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catering

We are pleased to announce that OSH is launching an exclusive catering service. Creating the unique OSH experience with a truly authentic Uzbek cuisine, the catering service offers the ideal menu for your next gathering, in yachts. Indulge your guests with the delectable creations by Executive Chef Alejandro Castro, and OSH's team of talented chefs to make your event unforgettable.

OUR FOOD, OUR YACHT, YOUR ENJOYMENT



MENU OPTION 1

Salads

Vegetable Platter

Olivier

Achichuk

Main

Osh Prazdnichny
or Choyhona

Pastry Section

Paklava

Chak-Chak

Fruit Platter

MENU OPTION 2

Salads

Vegetable Platter

Olivier

Vinegrete

Dough Section

Beef Samsa

Chicken Samsa

Robata/Grill

Mix Grill

Pastry Section

Fruit Platter

4 Hours Packages
(for maximum of 4 guests)



Yacht 55 ft

PRICE

AED4000

Optional – Shisha, Karaoke
/ price by request /

OUR FOOD, YOUR YACHT, YOUR ENJOYMENT

Salads

Achichuk

Traditional Uzbek salad with Uzbek tomatoes, red onion, chopped basil and extra virgin olive oil.

Vegetable Platter

Selection of fresh Uzbek tomatoes, Uzbek cucumbers, Uzbek radish, baby carrots, garlic, yellow capsicum, red chili and fresh herbs.

Olivier

Russian salad of potatoes, green peas, carrot, pickled cucumber, egg, smoked beef and mayonnaise.

Vinegret

Cooked beetroot, potatoes, onions, brined Uzbek cucumber pickles and green peas.

Soups

Shurpa

Traditional Uzbek lamb soup with potatoes, carrots and served with lamb chops

Lagman

Traditional Uzbek soup with homemade noodles, served with bell peppers, celery, tomatoes, onion, lamb leg, ginger, star anis and xaju pepper.

Mains

Osh Pradznichny, 1kg

Traditional holiday Uzbek plov, cooked with with braised lamb meat, Uzbek carrots, yellow raisins, chick peas, all in Uzbek imported Lazar rice.

Osh Choyhona, 1kg

Traditional Uzbek plov, cooked with braised lamb meat, garlic, burned onion, all in Uzbek imported Lazar rice.

Kazan Kabob

Traditional dish of lamb and potatoes cooked in a cauldron

Side Dishes

Cherry Potatoes

Cherry potatoes pan fried with garlic oil and banana shallots

Grill Vegetables

Shashlik of eggplant, zucchini, mixed peppers and tomato spiced with paprika, served on a katlama bread with pickled onions and marinated cucumber.

Dough Section

Lamb Manti

Uzbek style steamed dumpling filled with lamb, white onion, coriander and cumin seeds, served with sour cream.

Pumpkin Manti

Uzbek style steamed dumpling filled with lamb, pumpkin, onion and coriander seeds, served with sour cream.

Lamb Samsa

Baked savoury pastry filled with lamb and white onion, served with adjika sauce.

Beef Samsa

Baked savoury pastry filled with beef and white onion, served with adjika sauce.

Chicken Samsa

Baked savoury pastry filled with chicken and white onion, served with Adjika sauce.

Tandoori Bread

Homemade traditional Uzbek tandoori bread.

Robata / Grill

Chicken Shashlik

Shashlik of boneless chicken thigh chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Salmon Shashlik

Shashlik of marinated salmon on a lemon grass skewer chargrilled and served on a banana leaf with marinated cherry tomatoes.

Lamb Chops

Australian trio of lamb chops chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Lamb Kofta

Minced lamb meat kofta chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Lamb Shashlik

Shashlik of lamb loin chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Mixed Grill

Combination of chicken shashlik, lamb kofta, beef shashlik, lamb chops, chicken kofta, charred tomatoes, chicken wings and grilled vegetables.

Veal Shashlik

Combination of chicken shashlik, lamb kofta, beef shashlik, lamb chops, chicken kofta, charred tomatoes, chicken wings and grilled vegetables.

Pastry Section

Paklava

Paklava is a traditional pastry dessert that is known for its sweet, rich flavor and flaky texture.

Chak-Chak

Fried honey dough with Almonds is a sticky and sweet dessert

Fruit Platter

1kg of assorted fruits.

Sauces

Sour cream

Side of sour cream

Spicy Adjika

Strong chills sauce

Adjika mild

Shredded tomato base sauce with coriander.

TERMS AND CONDITIONS

Enquiry must be received 48h in advance. Menu selection must be confirmed within 24h. Pre-payment of 50% in advance, 50% on arrival. Our catering offers starting at AED 300/person for a minimum of 4 up to 25 guests served by the OSH team.

OPTIONAL SERVICE MEMBERS FOR LARGE BOOKINGS

Chef
AED500

Waiter
AED400