



## **MENU**

### **Continental Menu options**

#### **Veg. Starters**

Asst. dips served with Lawash  
Mozzarella with sun dried tomato on crouton  
Zucchini and oregano tarts  
Asparagus cheese rolls  
Baby jacket potatoes with ratatouille  
Grilled vegetables  
Tart shell with vegetables and broccoli  
Feta cheese and leek cigars  
bell pepper & mozzarella cigars  
hot stuffed mushroom  
Mini falafel balls in pita bread  
Forest mushrooms with cheese in tart shells  
Butter lime gnocchi  
Cottage cheese bruschetta  
Sun dried tomato and olive tapenade bruschetta  
Pesto mushrooms bruschetta  
Water chestnut in sweet Soya sauce  
Oven dried tomatoes & mozzarella crostini  
Leek spinach & olive quiches  
Crispy potato skins  
Crisp sweet corn & water chestnut balls  
crisp potato wedges with garlic aioli  
wine mushrooms with creamy tarter on crouton  
Thai crisp mushroom in oyster basil  
asparagus tips with balsamic  
cheese fondue with harissa & crusty breads  
oven baked stuffed mushrooms

# MENU

## Continental Menu options

### Non-Veg. Starters

- Roasted lamb in baby jacket potatoes
- Lamb & leek cigars
- Minced meat petlican kababs with harissa aubergine
- Lamb shawarma in pancake rolls with mustard
- Steamed meat balls with chilly garlic
- Cajun spiced barbeque lamb kabab
- Roasted chicken & iceberg on mini brioche bread
- Paprika cream chicken on lavache bread
- Chicken & lemon grass kabab `
- Mustard chicken on bruschetta
- Pickled chicken with black olives in tarts
- Thai spiced chicken skewers
- Peppered chicken skewers
- steamed chicken balls with cheddar & pickles
- Wood smoked chicken with mozzarella
- Caramelized chicken with pepper son croute
- Indonesian chicken in Thai rice wrappers
- Chicken dumplings with sweet chilly sauce
- smoked chicken with creamy tart eron crusty bread
- crisp jaggery chicken
- Pickle prawns in tart shell
- Prawns cakes
- Ginger soya prawns
- Harissa prawns on skewers
- Coconut prawns with mango salsa
- filo wrapped shrimps
- Crusty fish in Thai basil sc.
- paprika & lime prawns
- shrimps toss in spice teriyaki

# MENU

## Continental Menu options

### Salads

Baby potatoes in mustard and spring green dressing

Greek salad

pickled aubergine

stir-fry vegetable teriyaki salad

American corn & cottage cheese in mustard mayo.

American corn, spring onion, cherry tomato, croutons, pasta & tofu  
in yoghurt & dill dressing

Rocket and pear salad with orange dressing

Tossed greens, wine mushrooms and asparagus in red wine & lemon  
dressing

Spirally with olives, sun dried tomatoes, mozzarella and basil in  
paprika & lime mayo.

Cherry tomatoes, cracked wheat, tofu and peas in paprika pesto toss  
aubergine, tomato, mozzarella, rocket and basil in olive oil & lime

Iceberg & asparagus salad in balsamic  
caser salad

Pickled beetroot

Pickled peppers & marinated onion salad

Grilled veggies in Parmesan cream dressing

Cucumber, bean sprouts, mushrooms and cherry tomatoes in chilly  
jam

Vietnamese slaw with pokchoy, red lettuce, bean sprouts and spring  
green in hot and sweet dressing with roasted peanuts

# MENU

## Veg. Main course

Oven baked crepes with grilled vegetables, spring greens and mozzarella

Aberigine roulades

Spinach roulades with sun dried tomato, cream cheese & fresh herbs

Mozzarella gnocchi with lemon cheese sauce

Asparagus & American corn crepes with pimento cream sauce Grilled potato cakes with broccoli & mushrooms

Penne with broccoli and mushrooms in paprika cream sauce nuts and sweet potato straws

Char grilled cottage cheese with salsa Rosa

Spicy pesto mushrooms on rice cakes

fried risotto cakes with herbed mozzarella, on a bed of stir-fry

oriental vegetables in ginger black beans sauce

Ravioli with mushroom in garlic cream sauce >Potato Gnocchi with fresh peas and basil in parmesan cheese sauce

pie shells stuffed with wild mushrooms and spinach on a lime cream & coriander sc.

