



F & B
EVENTS
BROCHURE

DRIFT
DUBAI

Canapés

MENU

COLD

GREEK BOWL

COMPRESSED WATERMELON, FETA, CUCUMBER,
TOMATO VINAIGRETTE (GF,D,V)

GARDEN

VEGETABLE CRUDITÉS, MUHAMMARA, EGGPLANT PURÉE,
SESAME OIL (V,N)

STRACCIATELLA

STRACCIATELLA CHEESE, BASIL OIL, POMEGRANATE,
PINE NUTS (D,N,V)

LEEK MIMOSA

LEEK, SWEET VINAIGRETTE, MIMOSA (V,GF)

RED SHRIMP CEVICHE

RED PRAWNS, CITRUS DRESSING, CORN, KUMQUATS (S,GF)

TUNA TARTARE

TUNA TARTARE, SPICY TOMATO-CORIANDER SAUCE,
GUACAMOLE, CRISPY WAFFLE (N)

SALMON GRAVLAX

TOASTED BRIOCHE, CHIVES CREAM, SALMON EGG ROE,
FRESH DILL (D)

PAN SEARED SCALLOP

SCALLOP, SWEET POTATO MOUSSELINE (S)

HOT

VEGETARIAN

PISSALADIÈRE

PROVENCAL CLASSIC, CARAMELIZED ONIONS,
ANCHOVIES, OLIVES (V)

TRUFFLE ARANCINI

FRIED MUSHROOM RISOTTO BALLS, TRUFFLE (D,V)

SPINACH PIE

PHYLLO PASTRY, RICOTTA, SPINACH, FETA, FRESH HERBS (D,V)

AVOCADO

CRISPY AVOCADO, CILANTRO CHILI HUMMUS (GF,V)

SEAFOOD

GRILLED CALAMARI

GRILLED CALAMARI, ROMESCO SAUCE, SALSA VERDE (D,N,S)

RISOTTO DI GAMBERI

SHRIMP, LEMON & SAFFRON RISOTTO (A,D,S)

OCTOPUS GLAZED

PAN SEARED OCTOPUS, HOMEMADE, BARBECUE
GLAZED (D)

SEAFOOD TORTELLINI

MIX SEAFOOD, CREAM CHEESE, CHIVES,
SEAFOOD BISQUE (D,S)

ALL PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

DISHERS WITH THE INDICATION

(S) CONTAINS SHELLFISH (GF) IS GLUTEN FREE (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN (A) CONTAINS ALCOHOL

Canapés MENU

COLD

HOT

MEAT

TARTINE CECINA

GRILLED BREAD, BEEF CECINA, TOMATO, PARMESAN (D)

VITELLO TONNATO

VEAL TENDERLOIN, CONFIT TUNA SAUCE, PARMESAN,
PINE NUTS, CAPERS (D,GF,N)

FOIE GRAS

DUCK LIVER, CRISPY BREAD, MANGO JAM (D)

BEEF CARPACCIO

BEEF CARPACCIO, MANCHEGO, LEMON DRESSING, OLIVE (D,GF)

BEEF ALBONDIGAS

SPANISH WAGYU BEEF MEATBALLS, BEARNAISE AÏOLI (D)

DRIFT CHICKEN SATAY

CHICKEN SATAY, PEANUT BUTTER SAUCE, CORIANDER (D,N)

MINI TRUFFLE CROQUE-MONSIEUR

SOFT BREAD, VEAL HAM, TRUFFLE BÉCHAMEL, COMTÉ (D)

BEEF TATAKI

BEEF TATAKI, HONEY THYME VINAIGRETTE, ROASTED SESAME (D)

SWEET

CHOCOLATE & CARAMEL TART

CHOCOLATE TART SHELL, GANACHE & SALTED CARAMEL (D)

TROPÉZIENNE

SWEET MINI BRIOCHE, ORANGE SCENTED CREAM (D,N)

CRÈME BRÛLÉE

SET & CARAMELIZED TAHITI VANILLA CUSTARD (D,GF)

TIRAMISU

LADY FINGER BISCUIT, COFFEE SAUCE, MASCARPONE CREAM (A,D)

MINI CHURROS SHOT

CHURROS, SALTED CARAMEL SAUCE (D)

CHEESECAKE POT

VANILLA CHEESECAKE CREAM, MANGO GAZPACHO (D,N)

ASSORTED MACARON

RASPBERRY, VANILLA, CHOCOLATE, ETC. (D,N)

FRUIT SALAD

MIX FRUITS IN MINT SYRUP

6 Canapés: AED 210

9 Canapés: AED 280

12 Canapés: AED 330

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Live Stations

MENU

Price based on minimum of 40 guests & 2-hours service
Additional fresh truffle - AED 90 Per Person

