

Canapé Pass Around

Cold Canapés

- Spicy Tuna Tartare mixed with Togarashi in Mini Cones (F)(DF)
- Truffle of Foie Gras on a Raspberry Macaroon, Black Truffle Paste & Microgreens (DF)
- Slow Cooked Local Camel Meat Rillettes, Caramelized Onion Jam, Gluten Free Panini (M)
- Savory Goat Cheese Stuffed Dates with Fresh Zaatar Leaves & Pistachio Kernels (VG)(GF)
- Smoked Salmon Roulade with Chives Cream Cheese, Salmon Roe, Capers on Rye Bread (F)(NF)

Hot Canapés

- Sesame Crusted Crispy Gulf Shrimps with Mango & Lime Chutney (F)
- Braised Pulled Beef Cheek with Parmesan Crisp & Horseradish (NF)
- Grilled Sea Scallop on a Confit Pumpkin Puree, Black Tobiko & Pea Shoots (F)(NF)
- Vegetarian Spicy Home-Made Samosas with Mint Chutney & Raita Mix
- Mini Free-Range Camel Sliders with Cilantro & Organic Tamari Sauce (DF)(NF)

Sweet Canapés

- Selection of Assorted Fruity & Chocolate French Macaroon (VG)
- Puff Pastry Peach Tatin Pie with Salted Caramel & Italian Meringue (VG)
- Mini Red Berries Pavlova, Minted Raspberry Jam & Icy Cheese Frosting (VG)(M)
- Valrhona Baobab Chocolate Tart with Yuzu Mascarpone & Candied Rose Petals (VG)(GL)(M)
- Rose Cream Stuffed Hibiscus Flavored French Macaroon with Edible Flowers (VG)(TN)(M)

Beverage

- Soft Drinks, Juices, Water
- House Mocktails