Freshly baked pie with spinach ricotta emmenthal olive and thyme

Cannelloni and peppers coriander spinach & melted mozzarella and sun dried tomato

Conchiglie pasta with roast peppers mushrooms sun dried tomato and pickles in olive & tomato basil

Stuffed oriental crepes with mustard, roasted tomatoes, spring greens and mozzarella

Vegetable tagine/ Balinese curry/Srilankan curry

Jacket potatoes stuffed with pesto mushrooms

Jacket potato stuffed with spicy corn, peppers & melted mozzarella

Eggplant, zucchini and bell pepper torte with parmesan, basil oil & tomato chives coulis



# MENU

## Non-Veg. Main course

Pan-fried rawas in a lemon mustard cream sauce with fresh herbs  
Grilled paprika marinated fillet of fish with sweetcorn & lime sauce

Pan fried rawas with caper sauce

\*\*Rice crusted pomfret with white wine, leek & lemon sauce

Char grilled rawas salsa rossa, with pickled peppers, tomatoes and  
reduced red wine

Char grilled rawas fillets with garlic, basil Parmesan potato cake &  
ratatouille of vegetables

Oven baked whole rawas fillets with zaatar, cumin, paprika, lime and  
coriander

Shrimps roast pepper garlic Sc.

shrimps in a saffron pimiento cream sauce & roasted veg.

Pepper crusted chicken with red wine reduction sauce

Chicken roulades with sage onion gravy & toss greens

Rosemary & bell pepper rubbed grilled chicken in orange, port &  
pepper sauce

Oven baked jerk-spiced chicken with shallots & herbs

Char grilled chicken scaloppini with white wine & paprika cream

Mediterranean char grilled chicken, thyme jus

Dome chicken with nuts, mustard, raisin sand rice

Tequila marinated barbequed chicken in a light pesto cream sauce

Garlic infused braised chicken with red peppercorn and porcini  
mushroom sauce

Grilled chicken with shallots and pokchoy in balsamic sc.

