

THE CANAPÉ BOX

— DUBAI —

THE CANAPÉ COLLECTION

Small bites. Beautiful occasions.



HANDCRAFTED IN DUBAI

129 recipes · Boxes of 12 · Delivered ready to serve

PRICES IN AED, INCLUDING 5% VAT

A little food. A lasting impression.

Build a menu for your occasion, one box at a time. Choose your favourite recipes, mix your flavours and make room for a sweet finish.

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YOUR ORDER, AT A GLANCE

12

pieces per box

48h

minimum lead time

1,000

AED minimum order

Prices are for one box of 12 of the same recipe and include 5% VAT. Each product appears once in this menu. Please discuss allergies with us before ordering.

01 / THE COLLECTION

Luxury Signature

Distinctive ingredients. A memorable first bite.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Duck Confit & Sour Cherry Crisp 245

Duck leg confit on sourdough crisp, with sour cherry gel and thyme.

Foie-Style Duck Liver & Fig Choux 249

Duck liver parfait on a choux puff, with fig compote, thyme.

King Crab Choux with Citrus Mayo 269

King crab leg meat on a choux puff, with citrus zest, chervil and citrus mayonnaise.

Lobster Brioche Bite 259

Lobster knuckle meat on a mini brioche, with chive, lemon pearl and lemon butter emulsion.

Oscietra-Style Caviar Potato Pavé 289

Caviar-style pearls and crème fraîche on crisp potato pavé, with chives and an edible flower.

Oyster Pearl with Cucumber Mignonette 279

Fresh oyster in its shell, with cucumber mignonette and a lemon pearl.

Seared Scallop & Saffron Velouté Spoon 249

Seared scallop with saffron velouté and chives, served on a tasting spoon.

Smoked Salmon & Caviar Waffle 265

Smoked salmon, caviar-style pearls on a mini waffle, with dill, lemon zest and crème fraîche.

Truffle & Parmesan Custard Tartlet 239

Parmesan custard and black truffle in a miniature tart shell, with truffle shavings and chives.

Wagyu & Truffle Mini Slider Prestige 279

Wagyu, truffle mayonnaise, Gruyère and pickled shallot in a miniature brioche bun.

02 / THE COLLECTION

Meat & Poultry

Warm spices, rich flavours and savoury favourites.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Beef Carpaccio Crisp 165

Beef carpaccio on a parmesan crisp, with caper berry, lemon oil and mustard aioli.

Beef Kafta on Mini Manoushe 119

Beef kafta with seven-spice on a mini manoushe round, with tomato, parsley, onion sumac and tahini drizzle.

Beef Rendang Puff 155

Slow-cooked beef rendang on a puff pastry bite, with fried shallot, lime leaf and coconut rendang glaze.

Beef Tenderloin & Truffle Crostini 169

Seared beef tenderloin on sourdough crostini, with rocket and truffle mayonnaise.

Black Pepper Beef Skewer 119

Black pepper beef cube on a skewer, with toasted sesame, spring onion and black pepper glaze.

Braised Beef Cheek Polenta Cube 165

Braised beef cheek on a polenta cube, with gremolata, parmesan and reduction jus.

Buttermilk Fried Chicken Mini Slider 149

Buttermilk fried chicken thigh on a mini brioche bun, with hot honey drizzle, pickle chip and ranch smear.

Chicken & Saffron 239

Chicken and saffron in a light, elegant composition.

Chicken & Tarragon Vol-au-Vent 119

Chicken in tarragon cream on a vol-au-vent case, with tarragon leaf, lemon zest and tarragon velouté.

Chicken Caesar Croquette 115

Chicken, Parmesan and anchovy-free Caesar filling in a panko croquette, with baby cos and Caesar emulsion.

Chicken Kofta Mini Slider 139

Spiced chicken kofta on a mini potato bun, with sumac onion, parsley and tahini sauce.

Chicken Kyiv Bonbon 139

A crisp chicken bonbon with a herb-butter centre, chives and flaky salt; lemon-herb butter on the side.

Chicken Parmigiana Arancini 139

Chicken Parmigiana risotto in a golden arancini ball, with basil, Pecorino and San Marzano marinara.

