

Food is Fuel
Eat like a champion



CORPORATE MENU SELECTION

حلبة مرسى ياس
YAS MARINA CIRCUIT

01.09.2019 to 01.09.2020

●●● INTERNATIONAL BUFFET ●●●

ALL MENUS INCLUDE

*Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread*



MENU 1

SALADS:

Orzo pasta salad with roast sweet potato, black olives, spring onion, and cucumber yoghurt dressing (V)
Puy lentils, grilled peppers, dried tomatoes & red onions with lemon dressing (GF)(VG)
Romaine salad with garlic croutons, parmesan, crispy turkey rashers and anchovy dressing
Make your own salad (VG)(GF)
(Lettuces, corn, cucumber, tomato, olives, onion, peppers and choice of 2 dressing)

WOOD PLANKS:

Selection of local and international cheese planks, dried tomato paste, crackers, dried fruit & grapes

BOWL FOOD (SERVED HOT):

Mini Beef burgers, cheddar, grain mustard mayo, pickles and potato bun
Selection of homemade international and local breads

MAINS:

Chicken Shish tawook, mint, roasted cherry tomatoes & Labneh (GF)
Chicken tikka butter masala (N)
Seared salmon roasted herb potato, green beans, sundried tomato and saffron aioli (GF)
Potato gnocchi with creamy pesto sauce, fried leek, parmesan cheese on the side (V)

SIDES:

Vegetable biryani (VG)(GF)
Stir fry noodles with crispy vegetables, fried tofu and bokchoy (VG)(GF)

DESSERTS:

Chocolate ganache, orange parfait, mint & orange salad
Date and walnut cake with apple compote
Chocolate cannoli, hazelnut mousse, orange marmalade salad
Seasonal fresh fruits cuts (VG)(GF)

MENU 2

SALADS:

Chickpea and new potato salad with spring onion, tomato, cumin lemon dressing (VG)
Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (VG)(GF)
Deep water chopped Omani shrimp salad with wild rice, sweet peppers confit & soya and lemon grass dressing (GF)
Arabic cold mezze, mutable, hummus, rocket salad and pickles (VG)
Make your own salad (VG)(GF)
(Lettuces, corn, cucumber, tomato, olives, onion, peppers and choice of 2 dressing)

WOOD PLANKS:

Selection of local and international cheese planks, dried tomato paste, crackers, dried fruit & grapes

BOWL FOOD (SERVED HOT):

Mini Beef burgers, cheddar, grain mustard mayo, pickles and potato bun
Selection of homemade international and local breads

MAINS:

Arabic mix grill – shish tawook, lamb kofta and sumac and lemon
Sweet & sour chicken, caramelized pineapple and fried peanuts (N)
Pan seared local fish fillet with creamy spinach and leek sauce (GF)
Penne pasta with creamy mushroom sauce and parmesan cheese (V)
Stuffed Baby marrows with ratatouille vegetable and mild tomato olive sauce (VG)(GF)

SIDES:

Pan baked potato gratin with garlic and rosemary (VG)(GF)
Green peas pulao (VG) (GF)

DESSERTS:

Chocolate ganache, orange parfait, mint & orange salad
Lemon meringue tarts, berries
Um-Ali (N)
Carrot and cheese cake with caramelized walnut (N)
Vegan cheery and almond brownies (VG)
Seasonal fresh fruits cuts (VG)(GF)
Seasonal fresh fruits cuts

MENU 3

SALADS:

Roasted aubergine with cumin yoghurt, coriander, curry leaves, herb oil and chilli (GF)
Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio (GF) (N)
Hummus with zhough, crispy chickpeas and roasted red peppers (V)
Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)
Shredded malay prawn & chicken salad, coconut sambal
Crisp herb platter (VG)(GF)
(Lettuce, tomato, spring onion, mint, radish and cucumber)

WOOD PLANKS:

Smoked meat planks, bagna cauda & roast peppers
Italian cheese planks, tomato paste & olives (N)

BOWL FOOD (SERVED HOT):

Creamy gnocchi, eggplant caponata & salsa verde (v)
Crispy skinned salmon “Nicoise”(GF)
Wide selection of internationals and Arabic bread
Indian bread, paratha, naan

MAINS:

Chicken shish tawook, mint, roasted cherry tomatoes & labneh
Baby lamb ouzi, traditional accompaniments (N)
Paneer makhni with minted yoghurt (V)
Seared salmon, roasted herb potato, green beans, sun dried tomato, saffron aioli
Korean bulgogi BBQ steak bowls (GF)
Goat's cheese & spinach ravioli, burnt butter, squash & sage (V)(N)

SIDES:

Vegetable biryani coriander raita (V)
Slow roasted baby potatoes (VG)(GF)
Phad thai noodles with bok choy (V)(N)

DESSERTS:

Cardamom cheesecake, crushed pistachio crumb, berry sauce, laban ice cream (N)
Coffee custard, dark chocolate, blood orange, almonds (N)
Hazelnut praline (N)
Umm Ali
Cut fruit salad (VG)(GF)

MIDDLE EASTERN & INDIAN BUFFET

ALL MENUS INCLUDE

Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread



MENU 1

SALADS:

Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio

*Beetroot and cumin mash with root vegetable crisps

*Smashed butter bean salad, walnut pesto, chilli & garlic (V)

Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)

WOOD PLANKS:

*Arabic mezze, vine leaves, hummus, fattoush, chilli labneh & Arabic breads (V)

BOWL FOOD (SERVED HOT):

Lamb kofta, smoked eggplant caviar, pickled red onion salsa, yoghurt & pita

MAINS:

*Chicken shish tawook, mint, roasted cherry tomatoes & labneh

*Butter chicken, curried potatoes, fried cauliflower, cucumber & mint

Tandoori lamb chops, pickles & raita

SIDES:

