Economy Class

Bar Service

With the exception of champagne, drinks served are with the compliments of Emirates

Apéritifs

Campari, Sweet or Dry Sherry and
Sweet or Dry Vermouth.

Wines

A selection of Red and White Wines

Champagne

Champagne Brut (30 Dhs.)

Spirits

Bourbon, Gin, Rum, Rye, Vodka, Whisky.

Liqueurs

Baileys, Cognac, Cointreau, Drambuie, Tia Maria.

Beers

A selection of Beers

Soft Drinks

An assortment of soft drinks,
fruit juices, ice tea and mineral water

Auckland - Sydney

Dinner

Appetizers

Cajun Spiced Lamb Loin
placed on lettuce, accompanied with pan-fried green courgettes, dried tomatoes and served with a beetroot relish

Salad

Seasonal Salad
served with a dressing

Main Courses

Pan-Fried Monk Fish
on creamy parsley and garlic sauce, accompanied with medley of vegetables and parsley potatoes

Thai Style Chicken Curry
spicy Thai chicken curry with a hint of coconut and lemon grass flavour, garnished with red chillies, accompanied with Chinese mixed vegetables and steamed rice

Dessert

Glazed Raspberry Charlotte
garnished with dark chocolate scroll and fresh mint

Bread and Cheese

Bread and Butter

Cheese and Biscuits

Beverages & Chocolates

Tea or Coffee

Chocolates

Dinner

Appetizers

Marinated Gravlax Salmon
served with Mediterranean vegetable salad

Salad

Seasonal Salad
served with a dressing

Main Courses

Escalope of Chicken Parmigiana
placed on sautéed fettuccini noodles with chunky tomato ratatouille and steamed broccoli

Fillet of Nile Perch
served with black bean sauce, steamed rice and Chinese mixed vegetables

Dessert

Passion Fruit Cake
with raspberry coulis

Bread and Cheese

Bread and Butter

Cheese and Biscuits

Beverages & Chocolates

Tea or Coffee

Chocolates

As You Like It

Sandwiches

Mushroom and Capsicum Wrap
marinated mushrooms and semi-dried capsicums, wrapped in thin pita bread and served hot

Beef and Onion Wrap
sliced beef, mixed with purple onions, tomatoes, and mango chutney wrapped in Arabic bread and served hot

Fruit

Selection of Fresh Fruit
choice of fresh, whole seasonal fruit

Pastries

Assorted Chocolate and Granola Bars
choose from a selection of chocolate or granola bars

Breakfast

Juice

Orange Juice

Appetizers

Assorted Fruit
of seasonal fruits

Main Courses

Creamed Asparagus Omelette
served with sautéed mushrooms, gratin potatoes and grilled tomato with herbs

Fried Efu Noodles
fried Chinese noodles, accompanied with chive dumpling, beancurd skin roll and served with chilli sauce

Bread

Croissant
served warm with butter and jam

Beverages

Tea or Coffee