

BREAKFAST BUFFET

HOT SECTION & COLD CUTS

Egg Section (Choice of 2 options)

Scrambled eggs

Shakshuka eggs

Fried eggs

Hot sides (Choice of 4 options)

Sautéed mushrooms

Grilled tomato

Chicken sausage

Beef sausage

Hash browns

Potato croquettes

Turkey bacon

Cheese & Cold Cuts (Choice of 2)

Smoked turkey ham

Beef pastrami

Cream cheese

Red cheddar cheese

Emmental cheese

DESSERTS

Parfait Assorted Seasonal Fruit Platter

(Choice of 2) (Choice of 3 options)

Plain yogurt Pineapple

Roasted granola mini bowl Snap melon

Bircher muesli Honey dew

Chia pudding Watermelon

Blueberry chia pudding Rock melon

FROM THE OVEN

Bread Section (Choice of 4)

Sourdough

Arabic bread

White toast

Brown toast

Paratha

Lebanese bread

Gluten free option available

Butter & Jam included

Bread Section

(Choice of 3)

Butter croissant

Pain au chocolate

Almond croissants

Danish blueberry pastry

Danish mango pastry

Assorted cookies jar

Banana bread

MONDAY

STARTERS

SOUP OF THE DAY (D)

KALE SALAD (N)

Orange, roasted almonds, cider vinaigrette

MOUTABAL (G)

Olive oil, eggplant ash, pita

ASSORTED CRUDITÉ CHICKPEA HUMMUS (N)(D)

FRIED VEGETABLE SPRING ROL (N)(LF)(S)

Cabbage, mushroom, carrot, glass noodle, sweet chilli sauce

MAINS

ROASTED AUBERGINE (D)(G)(V)

Tomato sauce, béchamel

GRILLED HADDOCK (D)

Lemon, butter and herbs

KUNG PAO CHICKEN (N)(S)(LF)

Bell pepper, onion, celery, ginger, water chestnut, dried chili and kung pao sauce

SAFFRON BASMATI RICE

WOK FRIED SEASONAL VEGETABLE (V)(VG)

Mushroom, seasonal vegetable, oyster mushroom sauce

NASI GORENG (S)(E)(LF)

Carrot, broccoli stem and sambal sauce

DAL MAKHANI (V)

Assorted Bread & Butter included

DESSERTS

ASSORTED FRUIT CHEF'S CHOICE PLATTER

VANILLA CHEESECAKE AND BERRIES (D) (E)

LYCHEE PANACOTA (GF)

Lychee, coconut milk

BEVERAGES

SOFT DRINKS

COFFEE & TEA

TUESDAY

STARTERS

SOUP OF THE DAY

SMOKED FETA AND WATERMELON

Feta cheese, watermelon, balsamic vinegar

GREEK SALAD

Feta cheese, tomato, cucumber

ASSORTED CRUDITÉ CHICKPEA HUMMUS (N)(D)

FRIED VEGETABLE SPRING ROLL (N)(LF)(S)

Cabbage, mushroom, carrot, glass noodle, sweet chilli sauce

MAINS

GOLDEN CHICKEN

Grilled chicken with garlic and rosemary

SWEET & SOUR FISH (LF)(G)

Fried fish, bell pepper, white onion, pineapple, sweet and sour sauce

BLACK PEPPER PRAWN (D)(S)

Prawn, capsicum, onion, celery, ginger, asparagus
Black pepper sauce

STEAMED JASMINE RICE

ROSEMARY ROASTED POTATOES

Mushroom, seasonal vegetable
Oyster mushroom sauce

CURRY ROASTED CAULIFLOWER

Carrot, broccoli stem and sambal sauce

PARMESAN FRIES (D)

Prawn, capsicum, onion, celery, ginger, asparagus
Black pepper sauce

Assorted Bread & Butter included

DESSERTS

ASSORTED FRUIT CHEF'S CHOICE PLATTER

VANILLA CHEESECAKE AND BERRIES (D)(E)

Vanilla cheesecake with berry compote

BANANA SAGO (GF)

Banana, sago, coconut milk

BEVERAGES

SOFT DRINKS

COFFEE & TEA

WEDNESDAY

STARTERS

SOUP OF THE DAY

VEGETABLE SPRING ROLL (G)

Cabbage, mushroom, carrot, glass noodle, sweet chilli sauce

MOUTABAL (G)

