



First

# Menu

THE WORLD'S  
GREATEST SHOW



EXPO  
2020  
DUBAI  
UAE

OFFICIAL PREMIER PARTNER

## À la carte dining

Experience fine dining whenever the mood takes you.  
Create your own menu from our range of gourmet dishes  
inspired by the region. Enjoy with our complimentary champagne,  
fine wine, spirits, beer, cocktails and soft drinks.

All our meals are halal.

## Juice and soft drinks

Orange, pineapple, apple, mango or tomato  
Cola and diet cola, lemonade, ginger ale, soda and tonic water, still and sparkling water

## Vitality Boost

Our dieticians have created a series of refreshing, nutrient-rich drinks to give you a health boost on your journey. Our natural drinks have no added sugar or preservatives, are gluten-free and vegan. Ask your cabin crew for the drink we're serving on board.

## 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

## 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 Reserva with notes of maple syrup and walnut; well-balanced Gran Espresso with notes of cocoa and black pepper or velvety naturally decaffeinated Dek.

We also serve classic iced Americano if you prefer a cold coffee.

## Tea

Ceylon, chamomile, Moroccan mint, Earl Grey or green

We offer fresh full cream, skimmed and non-dairy milk.

## Speciality tea by Dilmah

Choose from a fine selection of gourmet blends to suit your mood. Handpicked in the central hills of Sri Lanka, these tea leaves are fresh from the plantation to your cup

Brilliant Breakfast, The Original Earl Grey, Sencha Green Extra Special, Pure Chamomile Flowers, Moroccan Mint Green tea, Emirates Signature tea\*

\*A deliciously smooth blend from Dilmah made exclusively for Emirates First Class to celebrate our partnership of over 25 years. It uses flowery orange pekoe 1 leaf, a sprinkle of safflower and marigold, with aromas of rose, almond and ginger.

## 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

## 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.

### Shanklish

You think France and Italy have the monopoly on blue cheese? Think again. Shanklish has been in the Levant just as long, maybe even longer. This cheese can be made from cows', sheep's or goats' milk, which is rolled into balls. It derives its pungent flavor from quick drying and maturation involving a gentle mould. After this the cheese is washed, then often coated in favoured ingredients of the region. This might be wild herbs like zaatar, or stronger flavours like nigella, cumin, aniseed or chilli.

Although always piquant and salty, shanklish does vary in intensity. Fresh shanklish has a mild flavour and soft texture, while aged versions are harder and stronger. This makes it quite a versatile cheese, able to replace other cheeses like feta or parmesan.

Milder versions make a popular breakfast dish, with pita bread, tomato, cucumber, mint and olive oil. Stronger, aged shanklish is better on its own or with an aperitif beverage.

On Emirates, we serve a medium-to-mild shanklish, crumbled as a mezze salad dish, contrasting the salt and pungency with finely diced ripe, fresh salad vegetables and a range of Arabic bread.

## Fresh juice

Orange juice  
Grapefruit juice  
Beetroot, apple, celery and ginger detox drink  
Banana and vanilla smoothie

## Breakfast

Cheese and basil omelette  
Served with veal rashers, roasted potatoes and tomato

Eggless vegetable frittata  
Served with sautéed mushrooms, asparagus and  
roasted plum tomato with herbs

Coconut oat and chia pudding  
With mango and passion fruit compote

Wholemeal pancakes  
Served with cherry compote, ricotta cream and toasted pecans

Breakfast cereal  
Choice of cornflakes, Brookfarm muesli or granola

Breakfast is served with freshly baked bread, toast, pastries,  
fresh fruit and yoghurt

Dubai - New York

## Canapés

In partnership with Dom Pérignon chef Marco Fadiga, we present small bites inspired by the region

Sweet potato tartlet  
Houmous with lamb baharat  
Smoked salmon crêpe parmentier with poached pear

## Appetisers

**Caviar**  
Presented with a traditional selection of finely chopped chives, grated egg, sour cream and lemon, served with melba toast and blinis

**Carrot and ginger soup**  
With cheese croûtons

**Tomato consommé**  
With vegetable julienne

**Traditional Arabic mezze**  
A spread of local savoury dishes including houmous, muhammara, shanklish salad, tabouleh, loubieh bil zeir, al rahib salad, stuffed vine leaves and pumpkin kibbeh

**Roasted beef carpaccio with thyme**  
Served with Persian feta, fresh fig and tomato relish

**Sautéed prawns**  
Served with moghrabieh salad and sundried tomato dressing

**Seasonal salad**  
We can create a salad of your choice with toppings including turnip, cucumber, roasted tomatoes and green beans, dressed with creamy French vinaigrette or olive oil with balsamic vinegar, or to make your salad a light meal we can add grilled beef or prawns with herbs