*Vegetable biryani

Fried potatoes with spices & fried onions

DESSERTS:

*Salted caramel tarts, dulce de leche sauce

*Mini eton mess, vanilla cream, berries & berry sauce

Mini lemon cheesecake, salted caramel, orange white chocolate wafer



MENU 2

SALADS:

Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio

Char-grilled broccoli with chilli and garlic

*Beetroot and cumin mash with root vegetable crisps

Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)

WOOD PLANKS:

*Arabic mezze, vine leaves, hummus, fattoush, chilli labneh & Arabic breads (V)

BOWL FOOD (SERVED HOT):

Lamb kofta, smoked eggplant caviar, pickled red onion salsa, yoghurt & pita

MAINS:

*Chicken shish tawook, mint, roasted cherry tomatoes & labneh

*Butter chicken, curried potatoes, fried cauliflower, cucumber & mint

Tandoori lamb chops, pickles & raita

Aloo Matar (V)

SIDES:

*Vegetable biryani

Fried potatoes with spices & fried onions

DESSERTS:

*Salted caramel tarts, dulce de leche sauce

*Mini eton mess, vanilla cream, berries & berry sauce

Mini lemon cheesecake, salted caramel, orange white chocolate wafer

Orange chocolate kunafa, caramelized banana, peanut brittle

***Chefs Special**



MENU 3

SALADS:

Roasted aubergine with cumin yoghurt, coriander, curry leaves, herb oil and chilli

Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio

Char-grilled broccoli with chilli and garlic

*Beetroot and cumin mash with root vegetable crisps

*Smashed butter bean salad, walnut pesto, chilli & garlic (V)

Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)

WOOD PLANKS:

Moutabal, tabbouleh, mouhammara, shanklish & moudardara (V)

*Arabic mezze, vine leaves, hummus, fattoush, chilli labneh & Arabic breads (V)

BOWL FOOD (SERVED HOT):

Potato, spinach, curried cauliflower pakora, pomegranate yoghurt (v)

Lamb kofta, smoked eggplant caviar, pickled red onion salsa, yoghurt & pita

MAINS:

*Chicken shish tawook, mint, roasted cherry tomatoes & labneh

*Butter chicken, curried potatoes, fried cauliflower, cucumber & mint

Tandoori lamb chops, pickles & raita

Potato and Aubergine Curry

Aloo Matar (V)

SIDES:

*Vegetable biryani

Fried potatoes with spices & fried onions

Spiced cous cous

DESSERTS:

*Salted caramel tarts, dulce de leche sauce

*Mini eton mess, vanilla cream, berries & berry sauce

*Um Ali

Orange chocolate kunafa, caramelized banana, peanut brittle

Fresh cut fruit platter

BUFFET SELECTOR

MIDDLE EASTERN & INDIAN BUFFET

ALL MENUS INCLUDE

Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread



MENU	1	2	3	4
Salads	4	5	6	7
Wood Planks	1	1	2	3
Hot Bowls	1	1	2	2
Mains Sides	3	4	5	5
Desserts	2	2	3	4
	3	4	5	5

Select your items from the below

SALADS

Roasted aubergine with cumin yoghurt, coriander, curry leaves, herb oil and chilli
Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio
Char-grilled broccoli with chilli and garlic
Roasted mixed cauliflower with saffron, sultanas, fried capers and parsley
*Beetroot and cumin mash with root vegetable crisps
Hummus with zhough, crispy chickpeas and roasted red peppers
Red pepper hummus (V)
Chopped Arabic salad, cirtus & herbs (V)
*Smashed butter bean salad, walnut pesto, chilli & garlic (V)
Lentils with garlic, cumin, mint, parsley, lemon
Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)
Kachumber Salad

WOOD PLANKS

Moutabal, tabbouleh, mouhammara, shanklish & moudardara (V)
*Arabic mezze, vine leaves, hummus, fattoush, chilli labneh & Arabic breads (V)

BOWL FOOD (SERVED HOT)

Pea Bhajis, cucumber mint raita (v)
Potato, spinach, curried cauliflower pakora, pomegranate yoghurt (v)
Lamb kofta, smoked eggplant caviar, pickled red onion salsa, yoghurt & pita
Arabic braised lamb spring rolls

MAINS

*Chicken shish tawook, mint, roasted cherry tomatoes & labneh
Baby lamb ouzi, traditional accompaniments
Fish sayadieh
Dawood basha, spiced tomato sauce
Ras el hanout spiced chicken & vegetable tagine, olives & potatoes
*Butter chicken, curried potatoes, fried cauliflower, cucumber & mint
Tandoori lamb chops, pickles & raita
Potato and Aubergine Curry
Dal Makhani (V)
Aloo Matar (V)
Foul moudamas, roasted tomatoes, olive, pickled vegetables (V)
Vegetable pakoda (V)
Aloo gopi harrah pyaz (V)
Dal makhani (V)

SIDES

*Vegetable biryani
Fried potatoes with spices & fried onions
Saffron rice
Steamed basmati rice
Spiced cous cous

DESSERTS

*Salted caramel tarts, dulce de leche sauce
Orange yoghurt pannacotta, pistachio biscotti
Doughnuts, condensed milk caramel, cardamom cream
Lemon meringue tarts, berries
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer
Sticky date pudding, caramel
*Um Ali
Chocolate cannoli, hazelnut mousse, orange marmalade salad
Orange chocolate kunafa, caramelized banana, peanut brittle
Fresh cut fruit platter

••• EUROPEAN BUFFET •••

ALL MENUS INCLUDE

*Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread*



MENU 1

SALADS:

Caesar salad with smoked chicken, foccacia croutons & anchovy
*Red cabbage & fennel slaw, onions, herbs & creme fraiche (V)
*Roasted brassicas, garlic, parsley & hazelnuts
Puy lentils, grilled halloumi, roasted tomatoes & red onions with lemon dressing
Watermelon & feta salad with basil & red onions
Pasta salad with roasted vegetables & Italian dressing

