

YEAR-END PRIVATE CELEBRATIONS MENU

— Silver Package —

SALAD BAR

Assorted lettuce

Tomato, Cucumber, Sweetcorn kernels, Red kidney beans, Sundry tomato (SD), Artichoke (SD), Carrot, Bell pepper, Black olives (SD), Green olives (SD), Arabic mix pickle (SD), Vinaigrette dressing (SD), Balsamic dressing (SD), Olive oil

ARABIC SALAD

Mutable (SS), Hummus (SS), Tabouleh salad (G), Vine leaves (SD)

Assorted Arabic mix pickles (SD), Mixed olives (SD), Gherkins (SD)

INTERNATIONAL SALADS

Pumpkin and spinach salad with raisin (SD)

Cherry and watermelon salad with lime & mint syrup

Brussels sports and cranberry salad

Thai beef salad with crushed peanuts (F)

Shrimp cocktail (Individual) (Cr)

Smoked salmon with dill and lemon cream cheese (Individual) (F/Mi)

Yellow bell pepper and heirloom tomato gazpacho (Individual)

CHEESE STATION

Blue cheese (Mi)

Goat cheese (Mi)

Cheddar white (Mi)

Cheddar yellow (Mi)

Bree cheese (Mi)

Parmesan cheese (Mi)

Emmental cheese (Mi)

Blueberry jam, Raspberry comport, Cheese crackers (Mi/G), Mixed nuts and dry fruits (T/P)

BREAD STATION

Tiger rolls (G), Soft rolls (G)

Multi seed loaf (G/T)

Herb loaf (G)

Christmas cookies (G/Mi/E)

White French baguettes (G)

Assorted Arabic bread (G)

Pitta bread (G)

(V) Vegetarian, (CR) Crustaceans, (P) Peanuts, (SO) Soybean, (T) Treenuts, (SS) Sesame Seeds, (F) Fish, (E) Egg products, (MI) Milk Products, (G) Gluten, (CE) Celery, (MU) Mustard, (SD) Sulphur Dioxide, (MO) Molluscs, (L) Lupine, (C) Chilli.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Further information is available upon request.



SOUPS

Potatoes and Turkey Sausage soup (G) (Croutons)



MAIN COURSE

Saffron Rice
Szechuan marinated Beef tenderloin, Mushroom sauce (G/Mi)
Thai Style Vermicelli Noodles (G, MI)
Chicken molokhia (T)
Sheikh al mahshi (T, MI)
Roast Salmon with dill bread crust and Capers sauce (F/Mi/G)
Chicken and Prunes balls with Mustard sauce (Mi) (MU)
Vegetable biriyani with raita and yogurt (Cr/Mi/SD)
Vegetable saag wala (Mi)
Steamed vegetable
Lyonnais potato / Mash potato (Mi) / Roasted potato



UNDER THE LAMP

Roasted Beef Rib Eye
Mushroom sauce (G)
Pizza margherita (G/Mi)
Pizza pepperoni (G/Mi)
Hot mezza with tahina sauce (G/SS)



INTERNATIONAL SALADS

Pumpkin and spinach salad with raisin (SD)
Cherry and watermelon salad with lime & mint syrup
Brussels sprouts and cranberry salad
Thai beef salad with crushed peanuts (F)
Shrimp cocktail (Individual) (Cr)
Smoked salmon with dill and lemon cream cheese (Individual) (F/Mi)
Yellow bell pepper and heirloom tomato gazpacho (Individual)



DESSERTS

Ginger Baked Yogurt (Mi)
Vanilla, Raspberry éclair (G/Mi/E)
Nutty filo (G/Mi/E/T)
Green tea moelleux (G/Mi/E/T)
Fresh fruit tart (G/Mi/E/T)
Lemon bavaoise, Cherry curd, Gene biscuit (G/Mi/E/T)
Raspberry mousse, Raspberry jelly (G/Mi/E)
Belgium chocolate bavaoise, Coco rocher (G/Mi/E/T)
Chocolate truffles (G/Mi/E)
Arabic sweets



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