Bar Service

Apéritifs

Campari Bitter
Martini Vermouth - Dry/Sweet
Sake - Hakutsuru (Japan routes)

Beers

A selection of international beers including Heineken, Budweiser, Amstel Light and Asahi (Japan routes)

Cocktails

Black Russian, Bloody Mary, Bucks Fizz, Champagne Cocktail, Cosmopolitan (US routes), Fantasy Island, Kir Royal, Manhattan, Martini Cocktail Classic, Screwdriver, Vodka Martini

Mocktails

Jumeirah Delight

Spirits

Premium Scotch Whisky

Chivas Regal Royal Salute 21 Years Old

Launched in June 1953 to commemorate the Coronation of Queen Elizabeth II, Royal Salute is a blend of the finest and rarest whiskies available today, all aged for a minimum of 21 years

Johnnie Walker Blue Label

The master blenders handpick just one in 10,000 casks of the rarest whiskies from the four corners of Scotland. Incomparably rich and smoky, with endless layers of honey and fruit and an incredibly long, smooth finish

Single Malt Whisky

Glenfiddich 21 Years Old

This precious single malt evokes the traditional methods of maturation by using casks seasoned with rum from the Caribbean. Aged for a minimum of 21 years, it has an intense, deep aroma with a brisk, spicy palate and a long warming finish

Bourbon

Woodford Reserve

The world's first truly 'super premium' Bourbon, Woodford is crafted in small batches in the heart of Kentucky at the legendary Labrot & Graham distillery

Cognac

Hennessy Paradis

Emirates is the only airline in the world to bring you this extremely rare cognac crafted from several hundred eaux-de-vie aged from 25 to 130 years old

Vodka

Grey Goose

Officially known as the 'world's best tasting vodka', Grey Goose is the result of the finest ingredients, distilled to perfection by maitre de chai, Francois Thibault

Russian Standard Imperia

With its irrefutable authenticity, absolute purity and smooth-tasting quality, Imperia is an outstanding example of what Russia has done best for centuries: produce the finest vodkas in the world

Gin

Bombay Sapphire

As the world's leading premium gin, Bombay Sapphire is crafted from an ancient recipe dating back to 1761. It is made using a blend of ten distinct botanicals giving a unique flavour

Hendrick's Gin

Hendrick's Gin is handcrafted in a time-honoured tradition in small batches using an original 19th Century gin still and is made using the highest quality neutral grain spirit, 11 different botanicals, rose petals and most unusually the essence of cucumber

Rum

Bacardi Superior

Another icon, the perfect cocktail ingredient and a favourite of Hemmingway during his time in Cuba, Bacardi Superior has been one of the world's most popular spirits for decades

Ron Zacapa

This is an ultra-premium rum aged above the clouds on the mystical land of Guatemala

Liqueurs

Bailey's Irish Cream

An award-winning definitive blend of smooth Irish cream with quality spirits and whiskey

Tia Maria

Dating back to a mid-17th century recipe, Tia Maria is an exotic infusion of natural vanilla and the finest fresh coffee roasted to perfection, complemented with a touch of Jamaican rum

Drambuie

This luxury expression of Scotland's defining whisky liqueur is crafted using malts from the Speyside

Cointreau

A wonderful combination of sweet, zesty and bitter orange entwined with smooth alcohol. Drunk either with ice to finish a meal or mixed with fresh juice to quench your thirst

Patrón XO Café

An extraordinary combination of Patron silver tequila and the finest coffee from two of the world's most important growing areas in Mexico, Veracruz and Chiapas

Champagne, Wines & Port

A selection of fine wines from internationally renowned vineyards of the old and new world

À la Carte Dining

Canapés

a selection of hot and cold savouries, including warm chicken satay, tasty crabmeat corn fritter, vegetable sambousak roll, marinated mixed olives and aged parmesan cheese

Snacks

Instant cup noodles

popular and satisfying, instant cup noodles are available at any time

Appetisers

Caviar

perfectly prepared chilled caviar presented with a traditional selection of finely chopped onion, chopped boiled egg, sour cream and lemon, served with crisp melba toast and soft blini pancakes

Traditional local Arabic mezze

the flavours of our home, presented as a generous spread of traditional Arabic savoury dishes including hommous, tabouleh, garlic and coriander shrimps, creamy labneh balls, moutabal, stuffed vine leaves with vegetable sambousak and spinach fatayer served warm, complemented by local garnishes

Centre-cut smoked salmon and marinated prawns

premium smoked salmon paired with fresh plump prawns, served with a fresh fruity pineapple salsa

Cold roast smoked and herbed chicken breast

tender smoked chicken breast infused with herbs, served on a bed of mixed greens, garnished with a fresh mango salad, asparagus spears and stuffed vine leaves

♡ Salad bar

fresh crisp garden salad leaves served with your choice of crumbly Greek feta cheese, yellow peppers, cucumber crescents, pine nuts, green olives, sundried tomatoes and cherry tomatoes, tossed in your preferred dressing

Soups

♡ Beef consommé

double boiled rich clear beef bouillon, served garnished with fresh vegetables

Cream of chicken soup

farmhouse style thick creamy chicken soup, served with tender pieces of diced chicken

Main Courses

Malaysian fish in perchick sauce

fish fillets in a distinctive spicy sauce, served with turmeric flavoured mixed vegetables and steamed rice

Lamb rogan josh jalfrezi

traditional dish of tender lamb pieces in an aromatic spiced curry sauce, served with basmati rice and mixed jalfrezi vegetables

Beef tenderloin with mixed mushroom sauce
grilled fillet of prime beef served with a creamy woodland mushroom sauce, mixed vegetables and golden crisp roasted potatoes

Mushroom tortellini in cream sauce
fresh handmade pasta parcels, generously filled with woodland mushrooms, tossed in a rich cream sauce, topped with tomato concassé, served with freshly shaved parmesan cheese

Grilled chicken fillet with orange lemon sauce
tender marinated chicken breast with a fresh zesty orange and lemon sauce, served with rich vegetable ratatouille and potato wedges tossed in parsley

À la carte vegetables
our chefs have paired each meal with their ideal accompaniments, but we offer a variety of alternative vegetables to your taste, including fine green beans, sautéed carrots, saffron infused rice and golden lyonnaise potatoes

Bread basket
choose soft, crusty, granary, garlic or Arabic from our variety of freshly baked rolls and breads

Cheese board
a carefully chosen assortment of the finest boutique cheeses from around the world, served with a selection of crudités, crackers, dried fruits and nuts

Sweet Delights

Strawberry and lime charlotte
light mousse with strawberry and tangy lime, served with a fresh raspberry coulis

Classic apple tart
traditional pastry case with sweet apple filling, served warm with a light mango sauce

Selection of Arabic desserts
delightful regional delicacies, which include sweet flaky ward al sham, chocolate mouhalabieh and halawat al jibin

Selection of fruit
a seasonal assortment of the finest fresh cut fruits

Chocolates
a luxurious rich chocolate selection provides the perfect finale

Hot Beverages

Tea
black and herbal teas from around the world, featuring Ceylon, China, Earl Grey and Camomile

Coffee
brewed to order, your choice of decaffeinated, espresso and cappuccino coffee

Last hot meal orders shall be taken 1hr and 30mins before landing