Grilled breast of chicken stuffed with mushrooms and onions in  
pepper sauce

Pan fried chicken with bacon sauce and shallots

Grilled lamb chops in oyster mushroom & black pepper sauce

Roast leg of baby lamb served with cabernet jus

Srilankan curry with shrimp/chicken / lamb

Madeira lamb

# **MENU**

## **Rice preparation**

Chic pea pilaf

Lemon rice

Burnt garlic rice

Mushroom & broccoli pot rice

Barley & dill pilaf

Buttered parsley & paprika pilaf

Risotto with oven dried tomato & mushroom

Risotto Sicilian

Risotto with American corn, spinach & parmesan three grain risotto

## **Assorted breads**

Focaccia

challah

multi grain

whole wheat

garlic roll

sesame roll

lawash

# MENU

## Indian Menu options

### Veg starters

Cheese & corn ball Spicy potato & chutney croquettes

Ginger chilli paneer finger

Veg. Spring roll  
wontons

Mushroom & tomato pizzas

Paneer shaliks

Cheesy mushroom on toast

Harvest vegetables tempura

Spicy potato and pea patti samosas

Cheesy vegetables croquettes

Mushroom vol au vents

cheesy corn vol au vents

Golden fried baby corn and okra

Veg k p choy

Hara bhara kabab

Makai aloo tikki

Spicy chilly garlic potato

Veg sesame fingers

coins Paneer Ka Tikka

reshmi paneer

pahadi paneer

Veg Seekh

Tandoori Gobi

Dum Aloo Tandoori

Crisp potato wedges with bbq sc

. Salt and pepper mushrooms

Kung pao paneer

Paneer koliwada

Mini batata wadas

# MENU

## Indian Menu options

### Non- Veg starters

Murg - E- Kastoori kabab

Afgani Chicken tikka

Reshmi tikka

Pahadi tikka

Adraki chicken tikka

Chicken seekh kabab

Mutton Boti Kabab

Mutton seekh

Fish Fingers with tartar sauce

Fried Fish Wontons

Hakka fish

soya chilly fish

Beer batter fried fish with garlic aioli

Crispy Fish Nuggets

Golden Fried Prawns

Salt and pepper prawns

Sichuan prawns

Chilly Honeyed Chicken Kung pao chicken

roasted chilly chicken

Honey pepper chicken

Crispy Lemon Chicken Nuggets

Chicken Croquettes

Chicken Pepper Pizzas

Chilly Chicken Lollypops

Chicken Spring Rolls

Chicken Satay with Peanut Sauce

Chicken/ Mutton Cutlets

Shammi Kababs

Goolar Tawa Kababs

Soya pepper sausages

Pineapple glazed sausages

Mutton patti samosas



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## Indian Menu options

### Veg. Main course

Subz-se-achha  
Veg. Kadhai  
Paneer tawa masala  
Methi mutter  
malai Paneer  
palak  
Malai kofta in palak gravy  
makai palak  
Veg. Kolhapuri  
Bhindi-do-pyaza  
Stuffed bhindi masala  
Tarkari makhani  
Kabuli chatpata chana  
Paneer jalfrazie  
Live tawa counter  
Aloo bharta  
Methi mutter  
malai  
Khus aloo  
Makai simla  
Dum aloo  
Aloo mutter  
Baingan bharta

# MENU

## Indian Menu options

### Non-Veg. Main course

Kalimiri murg  
Murg hara dhaniya  
Chicken tikka masala  
Bhuna murg  
murg methi masala  
murg jalfrazie  
murg kolhapuri  
kadhai murg  
Murg kasturi  
Chicken kashmiri  
Butter chicken  
Chicken farcha  
Chicken vindaloo  
Gosht banjara  
Mutton curry  
Mutton bhuna gosht  
Fried fish with tarter sauce  
Goan fish curry Fish  
chutneywali Masala fried fish  
Salli jardaloo mutton  
Mutton rahra

# **MENU**

## **Indian Menu options**

### **Salad**

julian Green salad  
kachumber  
Russian salad  
Toss salad  
Potato & spring onion salad  
corn & macroni salad  
Ice-berg & asparagus waldrof salad  
Cucumber dill salad  
Potato mayo

### **Rice preparation**

Steamed rice  
Veg. Pulav  
Pea pulav  
Tomato pulav  
Hariyali rice  
Veg. biryani  
Chicken biryani  
Mutton biryani  
Prawns biryani

### **Dal**

Yellow dal tadka  
Masala dal  
Palak dal  
Dal panchratan  
Dal makhani  
Dhahi kadi

# MENU

## Pan Asian Menu options

### Veg Starters

Pepper and black bean grilled cottage cheese with siracha sauce

Smoked sesame cottage cheese with tom yum drizzle

Paneer chili

Pepper crusted cottage cheese

Stir fry edamame beans with butter and sea salt

Stir fry lotus stem and water chestnut in red pepper sambal

Steamed mini buns with black bean veggies filling

Steamed edamame dim sum served with chili oil

Baked baby jacked potato with garlic cream soufflé

kung pao potato with cashew and red chili

old fashioned chow chu potato with chili and sea salt

Korean style chili potato

Stir fry mushrooms with garlic and light soy with chili and  
spring greens

Root vegetables and cheese stuffed mushroom  
served with sweet chili sauce

Broccoli in roasted chili, peanut and curry leaves

### Salad

Fresh pear, walnut and arugula salad with orange dressing  
Asian pear, shitake and water chestnut salad with greens and  
mustards

Edamame, water chestnut ,pomogranate salad with lettuce,  
cucumber, cherry

# MENU

## Pan Asian Menu options

### Non-Veg Starters

Sesame fragrance grilled chicken on bamboo stick

BBQ honey and chili glazed chicken with spring onion

Asian BBQ chicken with sesame and ginger juice

Crisp kung pao chicken with red chili and cashew nuts

Moroccan Spiced chicken with red chili, lime and red wine vinegars

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steamed fish fillet with soy chili sauce in soup spoon

Grilled fish & sumac roulades in skewers & lemon cilantro drizzle

Crispy fish in red chili and Thai basil sauce

BBQ chimichuri fish with lime and herbs

Moroccan BBQ fish with harissa and red wine vinegars

East Asian lemon grass flavored fish cakes with sweet chili sauce

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Wasabi tossed prawns

Butter garlic prawns

Chermoula prawns

Stir fry prawns with Singapore sambal and cilantro

Tempura prawns with duel dip

Crispy chow chou prawns with green chili and sea salt

Stir fry prawns with red chili and oyster sauce

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Lamb shawarma rolls

Roasted mustard lamb with prunes, mustard & spring onion in mini  
tarts

Minced meal & burghul kibbeh with chickpea hummus



# Menu

## Pan Asian Menu options

### Salad

Fresh pear, walnut and arugula salad with orange dressing  
Asian pear, shitake and water chestnut salad with greens and mustards  
Edamame, water chestnut ,pomogranate salad with lettuce, cucumber,  
cherry

