



First

Menu

THE WORLD'S
GREATEST SHOW



EXPO
2020
DUBAI
UAE

OFFICIAL PREMIER PARTNER

Choose from our menu of gourmet dishes inspired by the region.
Pair your meal with premium champagne and our latest selection of
fine wines, spirits, beers and soft drinks.

♥ Healthier meal

Look out for our healthier meal option. Our chefs have created dishes that contain lean protein, fibre and healthy fats, and have less salt, sugar and saturated or trans fats.

All our meals are halal.

Juice

Orange, pineapple, apple, mango or tomato

Mocktails

Virgin Mary

Made with spiced tomato juice or tailored to request

Orange Fizz

A rejuvenating mocktail of freshly squeezed orange juice and ginger ale

Virgin Cucumber Gimlet

A refreshing mocktail with cucumber and lime

Apple Spritzer

Apple juice topped up with soda, for any time of the day

Virgin Mojito

Muddled fresh lime, mint and sugar topped with a splash of soda

Soft drinks

Cola and diet cola

Lemonade

Ginger ale

Soda water

Tonic water

Still and sparkling water

Hot drinks

Coffee

Enjoy a rich and flavourful freshly brewed coffee, or sip an espresso or cappuccino made from your choice of aromatic blends: smooth and full-bodied Tierra Intenso; bold Gran Riserva with notes of maple syrup and walnut; well-balanced Gran Espresso with notes of cocoa and black pepper or velvety naturally decaffeinated Dek.

Tea

Ceylon, chamomile, Moroccan mint, Earl Grey or green

Cocktails

Bloody Mary

Belvedere vodka spiced up with tomato juice or tailored to request

Classic Champagne Cocktail

Champagne with sugar, Hennessy X.O. Angostura bitters, a slice of orange and a cherry

Aperol Spritz

A traditional and refreshing Italian aperitif, enjoyable any time of the day

Kir Royale

The classic French aperitif of champagne with a splash of crème de cassis

Cosmopolitan

Belvedere vodka paired with Cointreau, fresh lime and cranberry juice

Manhattan (dry, perfect or sweet)

A laid-back blend of Woodford Reserve bourbon, Angostura bitters and vermouth

Classic Martini

Sipsmith London Dry Gin with a hint of Martini Extra Dry, garnished with an olive

Breakfast Martini

Sipsmith London Dry Gin with marmalade, shaken with Cointreau, orange and lemon juice

Espresso Martini

Belvedere vodka boosted by Tia Maria and a shot of espresso

Mojito

Bacardi rum muddled with fresh lime, mint and sugar topped with a splash of soda

Old Fashioned

Woodford Reserve bourbon with a dash of bitters, slice of orange and a cherry

Negroni

Sipsmith London Dry Gin on the rocks with Martini Rosso and Campari

Beer

Heineken, Stella Artois, Tiger or Leffe Blond

Wine

We're always seeking the best wines, champagnes and ports to bring you vintages and limited editions to complement the flavours of our menus. Explore our latest selections and let us pour you a glass whenever the mood takes you.

Aperitifs and digestifs

Campari, Cointreau, Drambuie, Amarula Cream and Tia Maria

Spirits

Chivas Regal Royal Salute 21 year old Scotch whisky
Launched to commemorate the coronation of Queen Elizabeth II, this rare and aged whisky is blended to be gentle and harmonious

Johnnie Walker Blue Label Scotch whisky
This rich and smoky whisky is hand-picked, just one from 10,000 casks

The Dalmore King Alexander III single malt Scotch whisky
A robust and formidable whisky, this unique six-cask finish showcases the result of extended maturation in an artful combination of woods

Woodford Reserve bourbon whiskey
This smooth small-batch super premium bourbon is handcrafted in the heart of Kentucky

Hennessy Paradis
Refined, elegant and unique, Paradis is an extremely rare blend of over 100 eaux-de-vies, and a graceful and precious premium cognac

Tesseron Cognac Lot 29 XO Exception
This unique blend of legendary Grande Champagne cognacs has been lovingly aged for at least three generations

Ron Zacapa XO rum
An ultra-premium, sweet and spicy dark rum, Ron Zacapa XO is produced in the highlands of Guatemala

Bacardi Superior rum
The original silver rum has been one of the world's most popular spirits for decades

Russian Standard Imperia vodka
A pristine Russian vodka, layer-filtered through quartz crystal from the Ural Mountains

Belvedere vodka
Belvedere is quadruple distilled using only the finest Polish Dankowskie rye

Star of Bombay gin
Slowly distilled for a more intense flavour, Star of Bombay contains 12 distinctly fragrant botanicals

Sipsmith gin
Bold, complex and aromatic, this super small-batch, artisanal gin has a dry and fresh finish

Cairo - Dubai

Words from our chef

Each month, we like to share a little of what's cooking in our minds and ovens. Our dishes change frequently. We're always learning about regional cuisines, new techniques and most importantly, what our customers prefer to find on our menus.