WOOD PLANKS:

Grilled and marinated vegetable planks, aiolis & dressings (V)

BOWL FOOD (SERVED HOT):

*Mini wagyu burgers, chipotle aioli & pickles
BBQ chicken, sweetcorn salsa

MAINS:

Grilled beef fillet, asparagus & wild mushroom
*Peruvian grilled chicken, green sauce
Vegetable Lasagna (V)

SIDES:

*Confit potatoes with herbs
Roasted vegetables

DESSERTS:

*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer



MENU 2

SALADS:

Caesar salad with smoked chicken, foccacia croutons & anchovy
*Red cabbage & fennel slaw, onions, herbs & creme fraiche (V)
*Roasted brassicas, garlic, parsley & hazelnuts
Puy lentils, grilled halloumi, roasted tomatoes & red onions with lemon dressing
Watermelon & feta salad with basil & red onions

WOOD PLANKS:

*Italian cheese planks, tomato paste & olives
Grilled and marinated vegetable planks, aiolis & dressings (V)

BOWL FOOD (SERVED HOT):

*Mini wagyu burgers, chipotle aioli & pickles

MAINS:

Grilled beef fillet, asparagus & wild mushroom
*Peruvian grilled chicken, green sauce
Vegetable Lasagna (V)
Braised lamb with green peppers & orange, chilli gravy

SIDES:

*Confit potatoes with herbs
Roasted vegetables

DESSERTS:

*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer
Orange chocolate kunafa, caramelized banana, peanut brittle

***Chefs Special**



MENU 3

SALADS:

Caesar salad with smoked chicken, foccacia croutons & anchovy
Roasted beetroot, carrot & orange salad, herbs
*Red cabbage & fennel slaw, onions, herbs & creme fraiche (V)
*Roasted brassicas, garlic, parsley & hazelnuts
Puy lentils, grilled halloumi, roasted tomatoes & red onions with lemon dressing
Watermelon & feta salad with basil & red onions

WOOD PLANKS:

Smoked meat planks, bagna cauda & roast peppers
*Italian cheese planks, tomato paste & olives
Grilled and marinated vegetable planks, aiolis & dressings (V)

BOWL FOOD (SERVED HOT):

*Mini wagyu burgers, chipotle aioli & pickles
*Lemon & thyme chicken skewers, roast garlic mayo

MAINS:

Grilled beef fillet, asparagus & wild mushroom
Cod fillets, creamed spinach, salsa verde
Vegetable Lasagna (V)
Spicy, sticky BBQ chicken
Braised lamb with green peppers & orange, chilli gravy

SIDES:

Herb mashed potato
*Confit potatoes with herbs
Roasted vegetables
Fragrant herb rice
Steamed vegetables
Roasted garlic & thyme potatoes

DESSERTS:

*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
*Um Ali
Orange chocolate kunafa, caramelized banana, peanut brittle
Fresh cut fruit platter

BUFFET SELECTOR

EUROPEAN BUFFET

ALL MENUS INCLUDE

Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread



MENU	1	2	3	4
Salads Wood	4	5	6	7
Planks Hot	1	1	2	3
Bowls Mains	1	1	2	2
Sides	3	4	5	5
Desserts	2	2	3	4
	3	4	5	5

Select your items from the below

SALADS

Roasted potato & parsnip with mango salsa & coriander (V)
Roasted Nicoise salad (V)
American potato salad (V)
Caesar salad with smoked chicken, foccacia croutons & anchovy
Roasted beetroot, carrot & orange salad, herbs
*Red cabbage & fennel slaw, onions, herbs & creme fraiche (V)
Heart of palm & vegetable chopped salad
*Roasted brassicas, garlic, parsley & hazelnuts
Puy lentils, grilled halloumi, roasted tomatoes & red onions with lemon dressing
Watermelon & feta salad with basil & red onions
Pasta salad with roasted vegetables & Italian dressing

WOOD PLANKS

Smoked meat planks, bagna cauda & roast peppers
*Italian cheese planks, tomato paste & olives
Grilled and marinated vegetable planks, aiolis & dressings (V)

BOWL FOOD (SERVED HOT)

Braised beef, cheddar & mustard croutons
*Mini wagyu burgers, chipotle aioli & pickles
BBQ chicken, sweetcorn salsa
Flaked roast salmon, chive mash, lentil & chorizo cassoulet
Mushroom & spinach "Mac & Cheese" (V)
*Lemon & thyme chicken skewers, roast garlic mayo
Fried calamari, smoked paprika salt, spiced lime mayonnaise

MAINS

Jerk chicken legs, pineapple salsa
*Osso bucco, roasted tomatoes, celeriac puree, gremolata
Chicken cacciatore, root vegetables, black olives, parmesan & rich tomato sauce
Grilled beef fillet, asparagus & wild mushroom
Goats cheese & potato ravioli, burnt butter, squash & sage
Pulled lamb shoulder, grilled polenta, spinach, oven roasted tomato, olive thyme jus
*Peruvian grilled chicken, green sauce
Cod fillets, creamed spinach, salsa verde
Baked potato gnocchi with slow cooked beef ragu (or roasted vegetables!) (V)
Baked pasta with creeme cheese sauce and baby asparagus (V)
Vegetable Lasagna (V)
Barley mushroom "risotto" (V)
Spicy, sticky BBQ chicken
Braised lamb with green peppers & orange, chilli gravy

SIDES

Herb mashed potato
*Confit potatoes with herbs
Roasted vegetables
Fragrant herb rice
Steamed vegetables
Roasted garlic & thyme potatoes

