

Monday -Lunch SET Menu

Starter

Cured tuna, salmon & white fish with prawn nigiri with wasabi mayonnaise



Bowl of Fresh Garden Greens with a choice of dressings
vinaigrette, garlic Oil, balsamic vinegar,
red wine Vinaigrette or mango dressing



Soup

Roasted pumpkin soup with almond flakes



Chicken and egg drop soup with noodles

Mains

Penne pasta served with marinara sauce



OR

with Napolitano sauce



Fajita's

Your choice of vegetable, chicken or
beef fajita with Mexican rice salad

Chicken stuffed with turkey meat served
With cheese polenta and selected vegetables



Dessert

Opera cake slice with a coffee baileys sauce



Fresh sliced fruit platter



Monday -Dinner Set Menu

Starters

Deep Fried Salmon Croquet
*Gruyere cheese filled salmon croquet
served with saffron and garlic aioli*



Tikka Marinated Paneer (Vegetarian)
*Tikka marinated paneer kebabs served on a
bed of kachumber salad with mint chutney*



Soups

Seafood Bouillabaisse
*Combination of mixed seafood, and selected vegetables
served with a touch of saffron*



Lentil Shorba (Vegetarian)
Lentil shorba with coriander flavored croutons



Main Course

Rack of Lamb
*Herb marinated lamb rack with vegetables
served with green pea puree and
accompanied with grilled vegetables*



Pork Ribs
*Herb and garlic marinated pork served with
grilled sweet potato and sautéed asparagus
with bulldog sauce*



Vegetable Dum Biryani (Vegetarian)
*Vadoo special biryani with palak paneer
and papad and raita*



Dessert

Red Bean Spring Roll
*Asian style sweet red bean paste wrapped in spring roll pastry
and served with Asian custard sauce*



Chef's Rabdi with Jelebi
Indian style desert



Assorted Fruits
Freshly sliced variety of exotic fruits



Tuesday-Lunch Set Menu

Starter

Far & East Trio
Tempura batter fried calamari, fish & prawns
served with teriyaki sauce



Bowl of fresh garden greens with a selection of dressings
Vinaigrette, oil, balsamic vinegar or mango dressing



Soup

Vegetable and lamb scotch broth with barley
Roasted eggplant soup served with zaatar croutons



Mains

Pan fried king scallops
with potato gnocchi in a spicy seafood volute



OR

with a creamy pesto sauce



Chicken Milanese served with sweet potato
Mash & grilled vegetables



Crispy double decker
Crumb fried vegetable burger with French fries &
shredded lettuce, onion, tomato, cucumber and mayonnaise



Dessert

Peanut butter terrine with vanilla crumble
and mixed berry compote



Fresh fruits platter



Tuesday-Dinner Set Menu

Starters

Assorted Mezzeh Platter (Vegetarian)
*Trio of assorted Mezzeh,
Hummus, moutabel, Muhammara*



Hondashi Salmon Salad
*Salmon with French beans, purple potatoes,
Kalamata olives, bell pepper, cherry tomato and mixed lettuce
served with a French vinaigrette*



Soups

Cream of Asparagus
with green asparagus & cheese croutons



Seafood Bisque
*Slow cooked seafood reduction with
vegetables and cheese croutons*



Main Dishes

Seafood Tagine
*Moroccan style seafood tagine
Citrus and coriander flavored prawns, calamari, reef fish
Mussels & served with vegetable cous cous*



Beef Churrasco Steak
*Latin American style Chimichurri marinated beef tenderloin
served with herb grilled vegetables and pepper sauce*

Vegetable Moussaka (Vegetarian)
*Sliced grilled vegetables with Greek herbs, arranged in
layers with tomato, white sauce with cheese served with garlic bread*



Deserts

Gulab Jamun *Homemade gulab jamun*

served with vanilla ice cream



Hidden Date Pudding *Homemade date pudding
hidden by a layer of meringue*



Fresh variety of exotic fruit platter



Wednesday-Lunch Set Menu Starters

Crab meat, carrot, beet root
celery root tower with walnut & chive oil



Bowl of fresh garden greens with a selection of dressings
vinaigrette, garlic olive oil, balsamic vinegar or mango dressing



Soups

Shrimp & mixed vegetable shorba



Roasted tomato soup served with Zaatar croutons



Mains

Spaghetti with vegetable ragout



OR

Quesadillas

Seafood, chicken or vegetable Quesadillas
with cheddar cheese & Jalapenos served with mixed salad



Pork schnitzel served with warm Bavarian potatoes
sautéed asparagus and chive béarnaise sauce



Dessert

Zuccotto with Swiss dark chocolate sauce &
roasted almonds



Orange Flavored creamy Catalan



Fresh Fruits Platter



Wednesday- Dinner Set Menu

Starters

Thai mango salad (vegetarian)
*Mixed vegetables combined with green mango
homemade Thai style lemon grass sweet chili dressing*