Cheese Station | 75 AED Per Person

Assortment of Cheeses

CAMEMBERT, GOAT CHEESE, AGED COMTÉ, TÊTE DE MOINE,
FOURME D'AMBERT
SERVED WITH DRIED FRUITS, JAMS, FOCACCIA,
GRISSINI & CRACKERS

DRIFT EXPERIENCE: PARMIGIANO REGGIANO WHEEL,
AGED BALSAMIC VINEGAR | AED 4,000

Seafood Station | 185 AED Per Person

FRESHLY CHUCKED OYSTERS, SEASONING & TOPPING
TRUFFLE YUZU, TABASCO, LEMON, SHALLOTS VINEGAR

STEAMED SHRIMP
COCKTAIL SAUCE, SQUID INK, AIOLI, MEDITERRANEAN AIOLI

SALMON GRAVLAX
PINK PEPPER, SOUR CREAM DIP

DRIFT EXPERIENCE: OSCIETRA CAVIAR STATION
500 G | AED 10,000
1 KG | AED 20,000

Burrata Station | 95 AED Per Person

STRACCIATELLA MINUTE
MARINATED TOMATOES IN BASIL OIL, PINE NUTS

BURRATA
TOMATOES, SEASONAL FRUITS

SCARMOZA
FIGLIATA 500 G
BRAIDED MOZZARELLA
GRESSINIS

Live Stations

MENU

Price based on minimum of 40 guests & 2-hour service

Barbeque Station | 295 AED Per Person

The grill, from the land:

BEEF TENDERLOIN

MARINATED LAMB CHOPS

BABY CHICKEN

SIDES: SAUTÉED VEGETABLES, ROASTED BABY POTATOES

SAUCES: PEPPER SAUCE, BERNAISE AIOLI

A la plancha, from the sea:

GRILLED PRAWNS, SPICY COCKTAIL SAUCE

SPICY COCKTAIL SAUCE

GRILLED OCTOPUS A LA PLANCHA

WARM OLIVE OIL, PERSIL

TUNA 'A LA PLANCHA'

SAUCE VIERGE

Pasta Station | 155 AED Per Person

MUSHROOM & TRUFFLE RISOTTO IN PARMESAN WHEEL

SEAFOOD TORTELLINI

LOBSTER BISQUE SAUCE

TROFIE

PESTO, PINE NUTS

DRIFT EXPERIENCE: L'ORZO | AED 75 PER PERSON

Sweet Station | 85 AED Per Person

FRUIT TARTS

MINI TROPÉZIENNE

CHURROS

SALTY CARAMEL

CHEESECAKE POT

MANGO GAZPACHO

FRESH FRUIT SKEWERS

LIVE CREPERIE | ADD-ONS & SUZETTE

DRIFT EXPERIENCE:

L'ÉCLAIR AU MÈTRE (BY THE METER) | AED 25 PER PERSON

3-Course SHARING MENU

From 40 guests up to 120 guests

Option 1 - AED 385 Per Person

To Start

LE CARPACCIO DE BOEUF

THINLY SLICED MARINATED BEEF TENDERLOIN, TRUFFLE MAYONNAISE, MUSTARD LEAVES, TOASTED ALMONDS (D,N)

LES CREVETTES

LOCAL OMANI PRAWNS COOKED IN GARLIC & CHILI OIL, LEMON, BASIL, XO SAUCE (D,S)

LE POIREAU MIMOSA

POCAHED LEEKS, BACON DRESSING, HARD BOILED EGG (GF)

To Continue

LA MILANAISE

VEAL CHOP MILANAISE, CONFIT TOMATOES, PARMESAN, ROCKET LEAVES, AGED BALSAMIC (D)

LA DAURADE ROYALE

GRILLED SEABREAM FILET, ASPARAGUS, CITRUS FENNEL VELOUTÉ, CITRUS SLICES (A,D)

RISOTTO LEMON ZUCCHINI

CARNAROLI RICE, ZUCCHINI, LEMON, HERBS, PARMESAN (D,V,N)

Side Dishes : HAND CUT CHIPS, GRILLED VEGETABLES

To Finish

LE GÂTEAU AU FROMAGE

VANILLA MASCARPONE CHEESECAKE, HONEY BISCUIT, MANGO GAZPACHO (D)

LA PROFITÉROLE

CHOUX PASTRY, TAHITI VANILLA, ICE CREAM, CHOCO CRUNCH WARM CHOCOLATE SAUCE (D,N)

L'ASSIETTE DE FRUITS

FRESHLY CUT FRUITS, BOURBON VANILLA INFUSED AGAVE SYRUP (GF)

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3-Course SHARING MENU

From 40 guests up to 120 guests

Option 2 - AED 425 Per Person

To Start

VITELLO PROVENÇAL

VEAL CARPACCIO, ONION PICKELS, FIRED CAPERS, ANCHOVY, OLIVES, ALMOND, LEMON HERB DRESSING (D,N)

