



A curated collection of contemporary dishes  
from award winning restaurants in Dubai

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[www.whisslegourmet.com](http://www.whisslegourmet.com)



## Delivering Exceptional Experiences



Whistle Gourmet provides exceptional bespoke catering for private jets, working alongside award-winning restaurants and suppliers to bring together exact dishes to suit any palate. The luxury on-board service is the latest addition from celebrated boutique hospitality group Whistle.

# CLAW

**BBQ • Crabshack • Grill**

The best American Crabshack & Grill offering a wide selection of BBQ grilled meat, speciality steaks and mouthwatering seafood featuring mounds of fresh crabs, crawfish and shrimp

# CLAW

BBQ • Crabshack • Grill

## APPETIZERS

CHIPS & HOMEMADE SALSA

CHIPS & GUACAMOLE

JALAPENO POPPERS

SPINACH & ARTICHOKE SWAMP DIP

JUMBO SHRIMP COCKTAIL

BUFFALO HOT WINGS

BUFFALO JUMBO SHRIMP

STUFFED CLAWS

CHILI CHEESE FRIES

PEEL-N-EAT SHRIMP

BONELESS CHICKEN STRIPS

## SALADS

CLASSIC CAESAR SALAD

*Hearts of Crisp Romaine Lettuce, Parmesan, Croutons in a Creamy Caesar Dressing*

KALE + CRANBERRY SALAD

*Crisp Kale, Romaine Lettuce, Roasted Pumpkin, Apple, Cranberries & Candied Walnut Tossed in a Creamy Vinaigrette*

COBB SALAD

*Iceberg Lettuce topped with Tomatoes, Avocado, Grilled Corn, Red Onion, Hearts of Palm, Blue Cheese, Bacon, Egg Served Ranch Dressing*

SOUTHWEST SALAD

*Romaine Lettuce, Cucumber, Avocado, Grilled Corn, Olives, Diced Tomato, Onions, Kidney Beans & fresh Cilantro, topped with Cheese & Tortilla Chips. Tossed in a Lime & Salsa Vinaigrette. 59*

## SIZZLIN' FAJITAS

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*Sautéed Sweet Onions & Mixed Bell Peppers on a Skillet Served with Lettuce, Cheddar Cheese, Salsa, Guacamole & Sour Cream on the side with Warm Flour Tortillas. Marinated Chicken, Jumbo Shrimp, Marinated Steak, Roasted Vegetables*





*Tortilla with Napa Cabbage, Tomatoes, Onions, Cheddar Cheese, Scallions, Guacamole, Sour Cream & Homemade Salsa*

#### SHRIMP ENCHILADA

*Shrimp, Bell Peppers, Onions, Jalapenos, Mixed Cheese wrapped in a Flour Tortilla & topped with Classic Enchilada Sauce, even more Cheese & of course Pico De Gallo. The best thing this side of the Mississippi!*

#### PLANK ROASTED SALMON

*Fillet of Salmon Roasted over a Cedar Wood Plank, Smashed Potatoes, Green Salad & Corn*

#### SNOW CRAB

*Generous Clusters of the Most Delicious Snow Crab Legs!*



## FRESH FROM THE SEA

#### DAILY CATCH

*We promise it will be Fresh & Local. Grilled, Blackened or Fried.*

#### PAN HANDLE GRILLED LOBSTER

*1.5 lb Whole Chargrilled Lobster with Lime Butter, Mango Salsa & Smashed Potatoes*

#### GRILLED MAHI MAHI

*Lemon & Garlic Grilled Mahi Mahi Fillet, Mango Salsa & Green Salad*

#### BAJA FISH TACOS

*Two seasoned Battered Fish Fillets Served in a Flour*



#### KING CRAB

*This Sweet Delicacy is also known as the Deadliest Catch & are the Finest Crabs money can buy!*

#### BAJA KING CRAB

*King Crab Baja Style with French Fries & Grilled Corn. The most Awesome tasting Crab Ever!*