Smoked Salmon Mille Feuille
*Smoked salmon and cream cheese
layered with apricot glaze*



Soups Around the World

Miso Flavored Cream of Carrot
Japanese miso flavored carrot soup with tofu



Beef and Cabbage Borscht
*Beef, cabbage and beetroot with shallots
and gherkins cooked in beef stock*

Main Course

Chicken Roulade filled with Duck
*Chicken roulade filled with duck
accompanied with vegetables sesame coated
sweet potato cake served with plum & sweet chili sauce*



Grilled Reef Fish
*Lime and tarragon marinated reef fish
served on a bed of vegetables Provençale
with slow cooked saffron pumpkin puree and lemon butter sauce*

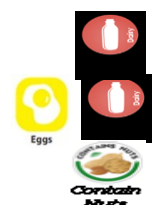


Porcini Mushroom Cappelli
*Homemade Italian Cappelli filled with
Porcini mushrooms & cheese served with
root vegetable sauce*



Deserts

Cappuccino Mousse
Dusted with coco powder and finger biscuits
Sri Lankan Style Watalappam
*Combination of kithul jaggery with coconut
cream served as a pudding*



Assorted Cut Fruits

Freshly sliced variety of exotic fruit platte



Thursday -Lunch Set Menu

Starter

Chef style Nicoise salad
Served in a potato cup with lemon vinaigrette



Bowl of fresh garden leaves with a selection of dressings
Olive oil and lime, pesto, red wine vinaigrette or mango dressing



Soup

Clams & mushroom broth served with a cheese stick



Cream of broccoli served with walnut oil



Mains

Homemade pumpkin pasta with lamb ragout



OR

Pumpkin pasta with root vegetable cream



Sri Lankan style stir fried rice with devilled
seafood & prawn crackers



Beef Milanese
with grilled vegetables and polenta with tomato sauce



Dessert

Passion and chocolate delight with vanilla crumble



Sliced fresh fruits



Thursday- Dinner Set Menu

Starters

Stuffed Spinach Pancake

Spinach pancake filled with dill infused cream cheese wrapped with Atlantic smoked salmon and served with citrus reduction



Quinoa & Muhamarah (Vegetarian)

Lemon and olive oil marinated quinoa combined with roasted petit vegetables served with mixed cress and fried pita bread



Soups

Cream of Roasted Cauliflower Soup (Vegetarian)

*Slow roasted cauliflower with Mediterranean herbs
Infused with saffron, cauliflower & cheese toast*



Arabic Style Meat and Oat Shurabh

Lamb meat and oats combined soup flavored with coriander and Cinnamon served with sumac dusted Arabic croutons



Main Course

Woodland Herb Marinated Beef Striploin

Fresh herb marinated beef striploin accompanied with blanched zucchini, vegetable paella and a pepper sauce

Arabic Style Mixed Seafood Grill

*Arabic spiced seafood platter served with
seafood arayes with sumac roasted sweet potato
and grilled vegetables*



Orange & Pumpkin Cappelli (Vegetarian)

*Orange puree and pumpkin crumble stuffed Cappelli pasta
served with orange & carrot cream sauce*



Deserts

Tiramisu

*Traditional Italian Tiramisu served with
mocha sauce*



Apricot Puff Tart

*Puff tart filled with apricot glaze and apricot fruits
served with vanilla sauce*



Assorted Cut Fruits

Freshly sliced variety of exotic fruit platter



Friday- Lunch Set Menu

Starter

Tomatoes filled with Beef liver mousse served
with Branston pickle



Bowl of fresh garden greens with your choice of
vinaigrette, garlic oil, balsamic vinegar
red wine vinaigrette or mango dressing



Soup

Mexican style red bean soup with sour cream and garlic toast



Asian style seafood noodles soup with touch of soya



Mains

Cajun Chicken Burger

Crumb fried chicken fillet steak served
in pan bagnet bread with potato wedges

Marinated grilled Seer fish served with garlic rice,
Vegetables, tomato & orange coulis



Vegetable and cheese Roshì with tempered vegetables
Curry sauce and potato wedges



Dessert

Black forest gateaux with red fruit coulis



Fresh fruits Plate



Friday- Dinner Set Menu

Starters

Assorted Stuffed Vegetables (Vegetarian)
Arabic style filled vegetables with wild rice and flat leaf parsley slow cooked in tomato sauce



Chef's Salad
Avocado, chicken breast, cherry tomatoes, rocket leaves and feta cheese served with pesto sauce



Soups

Potato and Sour Cabbage Soup (Vegetarian)
Sauerkraut and potato soup served with cabbage puree



Arabic Style Lamb Meat Ball Soup
Middle eastern style minced lamb meat ball soup with Spinach and flavored with cumin