02 / THE COLLECTION

Meat & Poultry

Warm spices, rich flavours and savoury favourites.



12 PIECES PER BOX

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Chicken Satay Spoon 109

Turmeric chicken satay cube on a tasting spoon, with crushed peanut, red chilli sliver and peanut sauce.

Chicken Tikka Tartlet 109

Chicken tikka in spiced tomato masala, served in a miniature tart shell with mint yogurt and coriander cress.

Duck & Plum Bao Bite 149

Duck leg confit on a mini steamed bao, with spring onion, cucumber matchstick and spiced plum sauce.

Duck Croquette 149

Golden duck croquettes with a crisp breadcrumb coating, sour cherry glaze and thyme.

Harissa Chicken & Apricot Labneh Bite 129

Harissa chicken cube on a seeded cracker base, with apricot labneh quenelle, pistachio crumb.

Lamb & Apricot Pastilla Bite 149

Braised lamb, apricot, ras el hanout on a filo parcel, with toasted almond, cinnamon dust and apricot jus.

Lamb Harissa Arancini 149

Lamb harissa risotto in a golden risotto ball, with mint cress, lemon zest and harissa yogurt.

Lamb Kofta Spoon 115

Lamb kofta with baharat on a tasting spoon, with mint leaves, pomegranate and minted yogurt.

Lemon-Herb Chicken Roulade on Focaccia 115

Lemon-herb chicken roulade slice on a focaccia cube, with rocket leaf, olive pearl and salsa verde.

Mini Beef Wellington 239

Beef fillet with mushroom duxelles on a puff pastry round, with chive baton, truffle salt and madeira-free mushroom jus.

Mini Chicken Shawarma Cone 115

Garlic-marinated shawarma chicken on a mini saj cone, with pickled cucumber baton, sumac onion and toum garlic cream.

Mini Wagyu Slider 259

Wagyu beef patty on a mini brioche bun, with gruyère melt, caramelised onion and smoked ketchup.

02 / THE COLLECTION

Meat & Poultry

Warm spices, rich flavours and savoury favourites.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Moroccan Chicken Briouat 115

Chicken, almond and cinnamon filling on a filo triangle, with icing-sugar dust, toasted almond and harissa honey on the side.

Peri-Peri Chicken Skewer 109

Peri-peri marinated chicken thigh on a skewer, with charred lemon wedge, chive and lime peri glaze.

Pistachio-Crusted Lamb Chop Lollipop 269

A pistachio-crusted lamb cutlet with mint, pomegranate molasses and pomegranate jus.

Roast Beef & Horseradish Profiterole 149

Rare roast beef in a choux puff, with horseradish cream and watercress.

Short Rib Tostada 159

Slow-braised beef short rib on a crisp corn tostada, with avocado and pickled red onion.

Sichuan Pepper Chicken on Crispy Wonton 115

Sichuan pepper chicken mince on a crispy wonton square, with spring onion curl, toasted sesame and sweet chilli-lime.

Smoked Chicken & Mango Corn Blini 119

Smoked chicken ribbons on a mini corn blini, with mango salsa, coriander and lime crema.

Smoked Duck & Cantaloupe Skewer 145

Smoked duck breast slice on a skewer, with cantaloupe ball, micro mint and orange-star anise glaze.

Steak Diane Tartlet 159

Peppercorn steak diane in a miniature tart shell, with chive tips, crispy shallot and creamy peppercorn sauce.

Tandoori Chicken Skewer with Raita Pearl 109

Tandoori chicken tikka on a mini skewer, with cucumber raita pearl, chaat masala.

Teriyaki Chicken Rice Paper Roll 115

Teriyaki chicken, cucumber, carrot ribbons in rice paper, with sesame seed, spring onion and soy-ginger dip.

Za'atar Chicken & Freekeh Cup 115

Za'atar chicken with freekeh salad in a miniature cup, with pomegranate arils, mint and green tahini drizzle.

Za'atar Lamb Flatbread Diamond 119

Za'atar lamb mince on a flatbread diamond, with pine nuts, mint and labneh smear.

