

EVENT *Catalogue*



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ROMANCE *in Every Detail*

At Bisou, dining becomes a love letter to life's simple pleasures.
Each visit is a celebration – where French elegance meets Middle Eastern
warmth, and every detail is crafted to embrace intimacy, joy, and connection.

To ensure an exceptional dining experience,
we kindly ask you to note the following.

All menu items are subject
to availability

1

The Chef reserves the right
to adjust or substitute ingredients
based on seasonality
and availability

2

All prices are in AED and
include 5% VAT and the
7% Municipality fee

3

A 50% prepayment
is required to confirm
all group reservations
and private events

4

Up to 25 guests: the prepayment
is refunded if you cancel 48 hours
or more before. Larger groups:
free 30+ days before,
50% at 7-29 days,
100% under 7 days

5

Final menu selection
by email: 4 days before
(up to 25 guests), 7 days
before for larger groups

6

Final numbers: 48 hours before
(up to 25), 7 days before for
larger groups. We charge the
confirmed number or
attendance, whichever
is higher

7

Dietary needs and allergies
with your menu selection.
Children under 11: 50%
of the package. Own cake:
AED 35 per guest

8

BISOU *Brunch*

SIT-DOWN BRUNCH PACKAGE • SERVED UNTIL 16:00



AED 175

TO SHARE CROISSANT & PASTRY SELECTION

Mini Croissant/Pain au chocolat/Pain au Sussies,
Sourdough, Butter, Jam

MAIN TO CHOOSE

Green Buckwheat (D, N)
with tomatoes, parmesan mousse, truffle

Tomatoes & Feta Omelette (D)
with Uzbek tomatoes

Duck Croquette (D, G, N)
with poached egg & ramiro peppers

Brioche with Salmon & Caviar (D, G, N)
avocado, tomatoes, spinach,
poached egg, Bernaise

TO SHARE

Desserts Mini Syrniki with Whipped cream & Berries (D)

French toast (D, G)
with Dulce de Leche Mousse & Berries

Crepes Orange & Vanilla ice cream (D, G)

BRUNCH & BUBBLES • AED 325

Bisou Brunch with 2 hours of free-flow Crémant & Mimosa

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

SIT-DOWN *Dinner*

PACKAGES FOR SEATED DINNERS

BISOU CLASSIC • BISOU SIGNATURE • SEAFOOD & CAVIAR PRESTIGE

BISOU *Classic*

INTIMACY, WARMTH, PASSION
SIT-DOWN DINNER PACKAGE • FROM 12:00 • ALL GROUP SIZES



AED 250

BISOU CLASSIC

TO START

Za'atar Flatbread • Bisou Brioche with Whipped Butter
Eggplant Hummus with Mint Adjika

STARTERS

Tomatoes, Tzatziki
basil

Beef Tartare
French fries & melted Comté

Grande Salade Verte
a fresh walk from Provence to the Middle East

MAINS

Chanterelle Risotto
delicate, peppery chanterelles

Char-Grilled Chicken
vegetable salsa

Charcoal-Grilled Lamb Kebab
tomato salad & hummus

Truffle Fries
to share

DESSERT

Bisou Honey Cake • Chocolate Cake
Water, coffee & tea

A generous mix of starters and mains, served to share

PLEASE INFORM US OF ANY ALLERGIES • ALLERGEN DETAILS ON REQUEST

BISOU *Signature*

ELEGANCE, GLOW, CELEBRATION

SIT-DOWN DINNER PACKAGE • 26+ GUESTS



AED 450

STARTERS

Bread and butter (D, G)
Hummus prepared with smoky
Eggplant & Mint Adjika

Les petits bouchee, Chorizo (D, G)
One bite & you'll understand why
we call it a "bomb"

Nicoise with tuna confit
A French classic with a Bisou upgrade

Baked Brie (D, G, N)
Creamy, nutty, sweet, & fragrant –
a little luxury in every bite

Bisou burger with truffle fires (D, G)
a perfectly grilled beef patty, layered
with aged Irish cheddar & sweet
Uzbek tomatoes

Grande Salate Verte (N)
A fresh walk from Provence
to the Middle-East

MAINS

Rib Eye, Mash potato (D)
Australian ribeye, tender cut known
for its rich marbling and deep flavor –
a true classic steak lovers crave.

Grilled Asparagus

DESSERT

Honey Cake (D, G, N)

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

SEAFOOD & CAVIAR *Prestige*

CHARM, WONDER, SOPHISTICATION

SIT-DOWN DINNER PACKAGE • 26+ GUESTS



AED 550

STARTERS

Bread and butter (D, G)
Hummus prepared with smoky
Eggplant & Mint Adjika

Grande Salate Verte (N)
A fresh walk from Provence
to the Middle-East

Foie gras terrine (D, G, N)
French foie gras terrine, fresh raspberries,
pistachios & homemade brioche

Les petits bouchee, Anchovies (D, G)
One bite & you'll understand why
we call it a "bomb"

Raw for company (SH)
Buttery salmon from Norway's cold fjords,
sweet hand-dived scallops from Hokkaido &
delicate Seabass come together on one
plate. Topped with bold Oscietra black caviar

Scallops Morels artichoke (D, SH)
Our delicious Hokkaido
scallops served
with artichokes & morels

MAINS

Sea food Platter (D, SH)
Spanish shrimp, Hokkaido scallops,
Kamchatka King crab, Spanish octopus,
Uzbek tomato- herb sauce, olives, capers,
garlic croutons

Grilled asparagus
Josper grilled asparagus

DESSERT

Pavlova (D)
Crispy meringue, vanillacream, berries, raspberry sauce,
passion fruit gel, tarragon

