

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.

Beverages

Juice

Orange, pineapple, apple, mango or tomato

Soft drinks

A full range of sodas and mixers
Still and sparkling water

Mocktails

Orange fizz
Orange juice topped with ginger ale

Apple spritzer
Apple juice and soda, garnished with mint

Hot drinks

Tea
Ceylon, chamomile, Moroccan mint, Earl Grey or green

Coffee
Freshly brewed, espresso, cappuccino or decaffeinated

Cocktails

Bloody Mary

Vodka, tomato juice, spices and seasoning, garnished with celery

Cosmopolitan

Vodka, Cointreau, cranberry and lime, shaken over ice

Kir royale

Champagne with a dash of crème de cassis

Manhattan

Bourbon, vermouth and bitters, mixed dry,
sweet or perfect to your liking

Rob Roy

Scotch whisky and Martini Rosso shaken over ice,
served with a maraschino cherry

Rusty nail

Drambuie and Scotch whisky, tumbled over ice
with a slice of lemon

Classic martini

Gin with a breath of extra dry vermouth, served with an olive

Breakfast martini

Gin shaken over ice with marmalade, Cointreau and orange

Espresso martini

Patron XO Café with espresso coffee

Mojito

White rum muddled with sugar, lime and mint,
topped with soda

Beer

A selection including Budweiser, Heineken and Amstel Light

Wine

Our selection of Champagne, wine and Port changes often to ensure
we capture the best vintages and flavours to complement our latest menus.

Ask for our separate wine list to see the choices on today's flight.

Spirits

Chivas Regal Royal Salute Scotch whisky

Launched to commemorate the Coronation of Queen Elizabeth II, this rare 21 year old blended whisky is gentle and harmonious

Johnnie Walker Blue Label Scotch whisky

Handpicked, one cask of 10 000, this whisky is rich and smoky, balanced with layers of honey and a long, smooth finish

Glenfiddich 21 year old Scotch whisky

Exquisite single malt Speyside whisky, matured in Caribbean rum casks, adding exotic highlights to a traditional backbone

Woodford Reserve bourbon whiskey

This small batch super premium bourbon is hand crafted in the heart of Kentucky at the legendary Labrot and Graham distillery

Hennessy Paradis Cognac

Refined, elegant and unique, Paradis is Hennessy's extremely rare flagship - a graceful and precious blend within sublime structure

Grey Goose vodka

Known worldwide for its smooth and pristine character, distilled to perfection by maitre de chai, Francois Thibault

Russian Standard Imperia vodka

Processed through the world's most advanced distillation, and layer-filtered through quartz crystal from the Ural Mountains

Bombay Sapphire gin

Named after the Star of Bombay, this gin is known for its complex aromatics due to vapour-infusion with ten distinct botanicals

Hendrick's gin

Small batch Scottish gin, distilled in rare Carter-Head and Bennett stills, infused with cucumber and rose

Bacardi Superior rum

A favourite of Hemingway during his time in Cuba, this silver rum has been one of the world's most popular spirits for decades

Ron Zacapa rum

An ultra-premium dark rum aged above the clouds in the volcanic highlands of Guatemala

Liqueurs and digestifs

Campari, Cointreau, Drambuie, Baileys Irish Cream,
Tia Maria and Patron XO Café

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.

Pain perdu – "lost bread"

What do you do with day-old bread? The ingenuity of housewives and cooks over the ages has meant that there has always been a use, and the obvious one has been to turn it into crumbs. Different cuisines have used breadcrumbs of lost bread for many different elements of recipes – coatings for meat (Wien schnitzel, katsu), in dips (muhammara), to thicken sauces (Circassian chicken or British bread sauce) and to texturise a gratin – the list goes on.

Another way to recover stale bread is to put moisture back in by soaking it. Croûtons are more flavoursome when soaked in oil or melted butter before frying or roasting, and are resurrected with juicy tomatoes and seasonal vegetables in the famous panzanella salad of Italy. A world favourite however, has to be french toast, also known as "pain perdu" – bread soaked in milk and egg, pan-fried, then usually smothered in something sweet, sticky and delicious like treacle or honey.

Different takes on french toast can be found around the world. Torrija is a cinnamon-sprinkled festival dish of Spain, Hong Kong french toast has a secret layer of peanut butter, Shahi tukra is an Indian (eggless) version with spices and rabri, and then there's British egggy bread, served with savoury toppings as often as sweet.

On Emirates, we tend to stick to the classic, and we don't use day-old bread, but the best fresh brioche we can get our hands on. Look for our different versions, sometimes filled with bananas or fruit compote and served with maple syrup, poached cherries or kithul treacle.

Fresh juice

Orange juice

Grapefruit juice

Strawberry, watermelon and mint detox drink

Banana, pear and pineapple smoothie

Breakfast

Wild mushroom and feta omelette

With sautéed spinach, tomato relish and sweet potato hash with roasted beetroot

Gingerbread french toast

With raspberry compote and lemon curd butter

Chicken murtabak

Minced chicken in a roti wrap, served with dal fry

Granola bowl

Natural Greek yoghurt topped with berry compote, dried apple,
cinnamon crumble and assorted seeds, nuts and grains

Breakfast cereal

Choice of cornflakes or muesli

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

Singapore - Dubai

Light bites

Cold snacks

Sandwiches

Smoked salmon and cream cheese

Chicken with mayonnaise

Roast beef

Egg mayonnaise

Hot snacks

Butter chicken

Chicken in creamy tomato sauce,
served with green pea pilaf

Chicken katsu roll

Wholemeal roll filled with breaded chicken and kewpie mayonnaise,
served with Asian coleslaw

Asian poached chicken salad

With coleslaw, chilled rice noodles and palm sugar dressing

Dessert

Selection of pastries

New York cheesecake, fruit tart, chocolate brownie and lemon meringue tart

Instant cup noodles are available at any time

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