

SAHTAIN!

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TASTE FLAVOURS
FROM MORE THAN
200 DIFFERENT
CUISINES AT EXPO
2020 DUBAI

EXPLORE THE
FINEST FOODS
FROM ALL OVER
THE WORLD



CULINARY JOURNEYS AT DUBAI EXHIBITION CENTRE

DELIVERING
SUSTAINABILITY
WITH
EXCELLENCE

DISCOVER
THE UAE'S
SUSTAINABLY
SOURCED FRESH
INGREDIENTS



expo2020.com/dec

CREATING MEMORABLE EXPERIENCES

Food is all about creating moments and making memories. During Expo 2020 Dubai — The World's Greatest Show — the Dubai Exhibition Centre (DEC) will provide your event with a culinary experience inspired by local and global cuisine and featuring sustainable and locally sourced produce.

From the largest of conferences to the most intimate of gatherings, DEC brings you world-class hospitality facilities supported by an award-winning catering team. Guests, delegates and visitors will be transported on an all-encompassing gastronomic journey, with all the magnitude, delight and elegance expected of a state-of-the-art venue that is co-located with a World Expo.

The team behind DEC boasts a proven track record in world-class catering, and is capable of serving more than 20,000 guests a day. Our unwavering dedication to delivering the highest quality culinary offering and an unmatched dining experience is supported by 148 masterful chefs, who possess a wealth of experience, skill and creativity, allowing them to cater to all kinds of corporate events, leadership summits, VVIP gatherings and more.



A CULINARY LANDMARK

DEC offers dining options for every occasion. Clients can benefit from:

- An award-winning ambitious catering team
- 148 chefs from 21 countries
- Multicultural menus with culinary influences from five continents
- More than four decades of catering experience
- The capacity to provide catering for up to 20,000 guests a day
- Environmentally conscious dining experiences that use seasonal, local and organic ingredients

HOSPITALITY SERVICES AT DUBAI EXHIBITION CENTRE

Events at Dubai Exhibition Centre will receive attention to detail befitting a venue co-located with The World's Greatest Show. Meetings and events at DEC will be immersive sensory experiences led by experts in the culinary arts, with state-of-the-art technology, best-in-class management and world-class décor. Artisans of service will collaborate with award-winning chefs, fusing traditional expertise with

exceptional creativity to create bespoke catering solutions.

From intimate settings to lavish black-tie affairs, the team at DEC will create unforgettable occasions expertly managed from start to finish. A unique and vibrant destination, DEC will transform all meal occasions into extraordinary dining experiences, setting new standards of sophistication and style, and ensuring

clients benefit from a full-service approach that delivers impeccable results every time. Available services include decoration, lighting, audio and visual, stage design, entertainment, photography and videography. You will also be supported by a highly experienced team of event planners able to understand and meet every unique requirement, be it a business forum for 300 people or staging large-scale events for up to 20,000 people a day.

Ready to host the world:
DEC will host some of the most exciting global events during Expo 2020 Dubai



FROM

FARM

TO

FORK



How we source and package food is an important global issue and key to Expo 2020 Dubai's mission to promote sustainable practices

Promoting healthy eating

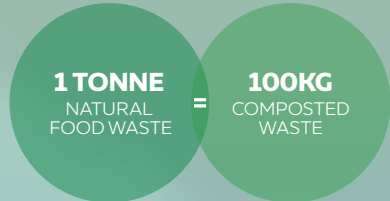
UP TO 30 MENUS

Have been designed with healthy lifestyles in mind

A sustainable, local footprint

60-70%

Up to 70% of our produce will be sourced from local farms, including up to one tonne of fruit and vegetables



Dubai Exhibition Centre has invested in a one-tonne organic food waste composter where any leftovers will be disposed. When full, it will produce up to 100kg of composted organic waste that will be sent back to local organic farms.