03 / THE COLLECTION

Seafood

Delicate bites with a taste of the sea.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Beetroot Gravlax on Rye 155

Beetroot-cured gravlax on rye crisp, with mustard-dill sauce and a cucumber ribbon.

Beetroot-Cured Salmon Cucumber Roll 159

Beetroot-cured salmon on a cucumber ribbon roll, with crème fraîche pearl, dill.

Chilli Garlic Prawn Skewer 149

Chilli garlic prawn on a skewer, with charred lime, parsley and garlic chilli oil.

Crab & Green Apple Tartlet 175

White crab meat in a miniature tart shell, with green apple julienne, cress and lemon crème fraîche.

Fish & Chips Bite 125

Battered cod goujon on a mini chip base, with pea purée, malt-pickled onion and tartare emulsion.

Herb-Crusted Cod Goujonette 125

Herb-crusted cod with charred lemon, pea shoots and tartare sauce.

Kingfish & Citrus on Endive 175

Kingfish crudo on an endive leaf, with blood orange segment, olive crumb and citrus olive oil.

Mini Crab Cake with Remoulade 175

Miniature crab cake with capers, micro celery and remoulade.

Miso Glazed Salmon Skewer 165

Miso-glazed salmon cube on a skewer, with sesame, spring onion and miso glaze.

Prawn & Mango Rice Paper Roll 139

Poached prawn, mango, herbs in rice paper, with mint, toasted peanut and nuoc-style dip.

Prawn Cocktail Spoon 145

Poached tiger prawn on a tasting spoon, with avocado cube, baby gem and marie-rose style sauce.

Salmon Rillettes Choux 139

Salmon rillettes on a choux puff, with chive, lemon pearls and herb crème.

Salmon Tataki on Crispy Rice 175

Salmon tataki on a crispy rice slab, with avocado dot, tobiko-style pearls and ponzu-style dressing.

03 / THE COLLECTION

Seafood

Delicate bites with a taste of the sea.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Salt & Pepper Squid with Lemon Aioli 149

Salt-and-pepper squid with lemon zest, chilli flakes and lemon aioli.

Salt Cod Croquette with Aioli 139

Salt cod and potato croquette with parsley, lemon and garlic aioli.

Scallop & Pea Purée Spoon 219

Seared scallop coin on a tasting spoon, with pea shoot, mint oil and pea purée.

Sea Bass Ceviche Cup 165

Sea bass ceviche in a miniature cup, with red onion, coriander, chilli thread and lime leche marinade.

Seared Tuna & Sesame 279

Tuna, sesame and an acidic accent.

Sesame Prawn Toast 139

Sesame prawn toast with spring onion and sweet chilli dip.

Smoked Salmon Blini 139

Oak-smoked salmon on a mini buckwheat blini, with dill crème fraîche, a fresh dill frond and lemon zest.

Smoked Trout & Horseradish Cucumber Cup 135

Smoked trout pâté in a cucumber cup, with horseradish cream, dill.

Spiced Crab Samosa with Tamarind 169

Spiced crab filling on a mini samosa, with coriander cress and tamarind chutney.

Tandoori Fish Tikka Bite 139

Tandoori white fish tikka on a skewer, with mint cress, pickled onion and mint chutney.

Tempura Prawn with Wasabi Mayo 165

Crisp tempura prawn with shiso, tobiko-style pearls and wasabi mayonnaise.

Tuna Niçoise Tartlet 135

Tuna niçoise with green bean in a miniature tart shell, with quail egg quarter, micro basil and lemon vinaigrette.

Tuna Tartare Spoon with Avocado 169

Tuna tartare on a tasting spoon, with sesame tuile shard, spring onion and soy-sesame dressing.

04 / THE COLLECTION

Vegetarian

Vegetables, cheese and beautiful contrasts.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Asparagus & Parmesan Filo Roll 119
Asparagus and parmesan on a filo roll, with lemon zest, chive and hollandaise-style dip.

Burrata & Heirloom Tomato Tart 149
Burrata with heirloom tomato in a miniature tart shell, with basil oil, flaky salt.

Camembert & Fig Crostini 139
Baked camembert, fig on a crostini, with thyme, walnut crumb and fig compote.