DESSERTS

*Salted caramel tarts, dulce de leche sauce
Orange yoghurt pannacotta, pistachio biscotti
Doughnuts, condensed milk caramel, cardamom cream
Lemon meringue tarts, berries
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer
Sticky date pudding, caramel
*Um Ali
Chocolate cannoli, hazelnut mousse, orange marmalade salad
Orange chocolate kunafa, caramelized banana, peanut brittle
Fresh cut fruit platter

ASIAN BUFFET

ALL MENUS INCLUDE

*Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread*



MENU 1

SALADS:

Shredded malay prawn & chicken salad, coconut sambal
*Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
Asian slaw, mint, coriander, kaffir lime, fried onion, roasted peanuts,
lime vinaigrette
Veggie noodles with curried coconut sauce

WOOD PLANKS:

*Asian style hot smoked salmon, cucumber & bean shoot salad &
soy-ginger-chili dressing

BOWL FOOD (SERVED HOT):

Mini dim sum baskets, dressings, dips & sauces

MAINS:

*Braised beef brisket, bok choy, green chili, ginger, red onion salsa
Green Thai curry with seafood, baby eggplant & Thai basil
Braised chicken mussaman, potato, white onion & roasted peanuts

SIDES:

Wok fried vegetables with oyster & soy
Vegetable fried rice

DESSERTS:

*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer



MENU 2

SALADS:

Shredded malay prawn & chicken salad, coconut sambal
*Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
Asian slaw, mint, coriander, kaffir lime, fried onion, roasted peanuts,
lime vinaigrette
Seafood salad with honey, coriander & Asian lime
Veggie noodles with curried coconut sauce

WOOD PLANKS:

Beef & tuna tataki, wasabi mayo & pickled carrot salad

BOWL FOOD (SERVED HOT):

Mini dim sum baskets, dressings, dips & sauces

MAINS:

*Braised beef brisket, bok choy, green chili, ginger, red onion salsa
Green Thai curry with seafood, baby eggplant & Thai basil
Braised chicken mussaman, potato, white onion & roasted peanuts
Teriyaki salmon, wok fried bok choy

SIDES:

Wok fried vegetables with oyster & soy
Vegetable fried rice

DESSERTS:

*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
Mini lemon cheesecake, salted caramel, orange white chocolate wafer
Orange chocolate kunafa, caramelized banana, peanut brittle



MENU 3

SALADS:

Shredded malay prawn & chicken salad, coconut sambal
*Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
Asian slaw, mint, coriander, kaffir lime, fried onion, roasted peanuts,
lime vinaigrette
Seafood salad with honey, coriander & Asian lime
Veggie noodles with curried coconut sauce
Beetroot and cumin Mash (from middle eastern)

WOOD PLANKS:

*Asian style hot smoked salmon, cucumber & bean shoot salad &
soy-ginger-chili dressing
Beef & tuna tataki, wasabi mayo & pickled carrot salad

BOWL FOOD (SERVED HOT):

*Miso blackened cod, udon noodles, yuzu dressing
Mini dim sum baskets, dressings, dips & sauces

MAINS:

*Braised beef brisket, bok choy, green chili, ginger, red onion salsa
Green Thai curry with seafood, baby eggplant & Thai basil
Braised chicken mussaman, potato, white onion & roasted peanuts
*Beef rendang, kaffir lime & coconut cream
Teriyaki salmon, wok fried bok choy

SIDES:

Wok fried vegetables with oyster & soy
Vegetable fried rice
Sesame-garlic broccoli

DESSERTS:

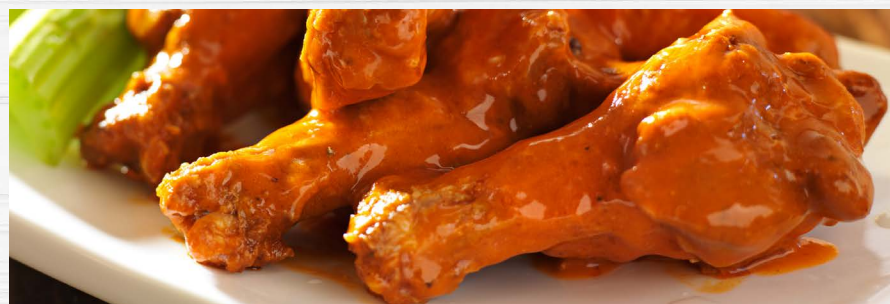
*Salted caramel tarts, dulce de leche sauce
*Mini eton mess, vanilla cream, berries & berry sauce
*Um Ali
Orange chocolate kunafa, caramelized banana, peanut brittle
Fresh cut fruit platter

BUFFET SELECTOR

ASIAN BUFFET

ALL MENUS INCLUDE

Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread



CHOOSE WHICH PRICE OPTION SUITS YOUR BUDGET

MENU	1	2	3	4
Salads Wood	4	5	6	7
Planks Hot	1	1	2	3
Bowls Mains	1	1	2	2
Sides	3	4	5	5
Desserts	2	2	3	4
	3	4	5	5

Select your items from the below

SALADS

Shredded malay prawn & chicken salad, coconut sambal
 *Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
 Asian slaw, mint, coriander, kaffir lime, fried onion, roasted peanuts,
 lime vinaigrette
 Seafood salad with honey, coriander & Asian lime
 Veggie noodles with curried coconut sauce

WOOD PLANKS

*Asian style hot smoked salmon, cucumber & bean shoot salad &
 soy-ginger-chili dressing
 Smoked eggplant with soft mozzarella & chilli (v)
 Beef & tuna tataki, wasabi mayo & pickled carrot salad

BOWL FOOD (SERVED HOT)

*Miso blackened cod, udon noodles, yuzu dressing
 Thai grilled chicken, cucumber salad, nam jim jaew
 Mini dim sum baskets, dressings, dips & sauces
 Confit chicken wings, siraicha & honey, pickled vegetables