Moutabel and baba ghanouj - what's the difference?

Other cultures pickle them, salt, fry or spice them, but in Arabia, we know that aubergines are best roasted. We turn them over an open flame until the skin begins to bubble, we bake them in the oven until they blister, or we throw them on hot coals and watch them char. We discard the bitter peel and keep the creamy smoky flesh, and that is the foundation for two of our most famous mezze items.

Baba ghanouj and moutabel are often confused, so we'll set you straight. Both use roasted aubergine as a base and end up as a chunky dip. Some may tell you they are essentially the same with only one different ingredient, but on Emirates we think it's easy to tell the difference.

For moutabel, we whip the roasted aubergine pulp with tahina, lemon, olive oil, garlic and seasoning until it's almost smooth. The result is creamy, with tart and smoky contrasting flavours which are further offset with sweet pomegranate seeds. Baba ghanouj (translating as 'pampered father') contains the same roasted aubergine but never tahina. Our recipe also has tomato, onion and parsley. We keep the texture coarse, almost like a salsa, and add olive oil and pomegranate molasses to provide zest and depth.

We usually include one or the other in all our Arabic mezze offerings, and you have one on board today. Can you tell which it is without reading the menu?

Cairo - Dubai

Dinner

Appetiser

Broccoli soup
Served with croûtons

Traditional Arabic mezze

A spread of local savoury dishes including baba ghanouj, houmous, muhammara, cauliflower with tahina, makdous, labneh, stuffed vine leaves, potato kibbeh and Arabic bread

Maple-glazed chicken

Sliced and served chilled with mustard dressing and mushroom salad

Main course

Shallot-crust beef tenderloin

USDA Prime steak with Pommery mustard sauce, truffle potato gratin and sautéed green beans

Chicken machbous

Chicken marinated in a traditional Emirati spice blend, served with fragrant rice, roasted pine nuts and raita

Bzar fish

Roasted kingfish in traditional Emirati spice marinade, served with mohammer rice

♥ Shiitake ravioli

Served with coriander pesto and edamame

Dinner is served with moghrabieh and fera salad and freshly baked bread

Side dishes

Mashed potatoes with chives
Broccoli with honey-roasted pumpkin
Spinach with roasted garlic
Steamed basmati rice

Cairo - Dubai

Desserts

Chocolate mousse cake

With passion fruit centre, served with strawberry sauce

Coffee and almond mousse

With date paste on vanilla sablé, garnished with chocolate and pistachios

Seasonal fruit

An assortment of fresh cut fruit

Cheese board

De La Huz Ibérico: Firm and complex Spanish mixed-milk cheese
Pavé d'Affinois Brin: Mild orange-rind cheese from the Rhône-Alpes
Thomas Hoe Stevenson Stilton PDO: Deliciously creamy and crumbly stilton with a distinctively bold and tangy flavour

Chocolates

Fine luxury chocolates



First

Wine

Indulge in the extraordinary

Have your pick from our selection of champagnes and wines from premium vineyards around the world. Complement the flavours of your meal, or simply indulge your taste for rare vintages and limited editions exclusively available on our flights.

And if you're looking for something extra special, look out for any of these icons:



The Emirates Vintage Collection

The rarest and most exclusive wines from our cellar in Bordeaux, matured for over 10 years and handpicked for you by our sommeliers.



Exclusive

A unique collection of wines and champagnes from the world's best vineyards you won't find anywhere else.



Organic

Your choice of wines made with only natural ingredients and produced to the highest organic winemaking standards.



Le Clos

Find more fine wines from producers featured on board at Le Clos, the fine wine and luxury spirits boutiques in Terminals 1 and 3 at Dubai International airport and online at leclos.net/emirates.

Find out more on ice

Tune in to our exclusive Wine Channel on Emirates 6 Dubai TV to learn more about our wine story, special releases and how we ensure you have the perfect drinking experience on board.

Champagne



Dom Pérignon 2008

Serving the 2008 vintage of this most famous champagne on board represents the latest chapter of a story that stretches back over 29 years and has resulted in Emirates becoming the number one global partner of Dom Pérignon. The 2008 has a complex bouquet showing white flowers, apricot, citrus and peach with hints of aniseed and mint. Dry, pure and focused, the crystal clear fruit flavours are framed by succulent acidity with a hint of toast on the finish.

White



Corton Charlemagne Grand Cru Louis Latour 2011 Burgundy, France

The Latour family own 11 hectares on a prime section of the hill of Corton, which makes them the appellation's largest. The south-easterly aspect ensures maximum exposure to the sun whilst the fruit is harvested as late as possible for maximum ripeness. The 2011 bursts with almond-toned freshly picked stone fruit aromas. The palate is dry and medium-bodied with flavours of white peach, lemon peel and vanilla which interplay around a stony core.



