



° BRIX

AT HOME

Experience Brix Catering, bringing the artistry of our signature pastries and savoury bites delivered to your doorstep. Our offerings blend culinary excellence with thoughtful service, making every occasion memorable, from private gatherings and celebrations to refined events.



+971 50 865 9501



info@brixdessert.com
honney@thelabholding.com



<https://brixdessert.com/>





BRIX

Mini Pastries

Mini Salmon Croissant AED 14

filled with Parmesan cream cheese and smoked salmon.



Mini Avocado Croissant AED 10

filled with fresh guacamole and creamy avocado.

Mini Gianduja Croissant AED 12

Filled with silky Gianduja hazelnut chocolate with roasted hazelnut pieces.

Mini Tiramisu Croissant AED 12

Filled with Chocolate Espresso Ganache and velvety mascarpone cream.

Mini Pistachio Croissant AED 12

Topped with Pistachio Powder & Filled with Pistachio Cream

Mini Italian Croissant AED 10

Filled with Cream Cheese, Oregano, Sundried Tomato & Fresh Basil

Mini Cheesecake Croissant AED 12

Filled with Raspberry Jam, Cheesecake Cream & Fresh Raspberries

Mini Truffle Croissant AED 16

Filled with Truffle Cream Cheese, Truffle Paste & Chives

Mini Tribbiani AED 14

Filled Emmental Cheese, Corned Beef, Unsalted Butter & Dijon Mustard Sauce

Mini Savoury

Mini Avocado Toast AED 15

Baguette slice topped with guacamole, fresh avocado, pine seeds, sesame seeds and pumpkin seeds.

Mini Salmon Toast AED 28

Toasted baguette with premium smoked salmon, truffle slices and truffle caviar.

Mini Spring Salad AED 17

Rocket leaves tossed with nectarine, cherry tomato medley, feta cheese and pine seeds. Finished with micro shiso, basil & lemon dressing.

Mini Acai Bowl AED 18

Homemade acai base with peanut paste, granola, nectarine, banana, raspberry, blackberry, blueberry and red currants.

Mini Prawn Mango AED 20

Rocket and baby spinach with mango, sautéed prawns, pickled carrots, pickled red onions, grapefruit, fried quinoa and Asian dressing.

Mini Chicken StirFry Quinoa AED 20

Marinated Chicken Thigh, Stir-Fried Quinoa with Mushrooms, Broccolini, Sweet Corn, Cashew Nuts, & Herbs



Gluten



Dairy



Fish



Nuts



Shellfish



Seeds



Egg



Soy



Caffeine



Sesame Seeds

BRIX

Mini Pastries

Mini Focaccia Ham & Cheese

Pillowly focaccia layered with turkey ham, nutty Emmental cheese, fresh rocket leaves and a kick of wasabi mayo.



AED 15

Mini Focaccia Egg & Cucumber

Focaccia bread, free-range egg, sliced cucumber, cream cheese, dill, lemon zest, sea salt & black pepper



AED 15

Mini Focaccia Pesto + Zucchini

Focaccia bread, basil pesto, grilled zucchini, sun-dried tomatoes, rocket leaves, shaved parmesan, olive oil



AED 15

Mini Focaccia Cheese

Focaccia bread, Emmental cheese, cheddar, cream cheese, caramelised onion, wholegrain mustard, fresh thyme



AED 15

Small Bites

Small Bite Vanilla

Silky vanilla mousse on a chocolate sponge with cocoa-nib crunch and golden gelatine glaze.



AED 6

Small Bite Chocolate

Valrhona dark & milk chocolate mousse on chocolate sponge with cocoa-nib crunch and gelatine glaze.



AED 7

Small Bite Pistachio

Pistachio and Valrhona Ivory white chocolate mousse with lime, on chocolate sponge with cocoa-nib crunch.



AED 7

Small Bite Caramel

Salted caramel mousse on a moist date cake base with a shimmering gelatine glaze.



AED 6

Small Bite Saffron

Delicate saffron-infused mousse on chocolate sponge with cocoa-nib crunch and gelatine glaze.