MAINS

*Braised beef brisket, bok choy, green chili, ginger, red onion salsa
 Green Thai curry with seafood, baby eggplant & Thai basil
 Braised chicken mussaman, potato, white onion & roasted peanuts
 *Beef rendang, kaffir lime & coconut cream
 Teriyaki salmon, wok fried bok choy
 Sweet & sour chicken, caramelized pineapple
 Cantonese steamed white fish, banana leaf, chilli, ginger & spring
 onions
 Stir fried noodles (V)

SIDES

Wok fried vegetables with oyster & soy
 *Steamed coconut rice
 Vegetable fried rice
 Thai sweet chili green beans
 Sesame-garlic broccoli

DESSERTS

*Salted caramel tarts, dulce de leche sauce
 Orange yoghurt pannacotta, pistachio biscotti
 Doughnuts, condensed milk caramel, cardamom cream
 Lemon meringue tarts, berries
 *Mini eton mess, vanilla cream, berries & berry sauce
 Mini lemon cheesecake, salted caramel, orange white chocolate wafer
 Sticky date pudding, caramel
 *Um Ali
 Chocolate cannoli, hazelnut mousse, orange marmalade salad
 Orange chocolate kunafa, caramelized banana, peanut brittle
 Fresh cut fruit platter

••• BREAKFAST •••

ALL BREAKFASTS INCLUDE
(1) Fresh Juice, (1) Vitamin Water
Brewed Coffee Beans, Selection of teas, Still water



BREAKFAST MENU 1

Freshly baked croissants: Butter, Cheese, Zaatar & Chocolate
 Chocolate Muffins
 Fresh Red & Green Apples



BREAKFAST MENU 2

Freshly baked croissants: Butter, Cheese, Zaatar & Chocolate
 Chocolate Muffins
 Fresh Red & Green Apples
 Toast with Jam
 Greek Yoghurt Pots, Crunchy Granola & Berry Compote



BREAKFAST MENU 3

Freshly baked croissants: Butter, Cheese, Zaatar & Chocolate
 Chocolate Muffins
 Fresh Red & Green Apples
 Toast with Jam
 Greek Yoghurt Pots, Crunchy Granola & Berry Compote
 Breakfast Antipasti Boards – Smoked Meat & Fish, Pickles & Olives, Vegetables & Spreads



BREAKFAST MENU 4

Freshly baked croissants: Butter, Cheese, Zaatar & Chocolate
 Chocolate Muffins
 Fresh Red & Green Apples
 Toast with Jam
 Greek Yoghurt Pots, Crunchy Granola & Berry Compote
 Breakfast Antipasti Boards – Smoked Meat & Fish, Pickles & Olives, Vegetables & Spreads

“Choose from the below four hot breakfast items”

UPGRADES (4 HOURS)

Arabic Coffee	13
Dates	9
Fresh Juice	8
Smoothies (1X)	13
Iced Coffee	13
Coffee Machine	

FRESH JUICES

Orange
 Watermelon
 Pineapple
 lemon and mint

SMOOTHIES

Strawberry & Orange Smoothies
 Green Tea & Blueberry Smoothies
 Banana-Ginger Smoothies
 Peach, Mango & Banana Smoothies
 *Pineapple & Coconut Smoothies
 Carrot & Apple Smoothies

Choose any 2 hot item and add to any breakfast per person

HOT BREAKFAST

Eggs – Fried, Poached, Scrambled or Boiled
 Sausages – Chicken & Herb or Beef
 Crisp Turkey Bacon
 *Bloody Mary Roasted Tomatoes
 Thyme & Garlic Flat Mushrooms
 Hash Browns or Fried Potatoes
 Homemade “Baked Beans”

... BOWL FOOD ...

These are great for small, informal gatherings and bigger cocktail parties...



MENU 1

HOT:

- *Pan roasted mushrooms, quinoa, rosemary & parmesan (v)
- *Tempura soft-shell crab, Szechuan sea salt, pickled cucumber & lime dressing
- BBQ braised beef short ribs & muddy rice (gf)
- Roast chicken, spiced smoked eggplant, roasted peppers, confit lemon jam, zaatar yoghurt

COLD:

- *Beef bresaola, buffalo mozzarella, rocket & parmesan salad
- *House smoked salmon, pickled cucumber & horseradish
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint
- *Smoked duck salad, bean shoots, rocket, pomegranate & chili dressing (gf)

SWEETS:

- *"Pavlova", passion fruit cream & caramelized banana
- Peanut butter & chocolate brownie ice cream bars
- *Um Ali



MENU 2

HOT:

- *Pan roasted mushrooms, quinoa, rosemary & parmesan (v)
- *Tempura soft-shell crab, Szechuan sea salt, pickled cucumber & lime dressing
- BBQ braised beef short ribs & muddy rice (gf)
- Roast chicken, spiced smoked eggplant, roasted peppers, confit lemon jam, zaatar yoghurt
- *Crispy skinned salmon "Nicoise"

COLD:

- *Beef bresaola, buffalo mozzarella, rocket & parmesan salad
- Spiced king prawns, citrus dressing, orange & fennel salad
- *House smoked salmon, pickled cucumber & horseradish
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint
- *Smoked duck salad, bean shoots, rocket, pomegranate & chili dressing (gf)

SWEETS:

- *"Pavlova", passion fruit cream & caramelized banana
- Chocolate & Peanut Brownies
- *Mini eton mess, vanilla cream, berries & berry sauce
- *Um Ali



MENU 3

HOT:

- Potato & goats cheese ravioli, caramelized squash, burnt butter & sage (v)
- *Pan roasted mushrooms, quinoa, rosemary & parmesan (v)
- *Tempura soft-shell crab, Szechuan sea salt, pickled cucumber & lime dressing
- BBQ braised beef short ribs & muddy rice (gf)
- Roast chicken, spiced smoked eggplant, roasted peppers, confit lemon jam, zaatar yoghurt
- Chargrilled lamb sausage, mustard mash, jus
- *Crispy skinned salmon "Nicoise"