Sustainability is at the heart of DEC's operations. The 'Be Green' mantra can be found across every facet of our operation. Our approach means we only work with local farms in the UAE that can demonstrate sustainable sourcing credentials. During Expo 2020, we will offer a Green Meeting Package — a zero plastics service. Plates, trays and cups will be made from sustainable alternatives such as bamboo, soya and wheat-based materials.

A CULTURAL JOURNEY IN EVERY BITE

Savour your favourite cuisine
or try something new with
world-class dining for a global
audience at Dubai Exhibition Centre



MEET YOUR CHEF!

Harald Oberender, Senior Director - Culinary, Dubai World Trade Centre, will be responsible for the DEC kitchen, bringing four decades of passion and experience to each event.

Give us a taste of DEC's gastronomic experience.

The mantra 'think global, eat local' will be at the heart of everything we create and put on the plate. The dining experience will be truly trendsetting, building on our decades of Dubai World Trade Centre (DWTC) experience and reflecting the Expo 2020 themes of innovation and sustainability. Expect the best locally available ingredients and produce, sourced from the UAE and across the GCC, married with cultural dining inspiration from around the world. Food doesn't get more global than this.

What's it like behind the scenes in the DEC kitchen?

It's about more than just world-class menus. Our state-of-the-art central production kitchen will be the focal point for creativity and innovation for the 173 days of Expo 2020 - and beyond. The kitchen environment will set new standards in terms of efficiency. Its cutting-edge set-up is staffed by a team of specialist chefs with dedicated areas for specialist cuisine, featuring the latest water-saving technologies to reduce energy usage by up to 30 per cent.

Can we really taste cuisines from around the world at DEC during Expo 2020?

Absolutely! It took us 12 months to plan the 111 menus developed especially for DEC with around 15 culinary core themes. These cover our most requested cuisines: from Chinese, Indian, Thai and Arab world flavours to Australian, French, Italian and South African. And I guarantee that each and every world cuisine dish you taste will be

100 per cent authentic. We are also looking at adding other cuisines such as Brazilian, Indonesian and Japanese to the Expo 2020 menu offering to reflect audience demand. Watch this space.

Is the team of chefs as international as the menu collection?

We have 21 different nationalities in the team and during Expo 2020 there will be around 148 chefs working between DWTC and DEC to deliver a best-in-class global dining experience. We are also geared up to handle special dining requests. Looking for a Chilean inspired menu or a selection of authentic Nigerian dishes for a special event? No problem. We can make it happen.

How will you showcase your signature Emirati culinary expertise?

DWTC has been a reputation leader in Emirati cuisine for four decades. Emirati cuisine will be a cornerstone of the DEC experience, and something we want to share with the world at Expo 2020. As well as local dishes in our daily menus - we even make our own traditional bazaar spice mix - for Expo 2020, we have created the Emirati Experience: A gastronomic tour of the country's culinary heritage. It ranges from well-known dishes, to hidden foodie gems such as lamb ouzi lahem mourraq, bedouin saloona and aseeda bobar. These can be served family style or as smaller plates for business diners.

Are healthy dining options also on the menu at DEC?

We have always been proactive in terms

Talent and delivery: DEC's culinary team regularly win awards at the Emirates International Salon Culinare

6,000+
Covers per day on average

111
menus

5
local farms



of incorporating the latest dining and nutrition trends, and the DEC offering will take this to the next level. For example, the menus will reflect the growing demand for vegan options, along with paleo and keto plans and a brand-new 500-calorie menu. Our in-house nutritionists also work closely with our development chefs to create detailed calorie content breakdowns for each dish and list any allergens, in line with Dubai Municipality standards.

How important is it to be sustainable across all areas of the operation?

Sustainability is an area we are passionate about. The 'Be Green' mantra impacts every facet of business, from procurement and cooking techniques to waste management. At our DWTC base we don't accept packaged supplier produce, opting instead to use our own containers. From a recycling perspective,

we have invested in a one-tonne organic food waste composter, with composted waste sent to local organic farms.

