



INTRODUCTION | COFFEE BREAKS | LIGHT LUNCH | BUFFETS

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



MORNING

Assorted mini croissants: Plain, cheese, thyme and chocolate

Selection of fruits and nuts

Mini Danish pastries

Mini cinnamon rolls with grapes

 Strudel cake

Chocolate and walnut brownies

 Date and carrot cake

 Bowl of strawberries

Platter of breakfast cheese

 Grape skewers

White and brown toast with a selection of jams

BEVERAGES

Coffee and tea

Assorted fruit juices and mineral water

AFTERNOON

Assorted open face sandwiches with a choice of: smoked salmon, black tiger prawns, buffalo mozzarella and smoked duck breast

Mini exotic fruit tartelettes

Assorted mini flavored éclairs

✂ Strawberry skewers

✓ Assorted baklavas

🌐 Platter of fine French cheese

White and brown toast with marmalade and honey

BEVERAGES

Coffee and tea

Assorted fruit juices and mineral water




LIGHT LUNCH

Chicken and pineapple salad with spicy Thai dressing

- ✓ Mixed seasonal salad with vinaigrette dressing
- ✓ Coleslaw salad

Selections of open face sandwiches: chicken mayonnaise, smoked turkey or cheese and tomato







Deep fried chicken wings

- ✓ Vegetable spring rolls
- Sausage rolls
- ✓ Fresh fruit salad
-  French apple tart



INTERNATIONAL

APPETIZERS AND SALADS

-  Norwegian smoked salmon display with garnishes and rye bread
Marinated blue shell mussels
Selection of cold cuts with pickles
-  Mexican beef salad with red beans
-  Pasta salad with black tiger prawns and pesto sauce
-  Endive, mushroom and asparagus salad with Roquefort cheese sauce
-  Cajun grilled chicken Caesar salad with croutons
-  Italian salad with mozzarella, tomato and basil

Additions: assorted crispy leaves, carrots, sweetcorn, cauliflower, cucumber, tomato and beetroot






Dressings: vinaigrette, French, balsamic, lemon with oil and Thousand Island

INTERNATIONAL

COLD MEZZEH

Tabbouleh
Shanklish
Oriental cheese
Loubieh bil zeit
Hommus
Labneh with olives
Moutabal
Vegetables
Pickles

MAIN COURSE

-  Hong Kong style chicken with homemade salted fish
Oven roasted beef tenderloin with wild mushroom sauce
Grilled salmon fillet with pesto creamy sauce
-  Fresh garden vegetables
-  Sautéed potatoes with rosemary
Stir fried egg noodles with chicken and vegetables
-  Roasted lamb leg, oriental style
-  Beef kofta khoskhash with tomato sauce



INTERNATIONAL

DESSERTS

- Lemon meringue tart
- Chocolate and nut pudding
- Mixed fruit tart
- Orange flavored crême caramel
- Mini opera cake
- Chocolate mousse
- Strawberry cake (Fraisier)
- Pear franzipan
- ✓ Fresh sliced fruits
- ✓ Fruit salad
- Vanilla, chocolate and strawberry sauce
- ✓ Mafroukeh
- ✓ Ismalieh
- ✓ Assorted baklavas
- ✓ Karabij halab with natif
- ✓ Katayef bil jouz
- ✓ Znoud el sitt



ARABIC

COLD

- ✓ Hommus
- ✓ Moutabel
- ✓ Tabbouleh
- ✓ Fattouch salad
- ✓ Assorted fried vegetables
- ✓ Loubieh bil zeit
- ✓ Labneh with mint
- ✓ Cucumber with yoghurt
- ✓ Oriental potato salad
- ✓ Halloumi cheese with tomato and mint
- ✓ Labneh bil zeit
- ✓ Basterma
- ✓ Moujadara
- ✓ Hindbeh
- ✓ Makdous
- ✓ Rocca and beetroot
- ✓ Feta cheese
- ✓ Fish tajine
- ✓ Mouhamara
- ✓ Pickles
- ✓ Olives



ARABIC

HOT

- ✓ Cheese rolls
Sambousek
- ✓ Fatayer spinach
Meat kebbeh
Assorted mixed grill with kebab
Shish taouk and kofta
Chicken wings
Fish Beirut style
Sojok bil banadoura
Chicken with potato and lemon juice
Lamb shank with kabssah rice
- ✓ Sautéed vegetables
- ✓ Basmati rice
Chicken shawarma with condiments



ARABIC

DESSERTS

Mohallabieh

Moghli

Kunafa basma

Halawit al jibne

Layaili lebnan

Lish al bulbol

Om Ali

Warbat kashta

Wardet kashta

Namoura Kashta

Basboussa bil loz

Balah Al sham

Awamat

Rmouch el seit

Znoud el seit

Ismalieh

Balawrieh

Mabroume bil loz

Riz bil halib

Fruit jelly

Aich al saraya

Baklava with almonds

Baklava with pistachio

Ataif bil kashta

Kataif bil jouz

Kataif bil jouz

✓ Seasonal fruit mountain

✂ Cut fruits