Caprese Skewer with Basil Pearl 99
Cherry tomato, mozzarella pearl, basil on a skewer, with basil pearl, balsamic glaze.

Cheddar & Chive Gougère 115
Light savoury choux puffs baked with mature cheddar and finely cut chives.

Cheese & Za'atar Sablé with Labneh 129
Buttery cheese-and-za'atar sablé with labneh and olive dust.

Corn & Cheese Jalapeño Fritter 105
Sweetcorn and cheese fritter with coriander, lime salt and chipotle mayonnaise.

Falafel Bite with Tahini & Pickled Turnip 95
Crisp chickpea-and-herb falafel with pickled turnip, parsley and tahini sauce.

Goat Cheese Cheesecake Bite with Red Onion Marmalade 139
Whipped goat cheese cheesecake on a crumb base, with red onion marmalade, thyme.

Halloumi & Apricot Skewer 119
Griddled halloumi, dried apricot on a skewer, with mint, pistachio dust and pomegranate molasses.

04 / THE COLLECTION

Vegetarian

Vegetables, cheese and beautiful contrasts.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Leek & Gruyère Mini Quiche 105

Leek and gruyère custard in a shortcrust case, with chive tip.

Mini Ratatouille Tartlet 105

Ratatouille compote in a miniature tart shell, with basil, olive pearl and basil coulis.

Mozzarella Arancini with Marinara 119

Mozzarella risotto in a golden risotto ball, with basil leaf, parmesan and San Marzano marinara.

Parmesan Polenta Cube with Mushroom Ragout 109

Parmesan polenta, mushroom ragout on a polenta cube, with micro parsley, pecorino and porcini-style glaze.

Pumpkin & Sage Risotto Ball 109

Pumpkin and sage risotto in a golden risotto ball, with fried sage, parmesan and sage butter glaze.

Spanakopita Triangle 99

Spinach, feta, spring onion on a filo triangle, with dill, lemon zest and lemon yogurt dip.

Spinach & Feta Filo Cigar 99

Spinach, feta and dill filling on a filo cigar, with sesame seed, dill tip and honey drizzle on the side.

Stuffed Baby Peppers with Herbed Ricotta 109

Baby peppers filled with herbed ricotta, pine nuts, basil and lemon oil.

Vegetable Samosa with Mint Chutney 95

Spiced potato and pea on a samosa, with coriander cress and mint chutney.

Wild Mushroom Arancini with Truffle Mayo 135

Porcini-style mushroom risotto in a golden risotto ball, with parmesan snow, chive and truffle mayonnaise.

Wild Mushroom Tartlet 139

A crisp miniature tart shell filled with wild mushroom duxelles, with truffle cream and fresh chives.

05 / THE COLLECTION

Vegan

Plant-based recipes with character.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Artichoke & White Bean Crostini 105

Toasted sourdough with silky white bean purée, grilled artichoke and lemon zest.

Avocado & Mango Cone 109

Avocado and mango on a mini savoury cone, with lime zest, chilli salt and lime dressing.

Beetroot Hummus Cucumber Cup with Dukkah 95

Beetroot hummus in a cucumber cup, with dukkah sprinkle, micro mint.

Caponata Crostini with Pine Nuts 105

Caponata on a crostini, with pine nut, basil.

Carrot & Orange Hummus on Caraway Crisp 99

Carrot-orange hummus on a caraway crisp, with carrot ribbon, cumin dust.

Cashew Cheese & Sun-dried Tomato Tartlet 135

Cashew cheese, sun-dried tomato on a vegan tart shell, with basil, cracked pepper and tomato oil.

Cauliflower & Tahini Bite with Pomegranate 99

Roasted spiced cauliflower on a skewer/cup, with pomegranate arils, parsley and tahini sauce.

Chickpea Chaat Spoon 95

Chickpea chaat, potato, tamarind on a tasting spoon, with sev crunch, coriander and tamarind & mint.

Coconut & Corn Fritter with Sweet Chilli 105

Coconut and sweetcorn fritter with coriander, chilli and sweet chilli dip.

Green Pea & Mint on Seed Cracker 99

Green pea and mint purée on a seed cracker, with pea shoot, lemon oil.

