

Buffet Menu

SOUP

Potato and Parsley soup, Organic soft-boiled egg **D**
(Served with Fresh baked Bread and French Butter)

APPETIZERS

Chilled Seafood on Ice **S**
Chilled Prawns, Green lip Mussels, Poached Scallops, French Oysters
(Served with Hot Sauce and Lemon Wedges Oak Smoked Salmon,
Pickled Cucumber, Dill Cream)

Cold Cuts and Cheese with Condiments **P D**
Iberico Chorizo, Parma Ham, Artisanal Salami,
Continental Cheese, Assorted Olives and Pickles

Sashimi **S**
Salmon, Tuna, Octopus, Snapper, Ebi Shrimp, Scallops

Selection of Sushi and Rolls **A S**
Nigiri Tuna with Caviar, Scorched Salmon with Teriyaki,
Beef Tartare Gunkan, Bean-curd Skin, Maki and California Rolls
(Served with Wasabi, Soy Sauce and Pickled Ginger)

SALADS

Caesar salad with Maple Smoked Bacon and Focaccia croutons, Parmesan **P D**

Pasta salad with Crabmeat, Bell Peppers and Spring Onions **S**

Grilled Provençal Vegetables and semi dried Tomatoes **V**
with lemon and Greek Olive oil

Roasted Beetroot Salad with Orange and Feta cheese **V D**

Smoked Duck Breast, Papaya and Pineapple Salad

CARVING

Roast Yellow Chicken, Smoked Chicken Jus, Gen Mai Rice

HOT DISHES

Crispy Beer Battered Fish Fillet **A S**

Koffman's XXL Chips, Truffle Mayo

Braised Beef Cheek, Anise Carrot, Pearl Onions and Red Wine sauce **A**

Teriyaki Salmon Piccata, Pickled Beansprouts and Miso Butter sauce **A D S**

Slow cooked Lamb, Spiced Eggplant, Dukkha spice **A N**

Pork Saltimbocca, Parma Ham and Sage, Mozzarella

Garlic and Lemon Potatoes, Tahini sauce

Wild Mushroom Gnocchi, Pesto, Toasted Pumpkin seeds **V D**

DESSERT

French Lemon Tart **D**

Madeleine **D**

Tiramisu **D A**

Warm Chocolate Pudding, Vanilla sauce **D**

Haagen-Dazs Ice Cream **D**

Chocolate Financier **D N**

Baked Cheesecake, Strawberry **D**