SEAFOOD BAR

SUSHI SELECTION – PINK GINGER, SOY SAUCE, WASABI (GF)
CHILLED PRAWNS – COCKTAIL SAUCE, LEMON, HORSERADISH (GF/DF)
CHILLED CRABS – COCKTAIL SAUCE, LEMON, HORSERADISH (GF/DF)
NEW ZEALAND MUSSELS – GARLIC, TOMATO, LEMON JUICE (GF/DF)
CURED SALMON – DILL LEAVES, CAPERS, RED ONIONS, MUSTARD (GF/DF)
OYSTER – MIGNONETTE, LEMON, TABASCO

SALADS BAR

MEDITERRANEAN SEAFOOD SALAD, SCALLION, BELL PEPPERS, TOMATOES (
QUINOA SALAD, BELL PEPPERS, CHERRY VINE TOMATOES, HONEY MUSTARD
BOCCONCINI AND CHERRY TOMATO SALAD, BALSAMIC REDUCTION (GF)
ROASTED BEEF SALAD, CUCUMBER, TOMATO, ONION, CILANTRO (GF/DF)
FIELD GREEN SALAD, GRANNY SMITH APPLE, LEMON OLIVE OIL DRESSING
COLD MEZZEH – HUMMUS, LABNEH, MUHAMMARA, WARAK EINAB, PITA BREAD

INTERNATIONAL CHEESES

CARVERY STATION

SLOW ROASTED BEEF STRIPLOIN
HERB ROASTED ROOT VEGETABLES
VEAL JUS

LIVE RECEPTION

PASTA AND RISOTTO STATION

DUCK RAVIOLETTI PASTA
ARBORIO RICE

HOTS

MARINATED SALMON FILLET, RED PEPPER BEURRE BLANC SAUCE (GF)
SLOW ROASTED LAMB, GARLIC, THYME, AND ROSEMARY (GF/DF)
CREAMY SEAFOOD AU GRATIN (S)
BUTTERMILK SPATCHCOCK, MUSHROOMS, ROSEMARY JUS (GF)
STEAMED VEGETABLES (GF/V/VEG)
BEEF RENDANG (GF/DF)
STEAMED BASMATI RICE (V/GF/DF)
ROASTED BABY POTATOES, SEA SALT, PARSLEY (V/GF)
VEGETABLES LASAGNA (V)

DESSERTS

PISTACHIO CHOCOLATE TRUFFLE CAKE
CRÈME BRULEE
ASSORTED MACAROONS
ASSORTED CREAM CHOUX
PINEAPPLE MANGO CAKE
CHOCOLATE MOUSSE IN GLASS
EARL GREY CHOCOLATE MOUSSE CAKE
HAZELNUT CHOCOLATE TART
MANGO VANILLA CHEESECAKE
FRUIT PLATTER GF VEG

Sample menu only. Menu items subject to change without prior notice.