



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

Cured Hamachi

Cured Hamachi, Caviar, Chestnut, Dashi Merengue,
Bay Leaf Oil
90 AED

Foie Gras

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

Pumpkin, Truffle

Spiced Pumpkin, 63C Egg, Sage Butter, Truffle Shavings
85 AED

Baby Gem Salad

Baby Gems, Pecorino Shavings, Pickled Cauliflower,
Jerusalem Artichoke
55 AED

Caviar

Kaluga Caviar, Vanilla Custard, Cured Egg Yolks, Leaves
150 AED

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegeterian 

Main Course

Fish Of The Day

Sautéed Chanterelle, Pak Choi, Chanterelle Purée,
Romesco Sauce, Salsify Chips
240 AED

Red Mullet

Torched Red Mullet, Baked Rice In Broth, Saffron Alioli
& Sea Lettuce Infused Olive Oil
180 AED

Sea Bass

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

Pigeon

Sous Vide Pigeon Breast, Pistachio Purée, Baked Endives, Pickled Black Berries
189 AED

Chanfana

Lamb Cooked In Two Ways, Potato Confit,
Piquillo Pepper Purée, Onion, Broccolini
185 AED

Market Veg

Vegetarian Dish Done With Fresh Products Daily
150 AED

Wagyu

Seared 9+ Wagyu Striploin, Cauliflower & Miso Purée,
Grilled King Oyster, Shallot Petals
320 AED

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 

Desserts

Chocolate Geisha

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

Lemon Tart

Deconstructed Tart With Different Layers Of Lemon & Yuzu
65 AED

Vanilla Mille-Feuille

Caramelized Puff Pastry, Whipped Vanilla Panna Cotta,
Pastry Cream & Vanilla Ice Cream
65 AED

Raspberry

Raspberry Textures, Semolina Tuille, Almond Ganache,
Mascarpone Sponge, Almond Crumble
65 AED

Cherry Blossom

Layers Of Ganache Cherry Compote, Fresh Cherry,
Tempered Chocolate, Cotton Candy
75 AED

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 

Chef's Signature
Set Menus

Five Course Menu

Cured Hamachi

Cured Hamachi, Caviar, Chestnut, Dashi Merengue,
Bay Leaf Oil

Pinot Grigio (Organic), Vinuva, Sicily, Italy

Foie Gras

Pan Seared Foie, Creamed Spinach, Pear,
Hazelnuts, Tawny Gel

Pinot Grigio (Organic), Vinuva, Sicily, Italy

Sea Bass

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

Sauvignon Blanc, Craggy Range Te Muna Road Vineyard,
Martinborough, New Zealand

Chanfana

Lamb Cooked In Two Ways, Potato Confit,
Piquillo Pepper Purée, Onion, Broccolini

Malbec, Zuccardi Serie A, Mendoza, Argentina

Vanilla Millefeuille

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

Tokaj Vendemia Tardia, Oremus, Hungary

Five Course Menu

AED 420

Beverage Pairing

AED 275

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 

Seven Course Menu

Caviar

Kaluga Caviar, Vanilla Custard, Cured Egg Yolks, Leaves
Perrier-Jouët Grand Brut, Champagne, France

O-Toro

O-Toro, Salt Baked Pineapple, Coconut Sable, Marinated Shitake,
Ponzu Gelee
Riesling, Domaine Schieferkopf, Baden, Germany

Pumpkin, Truffle

Spiced Pumpkin, 63C Egg, Sage Butter, Truffle Shavings
Gruner Veltliner, Domaine Gobelsburg, Kamptal, Austria

Red Mullet

Torched Red Mullet, Baked Rice In Broth, Saffron Alioli &
Sea Lettuce Infused Olive Oil
Sauvignon Blanc, Craggy Range Te Muna Road
Vineyard, Martinborough, New Zealand

Pigeon

Sous Vide Pigeon Breast, Pistachio Purée, Baked Endives,
Pickled Black Berries
Pinot Noir, Brancott Estate, Marlborough, New Zealand

Wagyu

Seared 9+ Wagyu Striploin, Cauliflower & Miso Purée,
Grilled King Oyster, Shallot Petals
La Chapelle de Potensac, Medoc, Bordeaux, France

Chocolate Geisha

Different Texture & Flavors Of Geisha Coffee,
Coffee Ice Cream & Hot Coffee Caramel
Late Bottled Vintage Port, Graham's, Duoro, Portugal

Seven Course Menu

AED 750

Beverage Pairing

AED 450

Nuts 

Dairy 

Seafood 

Alcohol 

Gluten 

Soy 

Egg 

Sesame 

Vegan 

Vegetarian 