

# **COCKTAIL PASSROUND**

### A LA CARTE SELECTION

#### COLD CANAPES

AED 20 - 2 Pieces AED 40 - 4 Pieces AED 60 - 6 Pieces

Caramelized walnut, goat cheese and fig jam crostini Goat cheese and lemon gallete

Crab custard, pink grapefruit, crab and mint salad
House beet cured salmon, herbs blini, citrus creme fraiche
Cold smoked salmon, mascarpone, pickled shallots, fried capers
Mini red onion marmalade tarts with blue cheese, pickled walnut and pear
Bruschetta of heirloom tomatoes, feta, pesto, extra virgin olive oil (gf, v)

Mini toast with duck rillete, mandarin jelly and cornichon

Mini nicoise salad cones

Sesame tuna with mango and coriander salsa

Beef tartare, fried capers, parmesan cheese, canapé

Grilled zucchini with goat cheese, sun dried tomato, smoked eggplant cornet and parsley

Fore gras sable with strawberry

### **HOT CANAPES**

AED 40 - 2 Pieces AED 60 - 4 Pieces AED 80 - 6 Pieces

Indian vegetable samosas, minted coconut raita (vegan)

Lamb pies with yoghurt and pomegranate

Vegetable spring rolls with mango chutney

Beetroot inside out arrancini with goat cheese

Oysters in crispy tempura batter with apricot purée

Coated olives with spicy yoghurt

andalusian style crisp with mustard mayonnaise

Blackened sirloin, horseradish cream, shallots jam and baby watercress

Sesame chicken with plum sauce

Crispy shrimps and crab with soy coleslaw

Lamb and roasted carrot sausage rolls

Basil\_olive and sundried tomato arrancini

Mozzarella, tomato and black cracked pepper pizza

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT (V) Vegetarian (Ve) Vegan (N) Contains Nuts (S) Seafood (D) Dairy



Lamb skewers with Indian spices
Mussels teriyakitini
Prawn and lemongrass sticks
Mını falafel sandwıches

### **SWEET CANAPES**

AED 16 - 2 Pieces AED 20 - 3 Pieces AED 24 - 4 Pieces

Chocolate and mint
Yoghurt panna cota, fresh berries, greek honey
Coffee and kahlúa bon-bons
Vanilla bean crème brule
Mini chocolate mousse tarts (Ve)
Deconstructed lemon meringue
Chocolate & ginger éclair
Lemon lollipops
Salted caramel chocolate tarts
Chocolate and saffron poached pear
Homemade rieces pieces chocolate and peanut butter
Mango and curry

### **COCKTAIL PACKAGE ONE**

80 AED Per Person

## ON THE BAR

Fresh vegetables
With dips
Parmigiano Reggiano rocks
With dried fruits & sourdough bread
Caramelized walnut
Goat cheese and fig jam crostini

Goat cheese and lemon galette

Mini toast with duck rillette Mandarin jelly and cornichon

House beet cured salmon Herbes blini, citrus crème fraîche

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Indian vegetable samosas (Ve)
Minted coconut raita

Lamb pies
With yoghurt and pomegranate

Vegetable spring rolls With mango chutney

Coated olives
With spicy yoghurt

Chocolate and mint

Yoghurt panna cotta Fresh berries, Greek honey

Coffee and Kahlúa bonbons

### **COCKTAIL PACKAGE TWO**

100 AED Per Person

## ON THE BAR

Fresh vegetables With dips

Parmigiano Reggiano rocks With dried fruits and sourdough bread

Cold smoked salmon

Mascarpone, pickled shallots, fried capers

Mini red onion marmalade tarts
With blue cheese, pickled walnut and pear

Heirloom tomato bruschetta (V) Feta, pesto, extra virgin olive oil

Duck liver, smoked duck, plum, brioche

Beetroot inside out arancini With goat cheese



Andalucian style crisp
With mustard mayonnaise

Polenta fries (V)
With sweet chili and yoghurt

Coconut tiger prawns, sriracha aioli

Goat's cheesecake With red onion jam

Vanilla bean crème brulée

Mini chocolate mousse tarts (Ve)

Deconstructed lemon meringue

# COCKTAIL PACKAGE THREE 120 AED Per Person

### ON THE BAR

Fresh vegetables With dips

Parmigiano Reggiano rocks With dried fruits & sourdough bread

Mini Niçoise salad cones House beet cured salmon, herbs blini, citrus crème fraîche

Sesame tuna
With mango and coriander salsa

Crab custard, pink grapefruit, crab and mint salad

Grilled zucchini
With goat cheese, sun dried tomato, smoked eggplant cone and parsley

Blackened sirloin
With horseradish cream, shallots jam and baby watercress



Deep-fried crab claw spicy mayonnaise

Crispy shrimps and crab With soy coleslaw

Lamb and roasted carrot sausage rolls

Basil olive and sun-dried tomato arancini (V)

Strawberry sundae

Chocolate and ginger éclair

Lemon lollipops

Chocolate and hazelnut pudding
With vanilla cream

# CONRAD SIGNATURE COCKTAIL

180 AED Per Person

### ON THE BAR

Fresh vegetables With dips

Parmigiano Reggiano rocks
With dried fruits and sourdough bread

Mini cones of salmon tartare, sour cream mousse

Seared unagi nigari

Tuna belly grissini

Beef tartar
With fried capers, white truffle oil and parmesan

Roast Scallop
Roast scallop, ponzu dressing, red radish, baby cress

Mussel teriyaki tini



Mini rolls of braised lamb shanks and rosemary
With yoghurt-mint sauce

Petit beef rossini Topped with duck liver

Prawn and chicken dumplings
With spiced vinegar

Oysters in crispy tempura batter
With apricot purée

Salted caramel chocolate tarts

Chocolate and saffron poached pear

Homemade Reese's pieces, chocolate and peanut butter

Mini ice creams

# UPGRADE YOURSELF WITH OUR FOOD CORNERS

### **CURRY POT**

Goan fish curry and traditional tikka chicken, cucumber raita, baby pappadams
42 AED Per Person

### PHILLI STEAK SANDWICH

Sirloin steak, sautéed onions, Emmental cheese on baguette
54 AED Per Person

# MINI BEEF BURGERS

With pickled cucumber, gruyère, beetroot relish, homemade ketchup 58 AED Per Person