05 / THE COLLECTION

Vegan

Plant-based recipes with character.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

King Oyster Mushroom Bao 129

King oyster mushroom in a miniature bao, with cucumber, spring onion and hoisin-style glaze.

Mini Jackfruit Slider with Slaw 135

BBQ-style jackfruit in a miniature bun, with rainbow slaw and a smoky glaze.

Miso Aubergine Cup (Nasu Style) 105

Miso-glazed aubergine in a miniature cup, with sesame, spring onion and miso glaze.

Mushroom Shawarma Mini Flatbread 115

Shawarma-spiced mushrooms on a mini flatbread, with sumac onion, parsley and tahini.

Quinoa & Roast Pepper Cucumber Cup 109

Quinoa, roasted pepper, herbs in a cucumber cup, with micro cress, lemon zest and lemon vinaigrette.

Roasted Vegetable Antipasti Skewer 99

Courgette, pepper, aubergine, onion on a skewer, with basil, balsamic glaze.

Stuffed Vine Leaf Mini 105

A tender vine leaf filled with herbed rice, served with dill, lemon and olive oil.

Sweet Potato & Harissa Croquette 105

Sweet potato and harissa croquette with coriander, sesame and harissa glaze.

Tomato & Basil Tartlet (Vegan Pastry) 95

Slow-roast tomato, basil on a vegan mini tart, with micro basil, olive pearl and tomato confit.

Vegan Spring Roll with Sweet Chilli 95

Glass noodle and vegetable on a spring roll bite, with coriander and sweet chilli dip.

Watermelon & Olive Jewel 109

Compressed watermelon, olive on a skewer/cube, with mint, balsamic pearl.

06 / THE COLLECTION

Sweet Canapés

Small, sweet finishes to share.



12 PIECES PER BOX

AED / INCLUDES 5% VAT

Dark Chocolate & Sea Salt Petit Four 109

Dark chocolate ganache petit four with sea salt and cocoa.

Date & Tahini Truffle 99

Date and tahini truffle coated in sesame and cocoa.

Lemon Meringue Tartlet 105

Lemon curd and torched meringue in a miniature tart shell, with fresh lemon zest.

Mango & Coconut Cup 109

Mango compote and coconut cream with toasted coconut and mint.

Mini Kunafa with Pistachio Cream 139

Kunafa with pistachio cream on a mini kunafa nest, with crushed pistachio, syrup gloss and orange-blossom syrup.

Orange & Almond Financier 109

Small golden almond cakes with browned edges, fragrant orange zest and a flaked almond finish.

Passion Fruit Cheesecake Bite 115

Passion fruit cheesecake on a bite square, with passion fruit gel, mint.

Pistachio & Rose Tartlet 129

Pistachio frangipane and rose cream in a miniature tart shell, with a rose petal and pistachio slivers.

Raspberry & Vanilla Choux 129

Miniature golden choux buns filled with vanilla cream and finished with fresh raspberry.

Raspberry & White Chocolate Macaron 139

Raspberry and white chocolate macaron with a ganache centre and freeze-dried raspberry.

Saffron Milk Cake Bite 135

Saffron-soaked milk cake with pistachio and saffron threads.

Strawberry & Basil Pavlova 119

Delicate miniature meringue nests with cream, fresh strawberry and basil.

Umm Ali Mini Cup 119

Umm Ali with nuts and cream, finished with pistachio and cinnamon.

From our kitchen to your occasion.



01 Choose your selection

Every box contains 12 pieces of one recipe. Combine your favourites to reach AED 1,000 in goods after discounts, including VAT and excluding delivery.

02 Plan your delivery

Allow at least 48 hours. Delivery is available every day, 09:00-22:00 Dubai time. Choose your preferred one-hour delivery window at checkout.

Delivery across Dubai

AED 150 including VAT. Free delivery on orders of AED 2,000 or more in goods after discounts, including VAT.

A thoughtful amount

Start with 6 canapés per guest and round up to whole boxes: 25 guests = 13 boxes / 156 pieces. Adjust for the length of your occasion and any other food being served.

Please contact us about allergies before ordering. Serving staff, equipment and venue setup are not included. Prices and availability may change; the current online shop applies.

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