

The menu cover features a light beige background with a white rectangular area containing text. The background is decorated with golden wheat stalks on the left, a large almond cake on the right, and a smaller almond cake on the bottom left. A grey rectangular object is visible at the top. The text is centered within the white area.

L'OCCITANE
café
Catering

Catering Menu

From Provence to you

Delight your guests with unique recipes
inspired by the beauty of Provence

CITY WALK II - DUBAI, UAE
056 550 6811

MINI PASTRIES

Plain croissant	Dhs 7.5
Cheese croissant	Dhs 7.5
Zaatar croissant	Dhs 7.5
Almond croissant	Dhs 9
Stuffed ham & cheese roulé	Dhs 11
Beef bacon & cheese stuffed roulé	Dhs 8
Chocolate croissant	Dhs 7.5
Praline croissant	Dhs 10
Pain au raisin	Dhs 7.5
Mini muffins - plain, oats, blueberry, chocolate chip	Dhs 5
Madeleine	Dhs 5
Almond financier	Dhs 6
Fudge brownie	Dhs 5



Minimum order: 10 per selection | VAT included



MINI CUPS

Granola & yogurt	Dhs 12
Power boost granola/muesli, chia & berry compote	Dhs 16
Assorted seasonal fruit salad passion cup	Dhs 10
Vanilla & berry custard with sponge cake cup	Dhs 10
Spirulina chia & coconut milk with forest fruit	Dhs 18

SALAD JARS

Kale & quinoa tabbouleh	Dhs 16
Beetroot & goat cheese	Dhs 16
Caesar salad	Dhs 16
Tomato bocconcini	Dhs 16
Super food salad	Dhs 16

Minimum order: 10 per selection | VAT included

MINI SANDWICHES

Chicken pailard	Dhs 17
Scrambled turmeric tofu & avocado	Dhs 16
Feta, yuzu chickpea & avocado	Dhs 16
Turkey & camembert with forest fruit coulis	Dhs 20
Shredded angus short rib & romesco	Dhs 15
Ratatouille & bocconcini	Dhs 12
Grilled halloumi & courgette pesto	Dhs 14
Caprese sandwich	Dhs 14
Croissant croquet monsieur	Dhs 14
Grilled chicken & courgette croissant with tomato & green tahini	Dhs 12
Chicken club	Dhs 14
Waldorf chicken salad	Dhs 12
Tenderloin roast beef panini	Dhs 16
Smoked salmon with caper aioli & house pickled cucumber	Dhs 16
Tarragon grilled chicken salad sandwich	Dhs 16

TARTINES

Burrata & figs	Dhs 15
Smoked salmon & avocado	Dhs 15
Prawn wild mushroom with veal bacon flakes	Dhs 15
Mediterranean chicken with roasted red pepper spread & mozzarella	Dhs 15
Angus striploin with mushroom spread, parmesan & pistachio shavings	Dhs 15
Avocado & sun dried tomatoes with caramelized feta	Dhs 15
Zaatar pesto burrata & lemon zest	Dhs 15

L'OCCITANE SPECIALS

Chicken n' sack	Dhs 23
Steak n' sack	Dhs 25
Provençal shrimp po boy	Dhs 30
L'Occitane lobster roll	Dhs 45
L'Occitane prawn roll	Dhs 35
Chicken waffle panini	Dhs 24