#### DELUXE SEAFOOD STEAMER

*The Ultimate Seafood Feast: King Crab, Snow Crab, Fresh Mussels, Fresh Clams & Steamed Shrimp. This One is Piled High to Give you a Taste of the Best the Sea Has to Offer!*



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## SIDES

CORN ON THE COBB  
COLE SLAW  
BBQ BAKED BEANS  
CHEDDAR & SCALLION  
CORNBREAD  
SAUTÉED GREEN BEANS  
MASH N GRAVY  
GARLIC MASH N GRAVY  
FRENCH FRIES  
SWEET POTATO FRIES

## BURGERS, SANDWICHES

### CLASSIC HAMBURGER

*The Finest USDA Beef cooked just the way you like it with Lettuce, Tomato & Onions Served on a Toasted Bun*

### ITALIAN ROAST BEEF HOAGIE

*The Ultimate Hoagie with Homemade Roast Beef, Sautéed Mushrooms & Caramelized Onions, Served with Beef Jus & Spicy House Pickles on a Toasted Roll*

### GRILED CHICKEN SANDWICH

*Grilled Chicken Breast with Guacamole, Lettuce, Tomato & Onion on a Toasted Bun*



### BUFFALO CHICKEN BURGER

*Crispy Fried Chicken Breast Smothered in our World Famous Spicy Buffalo Sauce with Shredded Lettuce, Tomato, Blue Cheese Dipping Sauce & Celery on the side*

### SHRIMP PO' BOY

*Our Version of a Big Easy, Classic Crispy Fried Shrimp, with Coleslaw, Avocado, Lettuce, Tomato & Dill Pickle. Mustard & Chipotle Mayonnaise*

### GRILLED VEGGIE SANDWICH

*Marinated Portobello Mushroom, Roasted Red Pepper, Avocado & Herb Cream Cheese on a Toasted Bun.*





**SOUTHERN FRIED CHICKEN**  
*Crispy Fried Chicken seasoned the way your Grandma used to make. With Corn on the Cob...*



**GRILLED JUMBO SHRIMP**  
*All Served with Baked Potato topped with Butter, Chives & Sour Cream.*

**TEXAS BEEF BRISKET**  
*Slow Smoked Beef Brisket Smothered in the Best BBQ Sauce Outside of Texas, Served on Texas Toast.*

## FROM THE GRILL

- FILET MIGNON (180g)
- RIBEYE (300g)
- NEW YORK STRIP (300g)
- FLANK STEAK (300g)
- COWBOY STEAK (460g)

## BBQ

- SMOKED BBQ CHICKEN**  
*Baked Potato & Baked Beans. The Best in the South!*
- BBQ BEEF SLOPPY JOE**  
*Slow Cooked Tender Beef Smothered in our Traditional Louisiana BBQ Sauce topped with Crispy Fried Onion & Served on a Toasted Bun with creamy coleslaw*

- BBQ BEEF SHORT RIBS**  
*Beef Short Ribs slowly Braised in Homemade Sweet & Tangy bbq sauce, Garlic Mashed Potato & Sautéed Green Beans*

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## DESSERTS

NEW YORK CHEESECAKE  
KEY LIME PIE  
APPLE PIE  
BEIGNETS MINI DONUTS  
CHOCOLATE BROWNIE



## KIDS

FINGER LICKIN CHICKEN STRIPS  
LUCKY LUKE CHEESEBURGER  
YEE HA GRILLED CHEESE SANDWICH  
WRIGLEY FIELD HOTDOG  
SHORT STOP MAC N CHEESE





# OKKU

DUBAI

OKKU, the multi-award winning contemporary Japanese restaurant and lounge, creates innovative and delicious dishes prepared by the most talented and artistic Chefs in the Middle East.

