

# Easter Brunch 2024

## **Breads**

Ciabatta, Focaccia two Kind, Panini International, Arabic and Indian Selection of Bread

## **Salad**

Beetroot Goat Cheese Salad  
Vietnamese vermicelli noodle salad Green papaya salad  
Malaysian cucumber and pineapple salad Mixed seafood with chilli and lime  
Selection of pates and terrines (Sea food, Mushroom, Vegetable)  
Cherry tomato and mozzarella with basil pesto  
Asian apple slaw  
Potato salad with bacon

## **International Mezze**

Antep Ezme Fine Chop vegetable and Pepper Paste (V)  
Saksuka Deep Fried veg with yohurt and Tomato sauce (V)  
Fattoush (V), Hummus (V)  
Tabbouleh (V), Moutabbel (V)

## **Raw Salads, crudities, pickles and dressings (V)(D)**

Tomato, cucumber, bell pepper, sweet corn, read radish, steamed cauliflower  
6 kind assorted lettuce (ice berg, lollo rosso, romaine, frissee, baby spinach, rocket)  
Dressings: French, Caesar, Cocktail, Vinaigrette, olive oil, balsamic vinegar, plain yoghurt,  
pommegranate molasses  
Arabic pickles, gherkins, silver onions, olives, pickled chili, makdous, roasted garlic

## **Cheese, nuts and Jam**

Assorted cheese platter, fruit chutney (D)  
2 glass marinated cheeses in oil with herbs and spices

## **Charcuterie station**

Beef Breasola, US honey smoked turkey and other specialties with pickles, mustards and  
freshly baked farmers bread

## **Home Cured Salmon gravlax Station**

Choose any two selection of salmon gravlax (Chinese souchong tea, beetroot-coriander,  
orange -tarragon or lime-ginger flavored) sauces & condiments

## **Soup**

Vegan Carrot Soup (V)  
Shrimp and Corn Soup (V)

## **Hot Mezze Starter Section**

Mushroom Aranchini, Spring roll, Onion fritters(sweet chilli, Mint Chutney)

## **Carving Station**

Slow roasted Marinated Duck  
Herbs Potato, Honey glazed Carrot, Baby Potato  
Black Pepper Porchini Sauce (V)

## **Charcol Grill Station**

Lamb Tikka skewer, Marinated Beef Cube roll Steak, Shish Tavouk, Lamb Kofta

## **Indian Corner**

Lamb Biryani  
Mushroom Masala  
Dal Tadhka

## **Arabic Corner**

Chicken Caserole  
Sahan Kofta  
Vegetable Salona  
Vegetable Kabsa Rice

## **Live station (G) “Pasta”**

Ginocchi(G) Ravioli  
Penne, Spaghetti, Tagliatelle, Fussili (G)  
Choice of sauces—Tomato, Bolognese, Pesto (N) Cream Sauce (D), flavored oils  
Condiments: chicken, prawn, onions, garlic, chili flakes, mushrooms, olives, tomato, bell pepper, ham,

## **International Quisine**

Chicken Breast Stuffed with Spinach and Permasan cheese (NV) (D)  
Lasagne Bolognaise (G)  
Grillet white fish fillet with lobster bisq Sauce  
Root vegetable and spiced tomato casserole with herb crumble  
Wild mushroom and spinach strudel with white bean stew  
Creamed Savoy cabbage

## **DESSERT**

### **International and French pastries**

#### **Live Station**

Creppe de Chocolate and Banana  
Tropical Cut Fruits

Pannacotta

Cream caramel

Cheese cake with berries

Almond Cake with Pears and Crème Anglaise

Walnut and chocolate brownies

Mixed Berries tart

Tramisu

Fresh cut fruits

Assorted Arabic Sweet

Hot dessert 1: Carrot pudding

Hot desert 2: Umm ali

Chocolate sauce, raspberry sauce, chocolate pearls