Minimum order: 10 per selection | VAT included



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SHARING PLATTERS

for 6 pax

Cocktail shrimp with white remoulade sauce

Dhs 300

Slow roasted boneless leg of lamb on a bed of rustic ratatouille

Dhs 600

Grilled chicken paillard

Dhs 400

Ravioli with white truffle sauce

Dhs 500

Quiche lorraine

Dhs 290



VAT included

SHARING BOARDS

for 4 pax



Dhs 400



Dhs 500

VAT included

SAVOURY CANAPÉ

Brie & truffle sablé sandwich	Dhs 12
Goat cheese and baby beet with balsamic glaze	Dhs 13
Tofu oregano mousse with dehydrated sunny tomato	Dhs 10
Sweet potato and black truffle tartlet	Dhs 13
Black croquettes, risotto, wild mushrooms & black truffle	Dhs 10
Cherry mozzarella, tomato and basil skewers	Dhs 10
Ceviche with avocado - choice of cured salmon, prawn or lobster	Dhs 15
Roasted tenderloin crostini with onion jam & horseradish	Dhs 12
Tuna tartare on endive boat	Dhs 15
Smoked salmon waffle bite with lemon drop cream cheese	Dhs 12
Ratatouille tartlet	Dhs 10
Waldorf chicken vol-au-vent	Dhs 12
Miniature bao bun with seared lamb, crispy onion & cilantro tahini	Dhs 15
Herb sablé with whipped feta & onion jam	Dhs 14
Short rib with celeriac puree	Dhs 15
Herb infused goat cheese pops with sunny dried cherry tomatoes	Dhs 12
Mini salmon gateau	Dhs 13
Mini shrimp cocktail	Dhs 12
Mini lobster & mango mini brioche burger	Dhs 18
Mini puffs (potato, chicken, beef or veg)	Dhs 12



Minimum order: 10 per selection | VAT included

VIP PERSONALIZED BOX

customizable on-the-go box



HOT



COLD

GOURMET PACKAGES



Package 1 - 6 canapé
4 savory & 2 sweet

Dhs 100

Package 2 - 8 canapé
5 savory & 3 sweet

Dhs 120

Package 3 - 10 canapé
6 savory & 4 sweet

Dhs 140

Each package is available for
a minimum of 10 guests

SWEET CANAPÉ

Macarons
Black forest cup
Chocolate & praline chou
Raspberry & vanilla chou
White chocolate passion fruit cheesecake
Lemon tart
Raspberry tart
Strawberry tart
Chocolate tart
Raspberries pistachio cake
Chantilly carrot cake
Mini tiramisu cup
Mini chocolate mousse with caramelized almonds
Banana sponge cake & apple coulis
Mini triple chocolate mousse bite
Speculoos chou

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Dhs 12

Minimum order: 10 per selection | VAT included

All our creations are
100% homemade
with the freshest ingredients inspired by
the beauty of Provence



CAKES

S (6pax) Dhs 150 | M (10pax) Dhs 230
L (14pax) Dhs 320 | XL (24pax) Dhs 500

Opera cake | Frasier cake | Mille feuille cake
Triple chocolate mousse cake | Black forest cake
Gourmet carrot cake | Lavender sponge cake | St. Honoré cake
Cheesecake (your choice of flavor):
passion fruit, strawberry, or raspberry

TARTS

S (6pax) Dhs 160 | L (12pax) Dhs 300

Mixed fruits | Mixed berries | Salted caramel & pecan
Passion fruit | Dark chocolate



VAT included



WATER

Evian still - 330 ml/750 ml

Badoit sparkling - 330 ml/750 ml

Dhs 12/25

Dhs 12/25

HOT DRINKS

Coffee

Tea - black, green, jasmine & chamomile

Hot chocolate station with madeleines & marshmallows

Dhs 12

Dhs 12

Dhs 12



FRESH JUICES

200 ml

Orange, watermelon, pineapple, green apple, lemon mint & carrot

Dhs 12

MOCKTAILS

200 ml

Secret garden (mint, cucumber, lemon, yuzu & verbena syrup)

Moon shadow (bergamot black tea & citrus)

Passion fruit & rose mojito

Elderflower citrus fizz

Bubble sky (homemade custom soda with cold floral infusion)

Pink lady (pineapple, grenadine & lemon)

Gold lemonade (orange blossom & 24k gold)

Dhs 15

Dhs 15

Dhs 15

Dhs 15

Dhs 15

Dhs 15

Dhs 15

VAT included



Events

We cater to all types of events including corporate & private gatherings, weddings, baby showers, birthdays and much more.

We offer a wide range of menu options that will delight your guests and that are all customizable.

Service

Waiters, baristas, chefs & hostesses available on demand.

Order

Place your order via email: Khaled.Dakdouk@chalhoub.com
or by calling: 056 550 6811

Payment & pricing

The prices mentioned are only indicative and might change based on the quantity ordered. A 50% advance deposit is required to book the function.

All orders must be placed 48 hours in advance.

Follow us on social media
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