COLD:

- Smoked ricotta, pickled baby beetroots, hazelnuts & dried pears
- *Beef bresaola, buffalo mozzarella, rocket & parmesan salad
- Spiced king prawns, citrus dressing, orange & fennel salad
- *House smoked salmon, pickled cucumber & horseradish
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint
- Smoked goose ham, marinated artichokes, wood fired peppers & soft goats cheese
- *Smoked duck salad, bean shoots, rocket, pomegranate & chili dressing (gf)

SWEETS:

- *"Pavlova", passion fruit cream & caramelized banana
- Peanut butter & chocolate brownie ice cream bars
- *Mini eton mess, vanilla cream, berries & berry sauce
- *Um Ali

DELI LUNCH MENU

ALL MENUS INCLUDE

Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water



MENU 1

SALADS

Caesar salad with smoked chicken, foccacia croutons & anchovy
Grilled & marinated vegetable planks, aiolis & dressings (V)
Mixed lettuce bar with tomato, cucumber, corn, olives, red onions & low fat dressings (V) (VG)

SOUP

Roasted pumpkin soup with sage (V)

SANDWICHES

Pulled slow roast BBQ beef, emmenthal, grilled onion, horseradish mayo on multigrain bread
Chipotle chicken sandwich, grated cheddar, rocket in kraftcorn roll
Classic tuna sandwich with sweet corn, red onion, parsley in plain ciabatta
Red pepper hummus, homemade falafel wrap with locally farmed rucola (V)

SWEET

Cut fruit salad in orange & star anis jus
Pecan honey tart with lime mascarpone & orange segments
Double chocolate brownie

MENU 2

SALADS

Superfood quinoa salad (V) (GF)
Penne & fried zucchini salad with capers, dried tomatoes, parsley & parmesan
Arabic mezze - Moutabal, tabbouleh, mouhammara, Arabic bread (v)
Mixed lettuce bar with tomato, cucumber, corn, olives, red onions & low fat dressings (V) (VG)

SOUP

Mexican corn & tomato soup (V)(VG)

HOT SANDWICHES

Braised back rib ruben sandwiches, with cabbage slaw, gruyere cheese, grilled onion & ciabatta

COLD SANDWICHES

Chipotle chicken sandwich, grated cheddar, rocket in kraftcorn roll
California Veggie Sandwich avocado & goat cheese, cucumber, red onion, alfalfa sprouts, grated carrots, & radishes rustic baguette (V)
House smoked salmon, pickled cucumber & horseradish in rye baguette
Falafel & halloumi wrap, harissa mayo, rocket & wheat tortilla (V)

SWEET

Cut fruit salad in orange & star anis jus
Lemon cheese cake with orange chili glaze
Peach & blueberry Greek yoghurt cake
Mini doughnut filled with lemon custard

CUSTOMIZE YOUR OWN!

SALADS

Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
Smoked eggplant with soft mozzarella & chilli (v)
Red cabbage slaw, onions, herbs & creme fraiche (v)
American potato salad (v)
Caesar salad with smoked chicken, foccacia croutons & anchovy
Red pepper hummus (v)
Arabic mezze - Moutabal, tabbouleh, mouhammara, Arabic bread (v)
Chopped Arabic salad, cirtus & herbs (v)
Roasted Nicoise Salad
Grilled & marinated vegetable planks, aiolis & dressings (v)
Local butter lettuce, radicchio, sun dried tomatoes, baby capers, radish & citrus (V)
Cucumber salad with smashed garlic & ginger (V)
Green beans salad with mustard seed, tarragon & chard (V)
Lentils, baby spinach, Greek yoghurt, Indian spices (V)
Superfood quinoa salad (V) (GF)
Barley & pomegranate salad (V)
Penne & fried zucchini salad with capers, dried tomatoes, parsley & parmesan (V)
Winter vegetables cous cous (V)
Mixed lettuce with low fat dressings (& some higher fat dressings too!)
Roasted peppers, artichokes, eggplant & zucchini with red pesto & herbs (GF) (V)

COLD SANDWICHES

BBQ Chicken gruyere cheese, baby spinach Sandwich on crusty baguette (N)
Turkey Ham, tomato, cucumber lettuce & mayo spinach wrap
Classic tuna sandwich with sweet corn, red onion, parsley in plain ciabatta
California Veggie Sandwich avocado & goat cheese, cucumber, red onion, alfalfa sprouts, grated carrots, & radishes rustic baguette
House smoked salmon, pickled cucumber & horseradish in rye baguette
Grilled mixed mushroom sundried tomato wild rocket seed baguette
Classic tuna sandwich with sweet corn, red onion, parsley in plain ciabatta
California Veggie Sandwich avocado & goat cheese, cucumber, red onion, alfalfa sprouts, grated carrots, & radishes rustic baguette
House smoked salmon, pickled cucumber & horseradish in rye baguette
Tandoori chicken pickle cucumber mint mayo on brioche bun
Beef pastrami creamy slaw avocado wild rocket on ciabatta
Roasted Red Pepper & Mozzarella Sandwiches with Arugula Pesto
BBQ pulled chicken with apple slaw, mixed leaf on onion ciabatta
Teriyaki beef steak, caramelized onion gruyere cheese rustic granny baguette
Tandoori vegetables, pickle cucumber, mango coriander mayo corn baguette
Turkey ham yellow cheddar wild rocket honey mustard mayo on brown ciabatta
House smoked Scottish salmon with honey cucumber slaw on brioche roll
Kale grilled garlic chicken cheddar cheese tomato chutney onion ciabatta

