



INTRODUCTION | BUFFET | CANAPÉS | COFFEE BREAK

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



KHMER BUFFET

COLD ITEMS

Green Papaya Salad with Dried Shrimp

✔ Kompong Som Prawn Salad

✔ Plea Beef Salad with Lemon Grass

Chicken and Banana Flower Salad

Pork Lab with Fresh Vegetables

Green Mango Salad with Deep Fried Fish

Khmer Pate with Pickles

Bread and Butter

ACTION

Khmer Noodle Soup Station with Beef, Pork, Dumplings and Green Vegetables

MAIN COURSE

Stir-fried Crab with Curry Crust

Grilled Chicken Coconut

✔ Khmer Amok River Fish in Banana Leaf

✔ Khmer Beef Lok Lak

Shrimp and Squid Curry

MAIN COURSE (CON'T)

Steamed Rice and Vegetable Fried Rice

Stir-fried Vegetables in Oyster Sauce

Roasted Potatoes with Chinese Parsley

Steamed Rice

DESSERTS

Assorted Pastries

Khmer Delights

Sliced Fresh Fruit



EAST-WEST BUFFET

COLD SELECTION AND SALADS

-  Chicken Liver Terrine with Sauce Cumberland
- Papaya Salad with Dried Shrimp
- Green Mango with Smoked Chicken
- Eggplant & Minced Pork Salad
- Mini Croissant with Prawn Cocktail
- Home-made Cold Cuts & Roast Beef with Horseradish Sauce
- Smoked Salmon and Mackerel
- Assorted Sushi & Sashimi with Wasabi & Soy Sauce
- Salad Bar and Dressings

SOUP

- 🍷 Lobster Bisque with Fleurons

HOT

Stir-fried Noodles with Prawns

- 🍷 Poached Loin of Veal in Cream & Herbs
- Beef Medallion in Spicy Green Pepper Corn Sauce
- Roast Leg of Lamb with Provincial Herbs
- 🍷 Medley of Salmon and Snapper Poached in White Wine
- 🍷 Spinach and Mozzarella Cannelloni on Pesto Sauce

HOT (CONT)

- Boulangere Potatoes
- Sautéed Garden Vegetables

DESSERTS

- Assorted Asian Desserts
- Crème Caramel
- Chocolate Mousse
- Assorted Tarts & Cakes
- Apple Strudel with Vanilla Sauce
- Sliced Tropical Fruit



EAST-WEST VEGETARIAN BUFFET

COLD SELECTION AND SALADS

Spinach and Chickpea Salad

Pomelo and Mint Salad

Pickled Bok Choy

Kidney Beans, Sweet Corn

Assorted Lettuce with Home-made Dressings

Sliced Tomatoes, Cucumbers, Daikon, Green Peppers,
Onion Rings, Bean Sprouts

Condiments

Bakery Basket and Butter

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SOUP

Cream of Spinach

HOT

Eggplant Tofu

Stir-fried Broccoli in Oyster Sauce

Grilled Vegetables Mediterranean Style

Ratatouille

Sindhi Curry

Chili Con Queso with Tortilla Chips

Duchess Potatoes

HOT (CONT)

Steamed Rice

Fried Yellow Noodles with Tofu and Vegetables

SWEETS

Sliced Fresh Tropical Fruits

French Pastries

Home-made Ice Cream

Delights

Rice Pudding

PASS AROUND CANAPÉS

COLD BITES

Roast Beef on Wheat Bread

Red and Black Lumpfish

✂ Fresh Vegetable Spring Rolls

✂ Prawn Cocktail

✂ Cooked Ham and Asparagus

CONDIMENTS ON COCKTAIL TABLES

Grissini and Lavage

Potato and Taro Chips with Salsa Mexicana



HOT CANAPÉS

Mini Frikadellen with Pickle

✂ Quiche Lorraine

BBQ Chicken Wings

✂ Vegetarian Spring Rolls with Sweet & Sour Dip

SWEET TREAT

Tropical Fruit Kebabs



COFFEE BREAK

PACKAGE AM

Plain Croissants, Chocolate Croissants

Chocolate Hazelnut Danish, Lemon Custard
Cream Danish

Bitter Cherry Danish, Chocolate Danish

Raisin Danish, Brioche Orange

Danish Cinnamon Rolls



COFFEE BREAK

PACKAGE PM

Dried Fruit Cakes, Almond Tarts, Apple Strudel

Fresh Fruit Tarts, Sliced Fruits, Chocolate Sacher

Home-made Ice Cream

Cereal Bars, Candy Balls

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COFFEE BREAK

HEALTHY

Fruit Milk Shakes

Fruit Skewer

Vegetable Crudités and Dips

Cereal Bars

Soya Milk

Vegetable Juices



COFFEE BREAK

FITNESS

Coffee and Assorted Teas, Fresh Juice

Fruit Brochettes

Brown Bread with Cottage Cheese

Cucumber & Tomatoes with Mint

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COFFEE BREAK

AMERICAN

Coffee and Assorted Teas

Tomato Juice

Spicy Sausage Rolls, Assorted Fruits

Brownies and Chocolate Cookies

PARISIAN

Coffee and Assorted Teas

Orange Juice, Croissants, Danish Pastries

Jam and Butter, Assorted Fruits