

Friday branch - sample menu 01

Soup & chef choice of bread station

Roasted Butternuts soup

Arabic pita bread, French baguette, country bread, Onion bread, garlic bread, soft rolls four type, brown rye rolls two type, multigrain bread, sour dough bread, Focaccia, Italian lavash bread, Grissini bread sticks.

Salad and Appetizer

Hawaiian chicken

Tunisian Cucumber salad with peanuts

Cobb salad with ranch dressing

Thai seafood salad

Apple Waldorf salad

Aloo chat

Hariyali chicken tikka with pineapple green salad

Asian mix salad with coriander sauce

Tomato Onion salad with vinegar dressing

Crisp herb platter (Four type of lettuce, tomato, spring onion, mint, radish and cucumber)

Middle Eastern cold Mezze

Hummus, mutable, fattoush, Taboule, Lebanese pickle, labneh, Eggplant with tahini sauce

Sushi & Sashimi

- Spicy Tuna Roll, futomaki, California roll, spicy mango crab roll, salmon avocado & tobiko Vegetable roll, charred asparagus, cucumber roll and Nigiri , Sashimi: Tuna, Salmon & octopus, kingfish

Individual mini portions

- Avocado cilantro bisque with marinated mussels
- Caprese skewers (Mini Buffalo Mozzarella balls and Italian tomato with basil)
- Smoked Duck Carpaccio – apple blue cheese walnut salad
- Baby potato shells stuffed with Thai seafood garnish with coconut flakes
- Honey melon beer with air dried beef skewers
- Roasted beetroot, Carrots, feta terrine with orange marmalade and chili oil
- Chicken liver pate with Melba toast –
- Salmon pate with walnuts and chili cheese toast –
- carrot and orange crème mousse in shooter- garnish with quail eggs
- Marinated seafood in green crepe parcels
- Seared Scallops with balsamic strawberries basil salsa

Under the lamp

- 8-Hours slow roasted Australian Pull Lamb with thyme jus and roasted garlic
- Butter poached salmon served with Lemongrass and white wine sauce
- Beef wellington with red wine jus, Roasted vegetables, Yorkshire pudding
- Seafood and vegetable temperature

Main course

- Authentic seafood paella
- Slow roasted duck with barbecue roasted carrot glazed with maple syrup
- Honey mustard bbq chicken with garlic spinach
- Tandoori Chicken butter masala curry with chili oil
- Buttered Seasonal vegetables
- Mashed potatoes
- Roasted root with garlic

Kids Menu

- Beef burger
- Baked pasta with broccoli and cheese sauce
- Two type of Pizzas
- Homemade Coconut Chicken nuggets

Live sweets for Kids

- Ice cream
- French crepes station with different variety of fillings
- Marshmallows, Type of candy's,
- chocolate brownies, chocolate cookies

Desserts

- Pistachio and ginger cream cake
- Cheese cake
- Carrot Halawa
- Saffron Muhallabia,
- Mini date cake with almond cream
- Cream Caramel with passion fruits
- Three type of mini Arabic sweets
- Two type of mini Indian sweets
- Fresh fruit salad
- Blood orange mousse in mini pavlove
- Apple & Cinnamon Crumble
- Sweet Burger
- Eton Mess
- Pineapple Pannacotta with coconut cream
- Dark Chocolate & passion fruits Mousse

- Blackberry Yoghurt Mousse
- Crème brûlée
- Thai Grilled Sticky Rice with Banana Filling – wrapped in banana leaves
- Blue berry Orio Cheese cake with chia seed
- Coconut and Pandan Agar
- Black sticky rice pudding
- Arabic Sweets
- Indian sweets

Hot Desserts

- Bread and butter pudding