S de Suduiraut 2016 Bordeaux, France

Château Suduiraut is a Sauternes producing property owned by insurance giant AXA. Located in the commune of Preignac it has vineyards bordering those of d'Yquem. 'S' de Suduiraut is its Sémillon based, dry white that expresses another facet of the terroir and Suduiraut's expertise. This 2016 is expressive with notes of peach, lime, orange oil and honey. Dry and medium-bodied with great texture and tension, it has a long, complex, mineral finish.



Cloudy Bay Sauvignon Blanc ☆ Marlborough, New Zealand

Marlborough, in the North of New Zealand's South Island, is known for producing wines with explosive character that jump at you from the glass. Cloudy Bay is a leader of the category and epitomises this style. It is also served on no other airline but Emirates. This exuberant wine is bursting with aromas of orchard blossom, passion fruit and lime. Dry and medium-bodied, it is concentrated and mouthwatering with a fine minerality.



Grgich Hills Chardonnay 2016 Napa Valley, United States

Mike Grgich started out as winemaker for Chateau Montelena and gained the moniker 'King of Chardonnay' when his 1973 beat a line-up of fabled French white wines in the 1976 Paris Tasting. Mike went on to start Grgich Hills and the estate still produces award winning Napa Valley Chardonnay to this day. The 2016 opens with fresh, citrus aromas of lemon and peach, with notes of honeysuckle and vanilla. The palate exhibits extraordinary balance and depth of flavours on the mid-palate.

Red



Clos du Marquis 2005 Saint Julien, France

Clos du Marquis is a superb and younger drinking wine produced by the Delon family, owners of super second growth Château Léoville-Las-Cases. It is often mistaken as the 'second label' of the Grand Vin, however that is not the case as the vines for Clos du Marquis are entirely separate from those used for Léoville-Las-Cases. The second label is actually Le Petit Lion de Marquis. A nose of ripe cherries, blackcurrants and notes of cigar box. The palate is ripe and juicy with crunchy red and blackcurrants. At full maturity now it is medium to full-bodied but superbly elegant. It pairs beautifully with roast lamb and beef dishes and mature cheeses such as cheddar.



Brunello di Montalcino Tenuta Nuova Casanova di Neri 2011 Tuscany, Italy

Casanova di Neri was founded in 1971 by Giovanni Neri, it was then passed on to his son Giacomo in 1991. First made in 1993, Tenuta Nuova includes fruit from the legendary Cerretalto vineyard and is the result of many years of devotion to the Sangiovese or 'Brunello' grape. The 2011 shows ripe blackberry and candied cherry aromas with herbal hints. It is full-bodied with polished tannins and intriguing earthy and tobacco notes on the long finish.



Château Lafon-Rochet 2011 Saint-Estèphe, France

Lafon-Rochet is a classified growth of the northern Saint-Estèphe region of Bordeaux, neighbouring Cos d'Estournel. Skilfully managed by Basile Tesseron since 2007, the vineyards, made up of gravel and clay, are planted with Cabernet Sauvignon and Merlot. The 2011 has aromas of blackberry and black cherry with smoky notes. The palate is classically Bordeaux with sweet plum and cassis flavours, and has a firm, mouthwatering acidity with a hint of oak.



Château de Santenay Mercurey 1er Cru Les Puillets 2014 Burgundy, France

Château de Santenay has a rich history, dating back to the 9th century. It was once owned by the first Duke of Burgundy, a strong advocate for pinot noir. This Mercurey premier cru is one of the finest vineyards of the Côte Chalonnaise planted solely with pinot noir. The 2014 Les Puillets shows fresh raspberry and strawberry on the nose with earthy undertones. The palate is dry, soft with raspberry, light cherry and notes of cinnamon.

Dessert



Château Raygne Vigneau 2007 Sauternes, France



This sustainably farmed property lies on a splendid gravel mound, overlooking Sauternes near the village of Bommès on one of the region's highest elevations. Early-morning mists create ideal conditions for the development of 'noble rot', which concentrates both sugar and flavour resulting in a rich, luscious nectar. This 2007 shows expressive notes of peach, apricot and lemon curd. Intensely sweet but well-balanced with superb tension, it has a citrus-tinged finish.

Port



Sandeman 40-year-old Tawny Port Douro Valley, Portugal

In 1790, when George Sandeman set up in the Port and Sherry trade, the enterprising 25-year-old ended up establishing one of the world's greatest wine businesses. The Sandeman 40-year-old is blended from a strict selection of wines aged for 40 years and above. Incorporating rich yet elegant aromas of dried apricots, honey, nuts, spices and vanilla, this wine is lusciously sweet with an endless complexity that unfolds smoothly, developing in the mouth along its course.

Exclusive  Organic  Let's Chat 