

International Buffet Menu

(N) Selection of Bread Rolls and Arabic Bread



Soup

(N)(V) Roasted Butternut Squash, Toasted Pine Nuts, Brown Butter



Appetizers

(V)(SE) Hummus

(V) Fattoush (Mixed Leaves, Crispy Arabic Bread)

(V)(N) Heirloom Tomato Salad, Basil, Black Olive Croutons, Pine Seeds

Thai Beef Salad, Cucumber, Tomatoes, Onion, Nuoc Cham Dressing

(SF) Shrimps, Iceberg, Kaffir Lime, Raspberry Vinaigrette

(S)(D) Grilled Chicken, Caraway, Gem Lettuce, Cherry Tomato, Saffron Mayonnaise, Chilli

(V)(N)(D) Quinoa, Chargrilled Courgette, Fresh Basil, Crumbled Goats



Main Course

(SF) Sea Bass, Chargrilled Bok-Choy, Preserved Lemon, Shellfish Bisque

"Peri Peri" Chicken Casserole, Chorizo, White Beans, Baby Onions

(D)(E) Shepard's Pie" Wholegrain Mustard Mash / Honey Roasted Carrots

(D) Roasted "Grass Fed" Australian Sirloin Beef / Roasted Broccoli Florets & Blue Cheese / Jus

(S) Goan Prawn Curry (Coconut, Kokum, Ground Spices)

(D) Gratin Dauphinoise, Cream, Grana Padano

(GF) Vegetable Jalfrezi (Capsicum, Carrot, Runner Beans, Onion, Cloves, Cinnamon)

Steamed Jasmine Rice

**Prawn & Vegetable Tempura, Sweet Chilli Sauce, Tempura
Dipping Sauce**



Desserts

(N) Gianduja Chocolate and Passion Fruit Cake

(N) Pecan Nut Brownie Pie

Blueberry and Custard Trifle

(N)(D) Bread Pudding, Marinated Apricots and Prunes

(N)(D) Yoghurt Passion Fruit Cake

(N)(D) Hazelnut Choux

(N)(D) Opera

Fresh Sliced Fruits

Freshly Brewed Coffee and Tea

Alcohol List

Red Wine

Amatore Rosso Verona
IGT, Italy

Sparkling Wine Brut

Prosecco "Atto Primo"
White Gancia Italy

Whisky

JW Black Label
Chivas Regal12

Gin

Bombay

Rum

Bacardi White

White Wine

Sentito Pinot Grigio delle
Venezie IGT, Italy

Beers

Heineken
Peroni
Corona

Vodka

Absolut Blue

Sake

Gekkeikan Dry