LE TARTARE DE THON

YELLOWFIN TUNA, HAZELNUT DRESSING, ROASTED HAZELNUT AND TUNA CRACKERS (D,N)

LA BURRATA

HEIRLOOM TOMATO TARTARE WITH CLASSIC CONDIMENTS, PINE SEED, BASIL (D,V,N)

To Continue

LE CHATEAUBRIAND

SLICED WAGYU BEEF TENDERLOIN, PROVENÇAL CHERRY TOMATOES, BÉARNAISE SAUCE (D)

ADD TRUFFLE | AED 95 /G

LE BAR DE LIGNE

WILD SEA BASS FILLET, CHERRY CONFIT TOMATOES, SAUTEED GREENS, FENNEL SAUCE (GF)

TAGLIATELLE À LA TRUFFE

TAGLIATELLE, WILD MUSHROOM, FRESH TRUFFLE, TRUFFLE FOAM, PARMIGIANO REGGIANO (D,V)

Side Dishes : HAND CUT CHIPS, GRILLED VEGETABLES

To Finish

LA TARTE AU CHOCOLAT

DARK CHOCOLATE MOUSSE TART, SALTED CARAMEL, CHOCOLATE CHANTILLY (D)

LE PAIN PERDU

DULCE DE LECHE, BANANA, DARK RUM, TOASTED ALMOND, PRALINE ICE CREAM (A,D,N)

TROPÉZIENNE

SWEET BRIOCHE, ORANGE SCENTED CREAM (D)

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DISHERS WITH THE INDICATION

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Gala DINNER

From 120 guests

3 Course Menu - AED 425 Per Person

To Start

LA SALADE NIÇOISE

SMOKED YELLOW FIN TUNA, TOMATO TARTARE, QUINOA, GREEN BEANS, CUCUMBER, CELERY, GRILLED PEPPER, ARTICHOKE, BLACK OLIVE, QUAIL EGG (GF)

or

LE CANARD

CONFIT DUCK, CRISPY CANNELLONI WITH APPLE, TOASTED MACADAMIA, CELERIAC SALAD, HONEY MUSTARD JUS (D,N)

or

LA TARTE À LA TOMATE

PUFF PASTRY, TOMATO TART, WITH STRACCIATELLA, AGED BALSAMIC VINEGAR (D)

To Continue

LE BOEUF

WAGYU BEEF TENDERLOIN, MASH POTATOES, TRUFFLE JUS (D,GF)

ADDITIONAL TRUFFLE | AED 95 /G

or

LE BAR

SEABASS FILET, ZUCCHINI SPAGHETTI, SAGE BEURRE BLANC SAUCE (GF,D,A)

or

LE RISOTTO À LA TRUFFE

BLACK TRUFFLE AND WILD MUSHROOM RISOTTO (GF,D)

To Finish

LE CROQUANT AU CHOCOLAT

CHOCOLATE CRUNCH, GIANDUJA CREMEUX, FRESH RASPBERRY (D)

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Beverage PACKAGES

Silk Package

- JUICES
- SOFT DRINKS
- STILL AND SPARKLING WATER
- TEA AND COFFEE
- SIGNATURE MOCKTAILS
- NON-ALCOHOLIC SPARKLING WINE

Three Hours Unlimited 180 | Four Hours Unlimited 210
Five Hours Unlimited 240 | Six Hours Unlimited 270

Luxe Package

- JUICES
- SOFT DRINKS
- STILL AND SPARKLING WATER
- TEA AND COFFEE
- SELECTION OF HOUSE WHITE, RED & ROSÉ WINES
- HOUSE SPIRITS
- BEERS

Three Hours Unlimited 395 | Four Hours Unlimited 490
Five Hours Unlimited 560 | Six Hours Unlimited 620

Beverage PACKAGES

Plénitude Package

- JUICES
- SOFT DRINKS
- STILL AND SPARKLING WATER
- TEA AND COFFEE
- CHAMPAGNE PERRIER-JOUËT GRAND BRUT
- RED WINE CHÂTEAU EGLISE D'ARMENS, SAINT-ÉMILION
- WHITE WINE DOMAINE LAROCHE, CHABLIS SAINT MARTIN
- STAR OF BOMBAY GIN
- PATRON SILVER TEQUILA
- TITO'S VODKA
- HAVANA 7 YEAR OLD RUM
- CHIVAS 12 YEAR OLD WHISKY
- WOODFORD RESERVE BOURBON
- DOS HOMBRES MEZCAL

Three Hours Unlimited 1,160 | Four Hours Unlimited 1,450

Five Hours Unlimited 1,740 | Six Hours Unlimited 2,030



D R I F T
DUBAI