HOT SANDWICHES

Classic BLT sandwich, yellow mustard mayo, romaine & turkey bacon
Grilled Cajun chicken ciabatta with cheddar & rocket
Roast beef sandwiches, grilled onion, mustard mayo, spinach & multigrain ciabatta
Grilled Chicken tikka wrap, mint yoghurt, iceberg lettuce & masala onion
Crispy kebba wrap with rucola, tahini mayo & red onions
Grilled vegetable Panini with pesto mayo
Bacon & Egg toasties, plum tomato & emmenthal cheese, brown slice

SWEET

Lemon cheese cake with orange chili glaze
Peach & blueberry Greek yoghurt cake
Dark yellow berry entremet
Sesame caramel eclair
Exotic fruit financier
Almond pineapple cake with basil gel
Pecan honey tart with lime mascarpone & orange segments
Seasonal cut fruit with mint syrup/
Exotic fruit cuts with mint honey syrup, rosemary raspberry sauce, cardamom saffron sauce
Coconut panna cotta with pineapple jelly
Sour cherry brioche on mango custard
Mini doughnut filled with lemon custard
Cherry milk chocolate roulade
Green tea tiramisu with crispy almond stick
Salted caramel rice pudding with berries blast
Awamat with sugar syrup
Katayef walnuts
Banana caramel pudding (under carving light)

••• CANAPE •••

ALL CANAPE MENUS INCLUDE
*Chilled juices and soft drinks, Brewed Coffee Beans
Selection of teas, Still & Sparkling water*



MENU 1

TABLE TOP NIBBLES

Mexican spiced chocolate popcorn

COLD

Avocado & air dried tomato, rye toast

*Thai shredded duck salad, green mango, chilli, lime & mint

Duck rillete, beetroot & quail egg

Spiced beef carpaccio, shaved goats cheese, walnut & pear salad

HOT

*Mini burgers, charred leek aioli, pickles

Confit chicken wings, sumac & honey bbq sauce

*Tuna tataki, wasabi avocado, sesame seaweed salad

Vegetable, shiitake & water chestnut spring rolls, Asian dipping sauce (v)

DESSERT

*"Pavlova", passion fruit cream & caramelized banana

*Churros, cinnamon sugar, spiced chocolate

Mini eclairs – vanilla, chocolate, strawberry, coffee, salted caramel, pistachio

Mini macaroons – vanilla, chocolate, orange, strawberry, rose, pistachio



MENU 2

TABLE TOP NIBBLES

Grissini, roasted onion dip & guacamole

COLD

Avocado & air dried tomato, rye toast

*Thai shredded duck salad, green mango, chilli, lime & mint

Duck rillete, beetroot & quail egg

Salt cod brandade, pepperonata & saffron aioli

truffle oil (v)

Spiced beef carpaccio, shaved goats cheese, walnut & pear salad

HOT

*Mini burgers, charred leek aioli, pickles

Mini achiote chicken tacos, roasted pineapple & chilli salsa

*Tuna tataki, wasabi avocado, sesame seaweed salad

Vegetable, shiitake & water chestnut spring rolls, Asian dipping sauce (v)

*Chorizo, artichoke & potato croquettes

DESSERT

*"Pavlova", passion fruit cream & caramelized banana

Chocolate orange ganache,

*Churros, cinnamon sugar, spiced chocolate

Mini eclairs – vanilla, chocolate, strawberry, coffee, salted caramel, pistachio

Mini macaroons – vanilla, chocolate, orange, strawberry, rose, pistachio



MENU 1

TABLE TOP NIBBLES

Mexican spiced chocolate popcorn

Grissini, roasted onion dip & guacamole

COLD

Chargrilled lamb, mint, sugar snaps & citrus aioli

Avocado & air dried tomato, rye toast

*Thai shredded duck salad, green mango, chilli, lime & mint

Duck rillete, beetroot & quail egg

Salt cod brandade, pepperonata & saffron aioli

Spiced beef carpaccio, shaved goats cheese, walnut & pear salad

HOT

Fish fingers, tartar sauce

*Mini burgers, charred leek aioli, pickles

Mini achiote chicken tacos, roasted pineapple & chilli salsa

*Tuna tataki, wasabi avocado, sesame seaweed salad

Vegetable, shiitake & water chestnut spring rolls, Asian dipping sauce (v)

*Chorizo, artichoke & potato croquettes

DESSERT

*"Pavlova", passion fruit cream & caramelized banana

Chocolate orange ganache,

*Churros, cinnamon sugar, spiced chocolate

Mini eclairs – vanilla, chocolate, strawberry, coffee, salted caramel, pistachio

Mini macaroons – vanilla, chocolate, orange, strawberry, rose, pistachio

CANAPE SELECTOR

ALL CANAPE MENUS INCLUDE
Chilled juices and soft drinks, Brewed Coffee Beans
Selection of teas, Still & Sparkling water



MENU	1	2	3
Cold Canapes Hot	4	5	6
Canapes Table	4	5	6
Top nibbles	1	1	2
Dessert Canapes	4	5	5

COLD

Chargrilled lamb, mint, sugar snaps & citrus aioli
Fin de Claire oysters, bloody mary dressing
Avocado & air dried tomato, rye toast
*Thai shredded duck salad, green mango, chilli, lime & mint
Basil polenta, mushroom ragu & melted swiss cheese (v)
Tuna poke, scallion, chilli, sesame & seaweed
Smoked mackerel, pickled cucumber & wasabi
Duck rilette, beetroot & quail egg
*Lemon & herb ricotta, pickled mushroom & chervil (v)
Cured salmon, horseradish, apple & charred leek
Seared shrimps, parmesan polenta, siraicha mayo, asparagus & coriander
Parmesan & truffle grissini, smoked goose & green olive
*Pickled pepper, anchovy & herb toast
Salt cod brandade, pepperonata & saffron aioli
Honey roast beets, goats curd & sourdough toast (v)
Buckwheat blinis, wild mushroom pate, shallots, beetroot, caper & truffle oil (v)
Spiced beef carpaccio, shaved goats cheese, walnut & pear salad
Smoked haddock pate, cherry tomato & spring onion