How will you make DEC guests hungry for more?

We have a saying that 'you always remember your last visit', and we want our guests to be ambassadors for the DEC experience. This involves everything from delivering authenticity with every bite and being a culinary trendsetter, to continuing to develop environmentally friendly initiatives that make a real difference. Business and leisure travellers choose to visit Dubai because it is a trendsetting city. Even other high-profile convention centres come to see how DWTC works and to learn from our experience. ●

FLAVOURS OF THE WORLD

Food unites people and cultures, and at DEC, you'll find a mouthwatering array of dining options suitable for every type of event. Through our diverse and exciting menus, guests will be transported on a spectacular global culinary journey.

Emirati hospitality will be a focal point, along with culinary creations that reflect the region's innovative food and beverage scene. Our dishes will comprise food inspired by the merging of cultures, communities and ingredients; a blend that is synonymous with Dubai. In creating a celebration of native Emirati culture, along with the fusion of Eastern and Western flavours, we hope to bring the Expo 2020 theme of 'Connecting Minds, Creating the Future' to life.

Whether your event demands flavours inspired by the Arab region, or to be infused by ancient spices of the Silk Road that historically traversed through Dubai, our team is ready to cater to you.



DEC's international culinary offering

There will be over 2,200 global dishes to choose from across DEC's 111 menus



DEC's extensive research network

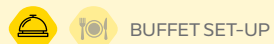
The DEC culinary team source exotic ingredients from more than 100 countries



DEC's multicultural culinary team

The DEC team is comprised of 148 chefs from 21 countries

THE CONFERENCE MENU



BUFFET SET-UP

All coffee breaks are inclusive of water, tea and coffee

COFFEE BREAK:

MID-MORNING

Sugar-free custard danish pastries
(V) (221 KCAL)

Rustic brownies
(V) (102 KCAL)

You may replace any item from the selection below:

Assorted mini whole-meal croissants
(V) (94 KCAL)

Sugar-free cream biscuits
(V) (49 KCAL)

High-fibre cranberry oat cookies
(V) (67 KCAL)

Multigrain crackers
(V) (56 KCAL)

AFTERNOON

Vegan tropical cake
(V) (Vg) (103 KCAL)

Sliced fresh fruits
(GF) (DF) (NF) (V) (Vg) (37 KCAL)

Multigrain breakfast cookies
(V) (56 KCAL)

Cranberry muffin
(V) (147 KCAL)

Wholemeal biscuits with dark chocolate
(V) (80 KCAL)

Healthy raspberry and coffee cake
(V) (138 KCAL)

Oat and wholemeal biscuits
(V) (73 KCAL)

Add-on options for any coffee break

Cookies (peanut butter, double chocolate, oatmeal)
(V) (289 KCAL)

Croissants (plain, zaatar, almond)
(V) (396 KCAL)

Danish (apricot, custard, cherry)
(V) (374 KCAL)

Peach and verbena tartlets
(V) (288 KCAL)

Apricot and peach cheesecake
(V) (284 KCAL)

Orange and chocolate brownie
(V) (397 KCAL)

Granola honey cups
(V) (389 KCAL)

Peanut butter cookies
(GF) (V) (289 KCAL)

Crudités with avocado dip
(GF) (DF) (NF) (V) (Vg) (89 KCAL)

Mini avocado and chickpeas sandwich
(DF) (NF) (V) (185 KCAL)

Mini chia seed balls
(GF) (DF) (V) (Vg) (88 KCAL)

Sliced seasonal fruits
(GF) (DF) (NF) (V) (Vg) (37 KCAL)

(GF) Gluten Free – (DF) Dairy Free – (NF) Nut Free – (V) Vegetarian – (Vg) Vegan

STARTERS

Gluten-free Balinese glass noodles mixed with steamed prawn, sliced red onion and sweet basil
(GF) (DF) (109 KCAL)