## Small Plates

### Miso Soup

*Fresh Tofu, Spring Onion & Wakame  
in Miso Broth*

### Edamame (V)

*Chilli-Garlic Edamame , Truffle Teriyaki  
Edamame & steamed Edamame*

### 'O' Style Salmon Sashimi

*Norwegian Salmon, Chopped Red & Yellow  
Peppers, Benitade, Spring Onion in Ginger  
Citrus-Soy Vinaigrette*

### Tuna Tartare

*Big-Eye Tuna, Shallot, Yuzu Tobiko, Truffle-Soy  
with Wonton Chips*

### Wagyu Beef Tataki

*Seared Wagyu Beef, Truffle Ponzu  
& Garlic Crisp*

### 'O' Style Hamachi Carpaccio

*Yellowtail Sashimi, Yuzu Pepper, Balsamic Ponzu*

### Hamachi Wasabi

*Yellowtail Sashimi, Wasabi Salsa, Ponzu*



### Miso Nasu Shigiyaki

*Baked Japanese Aubergine, Sesame Seeds with  
Sweet Miso Glaze*

### Vegetable Gyoza

*Pan Fried Vegetable Dumpling with Sesame  
Soy Dipping Sauce*

### Ebi Gyoza

*Pan Fried Tiger Prawn Dumpling*

### Asparagus Kushiyaki

*Grilled Japanese Asparagus Skewers*

### Chicken Negi Kushiyaki

*Grilled Japanese Chicken Skewers*

### Waygu Beef Foie Gras Kushiyaki

*Grilled Japanese Beef Skewers*



## Salads

### OKKU Salad

*Mixed Leaves, Poached Asparagus, Cherry Tomatoes in Ginger-Carrot Vinaigrette*

### Seaweed Salad

*Assorted Wakame Seaweed, Julienne Beetroot, Sesame Seeds in Sesame-Soy Vinaigrette*

### Horenso No Gamae

*Poached Sesame-Soy Spinach*

### Hushihu Salad

*Yuan Crispy Duck, Baby Gem, Mâche, Romaine Lettuce, Red Radish, Mixed Cabbage, Leek, Daikon, Fresh Pomegranate with Hoisin-Amazu Dressing*

### Sashimi Salad

*Tuna, Salmon & Yellowtail Sashimi, Mixed Asian Leaves, Daikon, Red Peppers, Cherry Tomatoes with Onion Vinaigrette*

### Lobster Salad

*Poached North Atlantic Lobster with Asian Leaves, Avocado, Cucumber, Red Onion & Tomato in Wafu-Soy Vinaigrette*



## Sides

### Steamed Rice (V)

*Small Grain Japanese Rice*

### Shiso Steamed Rice (V)

*Steamed Rice with Shiso, Garlic, Shichimi, Chive, Tamari Soy & White Pepper*

### Truffle Chahan (V)

*Truffle Fried Rice, Garlic, Zen Mai, Chives, Black Sesame Seeds*

### Teppan Vegetable (V)

*Japanese Style Sauteed Vegetable*





## Large Plates

### Seabass Mushiyaki

*Steamed Seabass, Asian Leaves, Ginger, Leek, Garlic Sesame-Soy Vinegar*

### Miso Salmon Teriyaki

*Cedar Baked Miso Norwegian Salmon with Sweet Soy*

### Yuzu Saikyo Miso Black Cod

*Yuzu-Saikyo Miso Marinated Atlantic Black Cod*

### 'O' Style Dynamite Kani

*Two Whole Baked King Crab Legs, Masago & Spicy Mayonnaise*

### Ebi Toban

*Tiger Prawns, Baby Corn, Zucchini, Asparagus Mixed Bell Peppers in Tomato-Miso*

### OKKU Chicken Teriyaki

*Grilled Chicken, Crispy Julienne Potato, Spring Onions in Sweet Teriyaki Sauce*

### Chilli Miso Chicken Yakiniko

*Robata Grilled Chilli-Miso Chicken, Garlic Scape, Asian Leaves, Spring Onion*

### Wagyu Steak

*M9 Grilled Wagyu Steak, with Wasabi Ponzu, Salsa Verde & Black Volcanic Salt*

*Geisha Cut (125GR) Samurai Cut (250GR)*



### Toromi Chicken

*Lacquer Grilled Corn-Fed Chicken with Honey-Sansho Pepper-Soy*

At OKKU we are committed to the environment and to our planet, therefore all our fish come only from certified sustainable suppliers. In line with this, we source farmed Blue Fin tuna.

