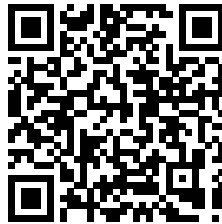




jubilee

A Gates Hospitality Collection

Dining redefined at Expo 2020 Dubai as Jubilee Gastronomy presents a schedule of unique gastronomy experiences at their signature 'Chef's Table' concept. Hosting an intimate lunch and dinner degustation experience every Tuesday throughout Expo 2020 Dubai, 31 of the world's greatest chefs will create a signature four and nine-course menu, followed by appearances from celebrated local chefs twice weekly. Jubilee's signature menu by Chef Guilherme will be available throughout.



Scan for Arabic menus

 jubileegastronomy

Starters

Glazed Baby Carrots

Glazed Baby Carrots, Carrot & Ginger Purée, Kumquat & Vanilla, Szechuan & Orange Emulsion
66 AED

Blue Lobster Foie

Blue Lobster, Foie Gras Tortellini, Blue Lobster & Kaffir Lime Broth, Tarragon Oil, Nasturtium, Zucchini Farcie
140 AED

Cured Hamachi & Caviar

Cured Hamachi, Caviar, Creamed Almond Praline, Dashi Merengue, Bay Leaf Oil
90 AED

Pan-Seared Foie

Pan-Seared Foie, Creamed Spinach, Pear, Hazelnuts, Tawny Gel
80 AED

O-Toro

O-Toro, Salt Baked Pineapple, Coconut Sable, Marinated Shiitake, Ponzu Gelee
86 AED

Main Course

Charred Leek

Charred Leek, Seaweed Butter Sauce, Shizo Gel, Zucchini Flower With Pisto
150 AED

Red Mullet

Red Mullet "Cataplana", Ambar Potatoes, Caramelized Shallots,
Dill Purée, Spinach, Azafran Alioli, Kumbawa
189 AED

Sea Bass

Sea Bass, Razor Clams Sauce, Potato Purée, Smoked Carrot, Parsley Snow
219 AED

Wagyu Striploin

Wagyu Striploin, Beetroot, Slow Cooked Beefsteak Tomato, Avocado,
Smoked Bone Marrow Sauce, Champignon Crus
320 AED

Duck Magret

Duck Magret, "Bomba" Rice In A Red Pepper Sofrito, Cauliflower Noisette,
Orange Purée, Dehydrated Olives, Hazelnuts, Timut Pepper Jus
185 AED

Nuts  Dairy  Seafood  Alcohol  Gluten  Soy  Egg 
Sesame  Vegan  Vegetarian 

Desserts

Cherry Blossom

Layers Of Ganache Cherry Compote. Fresh Cherry.
Tempered Chocolate. Cotton Candy

75 AED

Chocolate Geisha

Different Texture & Flavors Of Geisha Coffee. Ice Cream Coffee
& Hot Coffee Caramel

65 AED

Lemon Tart

Deconstructed Tart With Different Layers Of Lemon & Yuzu

65 AED

100% Praline

Layers Of Different Textures Of Praline Flavor & Crunch

65 AED

Vanilla Mille-Feuille

Caramelized Puff Pastry. Whipped Vanilla Panna Cotta.
Vanilla Pastry Cream & Vanilla Ice Cream

65 AED

Chef's Signature
Set Menus

Five Course Menu

Starters

Glazed Baby Carrots

Glazed Baby Carrots, Carrot & Ginger Purée, Kumquat & Vanilla,
Szechuan & Orange Emulsion

Riesling, Domaine Schieferkopf, Baden, Germany

Pan-Fried Foie

Blue Lobster, Foie Gras Tortellini, Blue Lobster & Kaffir Lime Broth,
Tarragon Oil, Nasturtium, Zucchini Farcie

Riesling, Domaine Schieferkopf, Baden, Germany

Main Course

Sea Bass

Sea Bass, Razor Clams Sauce, Potato Purée, Smoked Carrot, Parsley Snow
Sauvignon Blanc, Craggy Range Te Muna Road Vineyard, Martinborough, New Zealand

Duck Magret

Duck Magret, "bomba" Rice In A Red Pepper Sofrito, Cauliflower Noisette,
Orange Purée, Dehydrated Olives, Hazelnuts, Timut Pepper Jus

Pinot Noir, Brancott Estate, Marlborough, New Zealand

Dessert

Chocolate Geisha

Different Texture & Flavor Of Geisha Coffee, Ice Cream Coffee
& Hot Coffee Caramel

Late Bottled Vintage Port, Graham's, Duoro, Portugal

Five Course Menu

AED 475

Beverage Pairing

AED 275

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 

Seven Course Menu

Starters

Cured Hamachi

Cured Hamachi, Caviar, Creamed Almond Praline, Dashi Merengue, Bay Leaf Oil
Riesling, Domaine Schieferkopf, Baden, Germany

Pan-Fried Foie

Pan-Seared Foie, Creamed Spinach, Pear, Hazelnuts, Tawny Gel
Riesling, Domaine Schieferkopf, Baden, Germany

Blue Lobster With Foie

Blue Lobster, Foie Gras Tortellini, Blue Lobster & Kaffir Lime Broth,
Tarragon Oil, Nasturtium, Zucchini Farcie
Pinot Grigio, Vinuva, Sicily, Italy

Main Course

Charred Leek

Charred Leek, Seaweed Butter Sauce, Shizo Gel, Zucchini Flower With Pisto
Pinot Grigio, Vinuva, Sicily, Italy

Red Mullet

Red Mullet "Cataplana", Ambar Potatoes, Caramelized Shallots, Dill Purée,
Spinach, Azafran Alioli, Kumbawa
Sauvignon Blanc, Craggy Range Te Muna Road Vineyard, Martinborough, New Zealand

Wagyu

Wagyu Striploin, Beetroot, Slow Cooked Beefsteak Tomato, Avocado,
Smoked Bone Marrow Sauce, Champignon Crus
La Chapelle De Potensac, Medoc, Bordeaux, France

Dessert

Cherry Blossom

Layers Of Ganache Cherry Compote, Fresh Cherry, Tempered Chocolate, Cotton Candy
Umeshu Godo Ohshukubai, Japan

Seven Course Menu

AED 850

Beverage Pairing

AED 450

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 