

Seasonal salad

served with a choice of dressings

Main Course

Pan-fried sea bass fillet

topped with leek and mustard cream sauce, served with fresh mashed potatoes and mixed grilled vegetables

Roast chicken with ginger

with spring onions and oyster sauce, served with egg fried rice and mixed fresh Chinese vegetables



Braised bean curd roll

braised vegetarian bean curd roll, with assorted vegetables, thin egg noodles and blanched Chinese greens

Stir-fried beef in black bean sauce

beef cooked in a rich black bean sauce, served with steamed rice and mixed fresh vegetables

Side dishes

which include roasted yellow and red capsicum, French beans, fried new potatoes and turmeric rice

Dessert

Rice pudding cake

light rice pudding cake, placed on raspberry purée, accompanied with fresh berries

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

**Continental
Breakfast**



À la Carte Dining

Fruit juices

freshly pressed orange, grapefruit, detox drink or banana and mango energizer juice

Breakfast fruits

tropical and seasonal cut fresh fruits

Yoghurt

natural or fruit

Assorted cereals

Cheese selection and cold cuts

Bread basket

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

Hot Breakfast

Spanish omelette

with a roasted tomato, sautéed fresh straw mushrooms, grilled chicken chipolatas and golden brown potato patties

Breakfast pancakes

topped with melted butter, a sweet apple and raisin compote and maple syrup

Stir-fried egg noodles

wok-fried noodles with shrimp, bamboo shoots, mushrooms and Chinese broccoli in oyster 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