### Rice/Noodles/Curries Preparation

Mushroom and broccoli pot rice  
Nasi goreng fried rice with water chestnut and tofu  
Blue rice with edamame and carrot  
Burnt garlic rice  
Hot garlic rice  
Burnt chili rice  
Veg fried rice  
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Thai Curry  
(Red/Green/Yellow)  
Massaman Curry  
Balinese curry with lemon grass  
~

Roasted peanuts and chili wheat tossed noodles with sprouts and veggies  
Pot noodle with veggies and soy  
Stir fry goreng noodles with red chili, garlic and spring onion  
Phad thai noodles with sprouts, jeggery and tamrind  
Stir fry hakka noodles with leafy vegetables

# Menu

## Pan Asian Menu options

### Veg Main course

Homemade dumplings with water chestnuts in roasted red pepper sambal

Pan fried rice paper parcel with sprouts, greens, crunchy veggies with Thai sweet chili and peanuts

Stir fry broccoli, water chestnut & seasonal veggies in choice of sauce (Thai basil/ Sweet Sambal/ Black bean/ Hunan/Red Garlic)

Grilled tofu with Thai mushroom and basil sauce

Lotus stem with potato quarters in traditional sambal sauce

Tossed teriyaki vegetables with sesame, ginger and soy sauce

Fresh cottage cheese in hot and sweet kung pao gravy

# Menu

## Pan Asian Menu options

### Non-Veg Main Course

Roasted five spice chicken with black pepper and pan gravy  
Asian spiced chicken with coriander stems, red chilly coconut  
cream and roasted spice

Pan fried chicken dumplings with simmered black mushrooms broth  
stir fry chicken supremes in oyster, basil & spring greens

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Steamed fish fillet with red chili, jaggery and soy  
South east asian grilled fish steaks with sesame, soy lime and red  
chillies

Japanes panko fired fish with wasabi tartar  
Coriander crusted fish fillet with indonesian sambal & cilantro

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Grilled prawns in pimento cream sauce  
Stir fry butter flied prawns in chili oyster suace

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SLOW COOKED MADEIRA LAMB WITH RED WINE ROOT VEGETABLES  
AND PAN GRAVY

ROASTED LEG OF BABY LAMB WITH CABERNET JUS AND ROASTED  
VEGGIES

LAMB IN ROASTED SPICE, CORIANDER ROOTS, KEFIR LIME &  
COCONUT CREAM

STIR FRY LAMB WITH RED CHILI, GARLIC AND SOY SAUCE  
PENANG LAMB WITH THAI SPICE, LEMON GRASS AND COCNUT

# Menu

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### Desserts

Gulab jamun  
kala jamun  
Malai kulfi with falooda  
chikki kulfi  
kesar pisata kulfi  
vanilla ice cream  
Choco chip ice cream  
guava ice cream  
strawberry ice cream  
salted caramel ice cream  
Rasmalai  
Rasgulla  
Malpua with rabdi  
Desi indulgence  
(pudding layer of gulab jamun, rabdi and boondi)  
Puran poli  
ukadiche modak  
Jalebi  
Misthi doi  
Misti doi cheesecake  
Tiramisu  
Fresh fruit truffle  
Rich chocolate truffle  
Chocolate mousse  
Chocolate marquise  
Chocolate mud pie  
Fresh fruit tart

# Menu

## Dessert

Blueberry / lemon & litchi / coffee cheese cake

Seasonal fruit cheese cake

(mango/strawberry/mix berry's)

Newyork style baked cheesecake

Salted caramel cheesecake

Bitter Chocolate marquise

Baileys Irish mousse cake

Melissa Heavenly Brownies

Chocolate Mikado

Truffle chocolate

Almond & Poached Pear Tart

Grand mothers Apple Crumble pie

Mix berries and kiwi crumble pie

Maple chocolate& walnut roasted tart

Black bottom pie

Goey chocolate cake

Fresh fruit tart

chocolate walnut tarts

lemon tarts

Individual chocolate truffle tarts

Hot chocolate mud pie

Orange and chocolate mud pie

Tiramisu

Chocolate & coffee pie

chocolate mousse

triple chocolate mousse

Lemon and litchi mousse