


Menu



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

During your stay in the lounge we offer à la carte fine dining as well as buffet dining. You may create your own menu by choosing from an extensive selection of gourmet dishes.

Breakfast 0400 to 1000hrs.
Lunch and Dinner 1100hrs to 0300hrs.

 We are pleased to offer a low calorie meal option for the health conscious traveller.

A la carte dining may take approximately 45 minutes, depending upon your choice of a three course service.

As sandwiches are all freshly made to order, there will be a waiting time of approximately 15 minutes.

Meals served in this lounge are Halal.

A la Carte Breakfast

Continental

Your choice of fresh juices, smoothies and our daily detox drink

Natural or fruit yoghurts

Selected cereals to include Fruit'n'Fibre, cornflakes and granola, offered with soya, low fat or full cream milk

Home-made Swiss Bircher muesli with apple, hazelnuts, oats, raisins, honey and fresh cream

Tropical fresh fruit skewers

Florida cocktail of fresh orange and pink grapefruit segments

Warm Scottish porridge, with warm milk or cream, served with brown sugar and heather honey

Hot Breakfast

Your choice of fresh eggs cooked to order

Scrambled eggs finished with cream or herbs

Poached eggs

Boiled eggs served with "Marmite soldiers"

Omelettes with a daily choice of fillings

Accompaniments

- Veal or chicken grilled sausages

- Buttered field mushrooms

- Roesti potatoes

- Grilled tomatoes

- Baked beans

Poached Scottish kipper fillets with roesti potatoes and cherry tomatoes

Salmon, potato and parsley fishcakes

Herb crêpes rolled and filled with woodland mushrooms a la crème, with fresh asparagus and grilled tomato

Sweeter Options

Waffles freshly made to order, served with fresh berries and whipped cream
American pancake stack with maple syrup, powder sugar and strawberries

Breakfast Snacks

Grilled cherry tomatoes on toast
Delicatessen choice of cold meats and cheeses

Bakery Basket

Fresh toast rack of wholemeal, multi grain or white breads
French butter croissants
Pain au chocolat
Dark chocolate, mixed berry with oats and walnut cinnamon muffins
Roll selection
Strawberry, apricot, cherry and marmalade preserves
Vegetarian or unsalted butter

Lunch and Dinner

Appetisers

Fresh mussels

warm gratinated New Zealand mussels with semolina crumbs

Golden spring rolls

spicy crisp yellow corn spring rolls, served with pesto dip and sweet chilli sauce

Buffalo mozzarella cheese

baby buffalo mozzarella cheese bathed in fresh basil pesto and garnished with vine ripened yellow and red cherry tomatoes

🍷 Tuna carpaccio

wafer thin slices of tuna dressed with an oriental salad of courgettes, tomatoes, onions and peppers tossed with chilli, lime and coriander

Greens in cheesy basket

homemade parmesan cheese tuille basket filled with a garden green salad of assorted lettuce, mushrooms, orange segments, sun-dried tomatoes and micro herbs with your choice of dressing

🍷 Palm salad

light refreshing heart of palm salad with crisp apple and fresh celery jelly

Soups

Chicken and barley soup

a light clear chicken broth with barley, garnished with carrot and sprinkled with parsley

Roasted tomato soup

homemade soup of oven-roasted fresh plum tomato, served with finely diced courgettes

Main Courses

Chicken pahadi kebab

a traditional dish from the imperial kitchens of the Mughal Empire, of chicken marinated in mint, coriander and mild spices, cooked in the tandoor, served with cumin rice and cooling raita, accompanied with a crisp papad

Risotto verde

creamy primavera arborio rice risotto of baby spinach with asparagus, peas and fresh parmesan cheese

Grilled beef steak

prime fillet of beef grilled to your liking, served with pink peppercorn béarnaise sauce, golden French fries and fresh rocca leaves

Fresh breast of chicken with maple syrup

roasted breast of chicken marinated with maple syrup, served with a light avocado salad, cabbage pepper coleslaw and golden fried potatoes

🍷 Fillet of grouper

fresh grouper fish fillet topped with herb crust, accompanied by courgettes, mixed peppers and offered with seafood sauce

Vegetable Jaipuri

a speciality mild spiced mixed vegetable curry of green beans, peas, tomatoes, green pepper and carrot cooked in traditional Jaipuri style, served with raisin and cashew nut pulao

🍷 Lamb loin

seared prime Australian loin of lamb with a blackberry sauce, garnished with asparagus spears, accompanied by golden potatoes, parisienne carrots and micro herbs

Sandwich Selection

The Emirates classic club sandwich

toasted farmhouse white bread layered with emmenthal cheese, smoked turkey, hard boiled egg, tomatoes and crisp veal bacon, moistened with tapenade and served with our special French fries and mustard

Grilled fillet steak sandwich

grilled fillet steak sandwich served with onions, mushrooms, red and green peppers, topped with cheese and micro herbs on a crusty ciabatta, offered with French mustard and tomato ketchup

International Cheese Selection

specialty selected international cheeses, served with bread, crackers and fruits

Dessert

Chocolate mousse

classic triple layered milk and dark chocolate mousse, garnished with chocolate swirls

Crème caramel

our special homemade crème caramel made with dairy milk, fresh eggs and sugar, finished with golden caramel and scented with fresh orange

Rocky Road

chocolate mousse on a bed of dark chocolate with rosewater jelly and fresh raspberries

Halawat al jibin

local sweet speciality of cheese with whipped cream

Hot Beverages

Selection of premium teas

Ceylon, Earl Grey, Green

Choices of coffees

Espresso, Café Au Lait, Cappuccino

Chocolates and petits fours

miniature Arabic treats, Florentines, white and dark fig truffles

Bar Service

Apéritifs

A selection of fruit juices and soft drinks

Bacardi 8 years, Campari, Bombay Sapphire Gin, Woodford Reserve 15 years, Chivas Regal 18 years, Canadian club, Grey Goose Vodka, Southern Comfort, Tequila

A selection of international beers

Cocktails

Black Russian, Bloody Mary, Bucks Fizz, Champagne Cocktail, Kir Royal, Manhattan, Martini Cocktail Classic, Screwdriver, Vodka Martini

Signature Cocktails

Arabian Sunset (gin, Cointreau and cranberry juice)
Allegro (vodka, lime juice, Campari and tonic water)
Passion Quila: (white rum, tequila and passion fruit syrup)

Signature Mocktails

Spiced tea (cranberry juice, fresh raspberries, lemon and orange juice, and fresh ginger)
Tropical delight (pineapple and mango juice, and fresh banana)
Kiwi cooler (fresh kiwi, sugar syrup, lemon and lime juice, and sprite)

Wines

A selection of fine wines from internationally renowned vineyards of the Old and the New World

Champagne Veuve Clicquot

Liqueurs

Cointreau, Drambuie, Grand Marnier, Tia Maria, Benedictine, Crème de Cassis, Baileys Irish cream, Cherry Brandy
Cinzano (Bianco), Ricard, Grappa