Olive oil, eggplant ash, pita

CHICKEN CAESAR SALAD (D)(E)(SF)(G)

Grilled chicken, lettuce, egg, anchovies, parmesan and ceaser achovies dressing

VEGETABLE TEMPURA (E)(G)

Assorted vegetable and tempura batter
Sweet chili sauce

MAINS

PERI PERI CHICKEN CHICKEN

Roasted chicken, peri peri sauce

VEGETABLE THAI GREEN CURRY (D)(V)

Eggplant, crispy ginger, baby corn, thai red chili

SZECHUAN CHILI BEEF (N)(S)(LF)

Bell pepper, snow peas, bamboo shoot, coriander, spring onion and Szechuan chili sauce

SAFFRON JASMINE RICE

WOK FRIED SEASONAL VEGETABLE (V)(VG)(LF)

Mushroom, seasonal vegetable, oyster mushroom sauce

VEGETABLE PULAO (V)

Carrot, green peas, snow peas

CHOW MIEN FUN NOODLE (E)(LF)(S)

Egg noodle, bok choy, chinese cabbage, white onion, soya sauce

Assorted Bread & Butter included

DESSERTS

ASSORTED FRUIT CHEF'S CHOICE PLATTER

TRUFFLE CHOCOLATE BROWNIES (GF)(N)

LYCHEE PANACOTA

Lychee, coconut milk

BEVERAGES

SOFT DRINKS

COFFEE & TEA

THURSDAY

STARTERS

SOUP OF THE DAY

SALMON MAKI (E)(S)

Crispy salmon skin, onion Spicy mayo and orange tobiko

GREEN PAPAYA SALAD

PUMPKIN SALAD

Grilled chicken, lettuce, egg, anchovies, parmesan and ceaser achovies dressing

TUNA NIÇOISE (N)(SF)

Assorted vegetable and tempura batter
Sweet chili sauce

MAINS

KUNG PAO CHICKEN (N)(S)(LF)

Bell pepper, onion, celery, ginger, water chestnut Dried chili and kung pao sauce

DHAL MAKHANI (V)

NASI GORENG (S)(E)(LF)
Carrot, broccoli stem and sambal sauce

VEGETABLE THAI GREEN CURRY

Baby eggplant, crispy ginger, baby corn, thai green paste, thai red chili, sticky rice

SZECHUAN CHILI BEEF (N)(S)(LF)

Bell pepper, snow peas, bamboo shoot, coriander, spring onion and Szechuan chili sauce

STEAMED JASMINE RICE

VEGETABLE PULAO

Carrot, green peas, snow peas

Assorted Bread & Butter included

DESSERTS

ASSORTED FRUIT CHEF'S CHOICE PLATTER

BANANA SAGO

Banana, sago, coconut milk

STICKY DATE PUDDING (N)(G)(D)

Dates, caramel sauce

BEVERAGES

SOFT DRINKS

COFFEE & TEA

FRIDAY

STARTERS

SALMON MAKI (E)(S)

Crispy salmon skin, onion, spicy mayo and orange tobiko

SOUP OF THE DAY

GREEK SALAD

Feta cheese, tomato, cucumber

TUNA NIÇOISE (N)(SF)

Assorted vegetable and tempura batter
Sweet chili sauce

WOK FRIED SEASONAL VEGETABLE (V)(VG)(LF)

Mushroom, seasonal vegetable, oyster mushroom sauce

MAINS

BEEF STROGANOFF

Grilled chicken with garlic and rosemary

SWEET & SOUR FISH (LF)(G)

Fried fish, bell pepper, white onion, pineapple, sweet and sour sauce

WOK FRIED SEASONAL VEGETABLE (V)(VG)(LF)

Mushroom, seasonal vegetable, oyster mushroom sauce

SAFFRON BASMATI RICE

SMOKED MASHED POTATOES (D)

SZECHUAN CHILI BEEF (N)(S)(LF)

Bell pepper, snow peas, bamboo shoot, coriander, spring onion and Szechuan chili sauce

NASI GORENG (S)(E)(LF)

Carrot, broccoli stem and sambal sauce

Assorted Bread & Butter included

DESSERTS

ASSORTED FRUIT CHEF'S CHOICE PLATTER

TIRAMISU (D)(G)

Vanilla cheesecake with berry compote

BANANA SAGO (GF)

Banana, sago, coconut milk

BEVERAGES

SOFT DRINKS

COFFEE & TEA