Organic beetroot hummus
(GF) (DF) (NF) (V) (Vg) (150 KCAL)

Kerabu nenas dan timun (pineapple and cucumber salad)
(V) (127 KCAL)

Superfood quinoa, roasted beets pistachio, cherry tomato & herb salad
(GF) (DF) (V) (Vg) (109 KCAL)

Locally-farmed grilled chicken salad with red onions, orange and beans
(GF) (DF) (NF) (143 KCAL)

Fattoush
(DF) (NF) (V) (Vg) (99 KCAL)

Selection of continental and arabic breads served with butter
(V) (60 KCAL)

MAIN

Assorted Persian kebabs
(159 KCAL)

Eco-friendly Burmese green chicken curry
(184 KCAL)

Slow-roasted lamb aishu laham style served on dill beans rice and accompanied with onion yogurt
(GF) (310 KCAL)

Locally-grown organic seasonal vegetables
(GF) (NF) (V) (Vg) (48 KCAL)

Fusili pasta with feta, herbs, spinach and green olives
(NF) (253 KCAL)

Vegan navrattan Korma (fresh local grown vegetables in cashew nut cream gravy)
(GF) (V) (163 KCAL)

Indian basmati rice
(GF) (DF) (NF) (V) (Vg) (107 KCAL)

DESSERTS

Innovative snacking of local dates, Middle Eastern rose, Iranian saffron compote and American cheese cremeux freshly infused with roasted cardamom
(V) (163 KCAL)

Sustainably sourced coconut, white chocolate chantilly, lemon chutney wild power
(V) (116 KCAL)

Asseda bobar bavaoise, raspberry jellified,

white chocolate croquant, vegan citrus island, Eastern pecan craqueline
(DF) (V) (Vg) (128 KCAL)

Locally grown seasonal sliced fruit platter
(GF) (DF) (NF) (V) (Vg) (37 KCAL)

BEVERAGES

- Water
- Freshly brewed coffee
- Selection of chilled juices and iced teas





THE PLATINUM SET MENU



SET MENU

Set menu is inclusive of water, tea and coffee

STARTERS

North Sea prawns, curly frisée and mango on cucumber carpaccio served with lemon and chili drizzle
(GF) (NF) (253 KCAL)

or

Assiette of duck & foiegras sugar cured duck, foiegras parfait, and smoked duck tranches roasted fig & mesclun greens, grape and balsamic reduction
(297 KCAL)

or

Goat cheese panna cotta, asparagus frisse and micro sisho salad, orange blossom vinaigrette
(GF) (V) (210 KCAL)

MAIN COURSES

Slow-roasted angus beef fillet, green peppercorn mash, carrots, seared baby leeks and shallot sauce
(NF) (412 KCAL)

or

Roasted guinea fowl supreme and confit leg stuffed with craisins, wild mushroom fondant potato, creamed savoy with chestnut and glazed shallot and morel jus
(360 KCAL)

or

Savoy cabbage, butternut, ricotta rotolo with sage brown butter on light curry cream and roasted new baby potato
(NF) (312 KCAL)

DESSERTS

Modern Vacherin mid cooked, mandarin mango and lychee, passion fruit ginger meringue, crispy almond dentelle, coconut sorbet and soupçon of verbena coulis

(V) (282 KCAL)

or

Caramelised millefeuille tartlet, dulce de leche, organic date cake, roasted peanuts, peanut butter and melted guanaja chocolat disc served with salted caramel ice cream

(V) (327 KCAL)

or

Redcurrant and violet emulsion, guanaja chocolate bavaroise, raspberry ice cream
(V) (284 KCAL)

(GF) Gluten Free – (DF) Dairy Free – (NF) Nut Free – (V) Vegetarian – (Vg) Vegan

To learn more about how Dubai Exhibition Centre can support your event needs during Expo 2020 Dubai, please contact: mice@expo2020.ae



 **WORLD EXPO**
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