## Nigiri & Sashimi

### Suzuki Kizami Yuzu

*(Seabass, shiso leaf, fresh yuzu)*

### Foie Gras

*(Seared foie gras, sweet-fig teriyaki)*

### Yasai Set (V)

*(Mixed vegetable nigiri)*

### Sake

*(Salmon)*

### Organic Sake

*(Salmon)*

### Taraba

*(Alaskan King crab)*

### Hamachi

*(Yellowtail)*

### Madai

*(Red Snapper)*

### Suzuki

*(Seabass)*

### Sawara

*(Spanish Mackerel)*



## Maki & Temaki

Cucumber (V)

Avocado (V)

OKKU Kappa Miso (V)

*Carrot, Asparagus, Cucumber, Avocado, Chive, Ume-Miso Wrapped in Cucumber*

Salmon & Avocado

Maguro

*Tuna*

California

*Cucumber, Avocado, Mayonnaise with King Crab*

Spicy California

*House Crab Mix, Cucumber, Avocado, Traditional Gyung Ja Sriracha*

Ebi  
*(Prawn)*

Kurodai  
*(Sea bream)*

Unagi  
*(Freshwater eel)*

Anago  
*(Sea eel)*

Tako  
*(Octopus)*

Hotate  
*(Scallop)*

Saba  
*(Mackerel)*

Tamago (V)  
*(Egg)*

Maguro  
*(Tuna)*

Toro  
*(Pink Fatty Tuna)*







Spicy Maguro  
*Spicy Tuna, Cucumber*

Baked Salmon  
*Salmon, Asparagus, Cucumber, Avocado Baked in Spicy Mayonnaise*

Hamachi Tataki  
*California Maki topped with Seared Yellowtail & Sweet-Soy*

Hamachi & Jalapeno  
*Yellowtail, Jalapeno, Cucumber, Spring Onion, Spicy Mayonnaise*

Dragon  
*Unagi, Cucumber, Avocado*

Spicy Salmon  
*Spicy Salmon, Cucumber*

Rainbow  
*California Maki topped with Salmon, Tuna, Yellowtail, Seabass, Shrimp, Freshwater Eel*

## Desserts

Green Tea Tiramisu  
*Japanese Premium Green Tea Macha with Mascarpone Cheese Cream*

Black Sesame Panna Cotta  
*Two tone Japanese Premium Black Sesame & Sesame Caramel*

Passion Fruit & Ginger Crème Brûlée  
*Passion Fruit, Ginger, Coconut Foam*

### Sorbet

Mandarin

Basil

Lemon

Chocolate

Lychee

Raspberry

Pear

### Ice Cream

Bitter Chocolate

Green Tea

Tahitian Vanilla

Wasabi

Honey



## Our Partners

Whistle Gourmet has partnered with the finest luxury brands and suppliers to ensure your flight is seamless from start to finish. A wide range of supplementary services are available, bespoke services and items can be organised to suit your aircraft.



## Cabin Essentials

Bathroom Amenities  
Flowers  
Newspapers  
Magazines  
Children's Toys



## Food Items

Caviar  
Balik & Foie Gras  
Freshly Ground Coffee or Nespresso  
Specialty Teas  
Handmade Chocolates & Truffles  
Petit Fours & Macaroons  
Condiments  
Oils & Vinegars  
Jams & Preserves  
Biscuits & Crackers  
Canapés & Sandwiches

We are very excited to announce that Whissle Gourmet now provide a concierge service to provide catering requests from ANY outside restaurant of your choice, providing the exact menu items are specified for that venue. This will be packaged where possible (time permitting) in correct airline packaging and chill blasted prior to delivery to Emirates catering for delivery direct to your aircraft. Please allow 24 hours-notice for these requests



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order online through [www.whisslegourmet.com](http://www.whisslegourmet.com) or call +971 4 453 8200