Dubai - New York

## Main course

**Pan-seared beef tenderloin**  
Served with porcini mushroom sauce, mashed potatoes, steamed carrots and green beans

**Roasted chicken**  
Served with chimichurri jus lié, tomato barley risotto and broccoli

**Pan-fried salmon**  
With tomato caper sauce, parsley potatoes, steamed asparagus and sautéed squash

**Mapo tofu**  
Chinese-style spicy tofu served with jasmine rice, sautéed oyster mushrooms, steamed carrots and broccoli

**Chicken biryani**  
Chicken marinated in aromatic spices and slow cooked with rice, garnished with fried cashew nuts, raisins and onions, served with a refreshing raita

### Side dishes

Sautéed cabbage with leeks and peas  
Honey-roasted pumpkin with thyme

All our meals are served with freshly baked bread

## Dessert

**Sticky date pudding**  
Served with coffee caramel sauce and mascarpone cream

**Raspberry and yoghurt terrine**  
Garnished with white chocolate

**Seasonal fruit**  
An assortment of fresh cut fruit

Dubai - New York

## Cheese board

Your choice from our selection of seasonal boutique cheeses, served with crackers and accompaniments

### Smoked Belton Farm Red Fox

Handmade red leicester naturally smoked over oak chippings with intense sweet and nutty flavours

### Tomme d'Espelette

Produced in the Basque countryside, this smooth and creamy cheese is flavoured with warm, spicy chilli pepper

### Northumberland Original

Handmade cow's milk cheese from Northumberland with a clean, gentle and buttery flavour

### Wensum White

Soft brie-like cheese made from goat's milk with gentle creaminess complemented by a sharp tang

### Bleu des Basques

Rich, creamy and earthy French blue cheese with a spicy and floral finish

### Varra Valley Dairy marinated feta

Creamy and salty cow's milk cheese, marinated in garlic, fresh thyme, bay leaves, peppercorns and olive oil

### Chocolates

Fine luxury chocolates

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## Light bites

### Cold snacks

#### Sandwiches

Veal with mustard mayonnaise and tomato chilli relish

Roasted chicken with remoulade

Smoked salmon with cream cheese

Cheese with mango chutney

#### Beef poke bowl

Bresaola, puy lentil rice, edamame, shiitake mushrooms, carrots, cherry tomatoes and potato salad with parsley, served with soy dressing with spring onions

### Hot snacks

#### Trenette pasta

With parmesan and cherry tomato sauce

#### Murgh makhanwala

Butter chicken served with steamed basmati rice

### Dessert

#### Selection of pastries

Chocolate apricot cake, berry tartlet, coconut milk bar and raspberry macaron

You can still order hot meals up to 1hr and 30 minutes before we land.



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](http://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



### Château Olivier Blanc 2014 Pessac-Léognan, France

Château Olivier sits at the heart of a vast 220 hectare estate which dates back to the middle ages. Its beautiful architecture, bodies of water and the quality of its annex buildings all add up to make an exceptional site in natural surroundings, complete with moat and drawbridge. This 2014 has vibrant aromas of lime, kiwi and lemongrass. Dry and medium-bodied, it is bursting with energy and finishes with a saline tinge to the citrus flavours.



### Savaterre Chardonnay 2016 Victoria, Australia

Nestled in the mountains of northeastern Victoria, just outside the picturesque town of Beechworth, lays the Savaterre vineyard. The site was discovered in 1996 by owner and winemaker Keppell Smith, after an expansive search through Australia's quality wine regions. This 2016 Chardonnay has intense aromas of toasted hazelnuts, nectarine and oyster shell. Dry and medium to full-bodied with a creamy, lemon and green apple palate, it has a hint of toasty oak.

## Red



### Château Smith Haut Lafitte Rouge 2006 Pessac-Léognan, France



Since taking over this property in 1990, Daniel and Florence Cathiard have lavished Château Smith Haut Lafitte with care, attention and considerable investment for which this red Cru Classé de Graves has been lauded by critics and consumers the world over. The 2006 has an intense and pure nose of blackcurrant and blackberry. The palate is dry and medium-bodied with firm, fine tannins and a clean, fresh and persistent black fruit finish.



### Donelan Walker Vine Hill Syrah Sonoma County, United States

Joe Donelan began his wine journey in the 1980s, led by an inspired sommelier in Nantucket. His love of wine led him to California, where he established a business, now called Donelan Family Wines. As a 'Rhone Ranger', the winery specialises in making Syrah from Sonoma County. The 2013 has notes of blackberry, liquorice and incense. Full-bodied with ripe, silky tannins, it has intensely concentrated black fruit flavours and hints of exotic spice.



## 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 🌿 La Cita 🍷