Mains

Pork T-Bone Steak
Herb marinated pork T bone steak served with porcini mushroom risotto, sautéed vegetables and mushroom sauce



Vegetable Udon Noodles with Tofu
Sautéed vegetables with Udon noodles Infused with a touch of soy served with batter fried mixed vegetables and soya reduction



Seafood Kofta Balls in Harissa
Syrian style minced seafood kofta balls cooked in harissa sauce served with Arabic vermicelli rice and grilled egg plant



Deserts

Banana Cashew Nut Cake
Made from whole banana served with butterscotch sauce



Fruit Pavlova
Italian style layered fruit pavlova served with fresh fruit and nut ice cream



Assorted Fresh Fruits
Freshly sliced variety of exotic fruits



Saturday -Lunch Menu

Starter

Layered chive potato, avocado and salmon tower on bed of beetroot carpaccio served with cream cheese and tobiko



Bowl of fresh garden greens with a choice of vinaigrette, olive oil mayonnaise, balsamic vinaigrette or mango vinaigrette



Soup

Cream of artichoke and potato with coriander oil



Lamb goulash soup with chive sour cream



Mains

Lamb Rendang with prawn crackers and vegetable rice



Olive ciabatta sandwich
(tuna, egg, olives, onion rings, romaine lettuce, tomato, peppers, anchovy)



Enoki mushroom and asparagus risotto served with vegetable ratatouille



Dessert

Italian lemon cheese cake with almond nougat



Fresh fruits platter



Saturday-Dinner Set Menu

Starters

Spinach Arancini (Vegetarian)

Italian style risotto balls stuffed with parmesan and spinach, crumb fried and served with pesto mayonnaise & orange reduction



Seared Togarashi Tuna

Togarashi coated pan seared tuna loin and with fresh blanched Vegetables and a lemon olive oil vinaigrette with a fried quail egg



Soups

Vegetable Minestrone (Vegetarian)

Selected Vegetables & tomato based soup served with parmesan, basil and spaghetti



Portobello Mushroom and Chicken Soup

Portobello mushrooms sautéed with butter and vegetables and served in a creamy chicken stock with chicken chunks



Mains

Spinach and Ricotta Cannelloni (Vegetarian)

Cannelloni filled with Spinach, ricotta cheese and brie cooked in a tomato sauce with grated cheese



Honey Marinated Duck Breast

Honey and orange coated pan seared duck breast with risi e bisi rice served with blanched pak choy, butternut squash with plum hoi sin sauce



Sri Lankan Style Devilled Fish

Marinated & fried devilled reef fish with brinjal pahi, papadam And fried egg served with tempered rice infused with onion & curry leaves



Deserts

Carrot Halwa

Slow cooked carrots with raisings sugar served with jaggery ice cream



Chocolate Whisky Loaf

Served with mocha sauce



Assorted Fruits

Freshly sliced variety of exotic fruits



Sunday -Lunch Set Menu

Starter

Scallops wrapped in Parma ham served on bed of guacamole



Bowl of fresh garden greens with a choice
of vinaigrette, olive oil
balsamic vinegar, red wine vinaigrette or mango dressing



Soup

Cream of green pea soup with roasted
almond flakes and chili oil



Turkey Chowder with sweet corn



Mains

BBQ sauce marinated grilled half chicken with
apple slaw & Cajun potatoes accompanied with BBQ sauce



Garlic & Honey Marinated Pork Skewers with grilled vegetables,
sweet potato and carrot croquet served with port wine sauce



Cajun marinated prawn and bell pepper pizza



OR

vegetable pizza



Dessert

Hot chocolate pudding served with hot vanilla sabayon



Fresh fruit platter



Sunday -Dinner Set Menu

Starters

Trio of Bruschetta (Vegetarian)
Chef's special mushroom, artichoke and tomato bruschetta
Served with coriander pesto and olive tapenade



Duck Liver Terrine
Terrine of duck liver with duck rillette served with
apple chutney and cranberry reduction



Soups

Red Miso Soup (Vegetarian)
Japanese style red miso soup served with tofu and wakame



Seafood Emma Soup
Coriander infused tomato base soup
with tomato pure and mixed seafood



Mains

Teriyaki Marinated Guinea Fowl
Glazed with homemade teriyaki sauce and marinated
with dashi, pan seared and served with
garlic rice and tempura vegetables



Salmon Fish Singari
Cumin flavored Egyptian style roasted bell peppers,
celery, carrot with salmon served with
Egyptian koshari rice and spicy tomato sauce



Mushroom Filled Ravioli (Vegetarian)
Porcini mushroom and ricotta cheese filled ravioli
served with slow cooked pumpkin and swede cream sauce,
parmesan and coriander pesto



Deserts

Brownie Fudge
Served with mint chocolate sauce



Apple Pie
Baked apple pie in sugar pastry tart served
with custard sauce



Assorted Fruits
Freshly sliced variety of exotic fruits

