

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