AED 6

Small Bite Hazelnut

House-made hazelnut praline with Valrhona Jivara milk chocolate, feuilletine crunch and cocoa nibs.



AED 8

Small Bite Lemon

Lemon curd mousse on a fragrant basil sponge, finished with a gelatine glaze.



AED 6



Gluten



Dairy



Fish



Nuts



Shellfish



Seeds



Egg



Soy



Caffeine



Sesame Seeds

BRIX

Full Cakes

Summer Fruit Gâteau

AED 260

Cloud-soft Japanese Sponge, Layered with Flan & Vanilla – Mascarpone Cream. Finished with Peak-season Mango, Nectarine, Berries, Toasted Almonds Flakes, & Fresh Mint. 🌱 🍌 🍓 🍓

Bruce Cake

AED 400

Multi Layer Chocolate Cake , with a Chocolate Sponge & a Smooth Chocolate Ganache 🌱 🍌 🍓

African Power House 1kg

AED 265

Ghanaian dark chocolate ganache, Dark Chocolate Flakes, Cocoa Powder, Maldon Sea Salt 🌱 🍌 🍓

Emirati Specials Drinks

Sparkling Date & Ginger 750ml

AED 85

A refreshing fusion of naturally sweet dates and fresh ginger, gently infused and topped with a sparkling touch for a lively finish

Rimal 750ml

AED 82

Fresh Coffee with Liwa Dates & Ginger

The Luban 750ml

AED 68

Arabic Gum and Hibiscus

Ghaf 750ml

AED 62

Ghaf, Lemon, Ginger and dates

Al Mashmoom 750ml

AED 68

Red Basil, Fresh Lemon, Cinnamon Spice cloves

Brix Box

Macaron Box of 7pc

AED 60

Flavors: Pistachio, Orange, Coffee, Chocolate, Raspberry & Caramel 🌱 🍌 🍓 🍓

The Cube Box of 15

AED 150

5pcs of our exclusive BRIX Cube Croissant with your choice of 5 flavours. Chocolate, Pistachio, Gianduja, Caramel and Date 🌱 🍌 🍓 🍓

Fresh Drinks

Orange Vita Juice 250ml

AED 35

Orange, green apple, carrot, ginger

Green Vita Juice 250ml

AED 35

Spinach, kale, green apple, cucumber, celery

Purple Vita Juice 250ml

AED 35

Beetroot, green apple, ginger

Iced Hibiscus 235ml

AED 38

Refreshing Premium Infused Hibiscus, a hint of cinnamon & dash of lemon, sparkling and refreshing signature drink

Cascara Breeze 235ml

AED 32

Signature Infused Cascara, Smooth and Refreshing

Power Shot 60ml

AED 12

Orange, Lime, Ginger, Honey, Turmeric



°BRIX

EVENT CONFIRMATION

All orders must be placed 48hours in advance.

PAYMENT TERMS

Deposit of 100% is required for the confirmed orders. All Payments must be done at least two (2) day before the event. Payments Channels are through Payment Link, Bank transfer, Card/Cash For bank transfers , proof of payment.

CANCELLATION POLICY

Cancellations or rescheduling made within 48hours of the event will incur a 50% charge of the total order value.

Cancellations made within 24 hours of the event will incur a 100% charge of the total order value.

MINIMUM ORDER POLICY

A minimum spend of AED 1,000 applies for drop-off catering and AED 3,000 for live station catering, excluding logistics, table arrangements, additional services, staffing, equipment and rentals. The minimum spend applies to food and beverage orders only.

A refundable security deposit of AED 1,000 is required to cover any incidental costs or damages. This amount will be refunded once all plates are returned in good condition.

ALLERGIES & FOOD PREFERENCES

Due to the nature of our items being produced and displayed, we cannot guarantee the absence of specific allergens. For any dietary or allergy requirements, please speak our team and we will do our best to accommodate your request.

All items are subject to availability.



+971 50 865 9501



info@brixdessert.com
honney@thelabholding.com



<https://brixdessert.com/>