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

CANAPÉS *Packages*

FOR STANDING RECEPTIONS

CANAPÉS CLASSIC • CANAPÉS SIGNATURE • CANAPÉS PRESTIGE • 26+ GUESTS

CANAPÉS *Classic*

TEMPTATION, ALLURE , PLEASURE

CANAPÉS PACKAGE • STANDING RECEPTION • 26+ GUESTS



AED 200

COLD SELECTION

Tartlet Hummus (G, N, S)
Homemade Eggplant Hummus
Pickled tomato, Za'atar, Pistachios

Tartlet duck and pepper (G, N, S)
Tartlet with smoked Duck,
Ramiro pepper

Tartlet Tabbouleh (G, N)
Quinoa, Uzbek Tomatoes, Fresh herbs,
Caramelized Pecans, Yuzu- soaked Raisins

Skewers feta vegetables (N)
Skewers with Feta cheese, Tomato,
Cucumber, Pepper, Za'atar

Eclair truffle cheese (G, D)

HOT SELECTION

Lamb pie (G, D, N)
Lamb pie with spinach &
black pepper sauce

Samosa cheese (G, D)
Bite-sized crispy samosa
with melted cheese

Skewers crispy shrimp (G, D, SF, S)
with Wasabi sauce

SWEET ESCAPE

Honey cake (G, D, N, H)

Pistachio eclair (G, D, N)
Eclaire with pistachio cream

Mini madeleine chocolate (G, D, N)
Shell shape Biscuits with Crunchy
Hazelnut Praline with silky Caramel
Chocolate Ganache

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

CANAPÉS *Signature*

TEMPTATION, ALLURE, PLEASURE

CANAPÉS PACKAGE • STANDING RECEPTION • 26+ GUESTS



AED 300

COLD SELECTION

Tartlet tabbouleh (G, N)
Quinoa, Uzbek tomatoes,
Fresh herbs, Caramelized pecans,
Yuzu-soaked raisins

Tartlet Muhammara (G, N)
Smoky charred red peppers, Hazelnut
paste, Baked artichokes, Caramelized
walnuts, Spicy oil

Tartlet foie gras (G, D, N)
Foie gras cream, nuts & dates

HOT SELECTION

Eclair with crab (G, D, SH)
with Crab, Parmesan cream, Oriental aioli

Duck mushroom (D)
Stewed duck with mushrooms &
Parmesan mousse

Crispy eggplant with tomatoes (G, S)
Vegan crispy Eggplants
with Tomatoes & Kimchi sauce

Samosa beef (G, D, N)
Bite-sized crispy samosa with Beef

Skewers crispy shrimp (G, D, SF, S)
with Wasabi sauce

SWEET ESCAPE

Mini madeleine pistachio (G, D, N)
Shell shape biscuits with crunchy pistachio
praline & smooth white Chocolate ganache

Tartlet lemon meringue (G, D)
Tartlet with tangy Lemon curd & light,
fluffy Meringue

Pavlova (D)
Crispy meringue, Vanilla cream, Berries,
Raspberry sauce, Passion fruit gel, Tarragon

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

CANAPÉS *Prestige*

EXCITING, SENSUAL, UNEXPECTED

CANAPÉS PACKAGE • STANDING RECEPTION • 26+ GUESTS



AED 400

COLD SELECTION

Tartlet truffle black caviar (G, D)
Whipped butter, Black caviar & Black truffle

Tartlet foie gras (G, D, N)
Foie gras cream, Nuts, Dates

Eclair truffle cheese (G, D)
Parmesan cream & black truffle

Tartlet crab tomatoes (G, D, SF)
with King crab & Uzbek tomatoes

HOT SELECTION

Skewers crispy shrimp (G, SH, S)
with wasabi sauce

Black cod (D, SH)
Black cod, mix greens with vegetables
and Arabic curry

Octopus (D)
Grilled octopus, Ramiro pepper, tomato

Broccoli and pesto (N)
Blanched Broccoli with oriental pesto &
pumpkin seeds

Lamb pie (G, D, N)
Lamb pie with spinach & black pepper sauce

SWEET ESCAPE

Cheese bites (D, N)

Chocolate truffle (G, D)
Dark chocolate Ganache with Butter &
Vanilla, Chocolate crumbs,
Popping Caramel

Tartlet raspberry (G, D, N)

Pavlova (D)
Crispy meringue, Vanilla cream, Berries,
Raspberry sauce, Passionfruit gel,
Tarragon

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BISOU DRINKS

FRESH, INVITING, PLAYFUL

AED 250

– 2 HOURS

AED 150

– EXTRA HOUR



WELCOME DRINK

COCKTAILS

Cosmopolitan

Gimlet

Whiskey Sour

Carcade Berries (non-alcoholic)

Tropical Breeze (non-alcoholic)

WINE (SOMMELIER CHOICE) & BEER

Sparkling

White

Red

Beer

SPIRITS

House spirits (gin, vodka, tequila, rum, whisky)

NON-ALCOHOLIC

Soft drinks • Water • Coffee & tea

CHAMPAGNE TOAST • AED 125 PER GUEST
a glass of Perrier-Jouët Grand Brut for your toast

DRINKS PACKAGES RUN 2 HOURS • ONE PACKAGE PER RESERVATION

MOCKTAILS & SOFT DRINKS

BRIGHT, EFFERVESCENT, JOYFUL

AED 75

– 2 HOURS

AED 25

– EXTRA HOUR



MOCKTAILS

Carcade Berries

Tropical Breeze

French Colada

Desert Rose

My Third Wish

SOFT DRINKS

Selection of soft drinks

Still & sparkling water

TEA & COFFEE

Dragon Well (green tea)

English Breakfast

Coffee

DRINKS PACKAGES RUN 2 HOURS • ONE PACKAGE PER RESERVATION