HOT

Fish fingers, tartar sauce
*Mini burgers, charred leek aioli, pickles
Mini salt roast potatoes, hollandaise sauce & herbs (v)
Spinach & goats cheese quesadilla, salsa roja (v)
Confit chicken wings, sumac & honey bbq sauce
Mini achiote chicken tacos, roasted pineapple & chilli salsa
Corn, crab & jalapeno fritters, coriander pesto
Vegetable empanadas, chimichurri (v)
*Tuna tataki, wasabi avocado, sesame seaweed salad
Ras el hanout spiced chicken & currant pastries
Beef ragu & melting mozzarella arancini
Braised beef empanadas, chimichurri
Dukkah crusted prawns, mint relish
Vegetable, shiitake & water chestnut spring rolls, Asian dipping sauce (v)
*Chorizo, artichoke & potato croquettes
Hot smoked salmon,
Scotch quail egg, brioche crumbs & truffle aioli
Pea, fennel & salted ricotta arancini (v)
Chicken, spinach & feta quesadilla, avocado sour cream
Beef tartar crostini, mustard relish

TABLE TOP NIBBLES

Mexican spiced chocolate popcorn
Sugared chili and spring onion cashews
*Corn chips & salsa
Grissini, roasted onion dip & guacamole
Crudités with citrus labneh & baba ganoush

DESSERT

Mini chocolate brownies, caramel mousse, hazelnuts
*“Pavlova”, passion fruit cream & caramelized banana
Sour raspberry and milk choc tarts
Chocolate orange ganache,
Fruit tiramisu pots
Soft doughnuts, lemon curd
*Churros, cinnamon sugar, spiced chocolate
Yoghurt pannacotta, mango, sesame crunch & basil
Mini eclairs – vanilla, chocolate, strawberry, coffee, salted caramel, pistachio
Mini macaroons – vanilla, chocolate, orange, strawberry, rose, pistachio
Assorted truffles

DELI LUNCH BOX

*ALL LUNCH BOX INCLUDE
Kettle Chips, Fruit pot, Mini cake & Fresh Fruit*



MENU 1 STANDARD

Whole Sandwich, Chips, Fruit Pot, Mini Cake & Fresh Fruit Juice



MENU 2 PREMIUM

Whole Sandwich, Cold Savory Snack, Chips, Fruit Pot, Mini Cake & Fresh Juice



MENU 3 DELUXE

Whole Sandwich, Cold Savory, Mini Salad, Chips, Fruit Pot, Mini Cake & Fresh Juice



BENTO BOX

COLD

Wrap Sandwich, Salad, Dressing, Dessert & Fruit Pot

HOT

Hot Dish with bread roll, Salad, Dressing, Dessert & Fruit Pot

DELI LUNCH BOX

SELECTOR

ALL LUNCH BOX INCLUDE

Kettle Chips, Fruit pot, Mini cake & Fresh Fruit



SANDWICHES – ALL SERVED ON CRUSTY WHITE OR WHOLE MEAL CIABATTA

*Caprese - heirloom tomato, buffalo mozzarella & basil mayo (v)
Grilled veg, goats cheese, pesto & rocket (v)
*Falafel & Arabic chop salad mini wraps, lemon yoghurt & baba ganoush (v)
Roast chicken & baby spinach, herb mayo
Poached chicken, tuna mayo, crispy capers & roast peppers
Chermoula chicken, tahini yoghurt & beetroot coleslaw
*Smoked salmon, pickled cucumber, horseradish yoghurt
Roast beef, dijon mayo, onion jam, rocket
BBQ leg of lamb, grilled eggplant & salsa verde
Turkey bacon, lettuce, tomato, avocado & seed mustard mayo



COLD SAVORY SNACKS

Spicy feta & roasted pepper dip, parmesan grissini (v)
Spanish tortilla
*Chicken & apple sausage rolls, tomato relish
Spinach & quinoa muffins (v)
Squash, sage & chestnut rolls (v)
Vegetable empanadas, chimichurri (v)
*Scotch eggs, piccalilli
Smoked turkey bacon, tomato & cheddar quiche
Chorizo & pumpkin muffins (v)
Asian rice paper rolls, soy & ginger dressing (v)



MINI SALADS

Tuna, white bean, cucumber, tomato & parsley salad
*Texan smoked salmon, kipfler potato & roasted corn salad, chipotle vinaigrette
Caramelized pumpkin, goats cheese, pine nuts, spinach & quinoa salad (v)
Super grain salad, grilled vegetables, pomegranate, herbed yoghurt (v)
Chermoula chicken, chickpea & roasted carrot salad (GF D)
*Vietnamese chicken slaw, nuoc nam dressing
BBQ chicken breast, grain salad, pomegranate, sumac yoghurt
*Baby cos Caesar – turkey bacon, croutons, anchovy & parmesan
Puy lentil, grilled garlic & herb chicken, roasted beetroot, feta & hazelnuts salad (G)
Thai beef salad, egg noodles, crunchy veg, herbs, chili & lime

MINI CAKES

Chocolate brownies
Carrot cake
Pistachio, apricot & dark chocolate energy bars
Cinnamon sugar doughnuts



BENTO BOX

Hot or Cold Boxes to eat on the go!
Wrap Sandwich, Salad, Dressing, Dessert & Fruit Pot
Or
Hot Dish, Salad, Dressing, Dessert & Fruit Pot

HOT FOOD SELECTION

Chilli Con Carne, Basmati Rice, Coriander & Sour Cream
Beef Stroganoff, with plain rice, sour cream
Slow roast beef tenderloin with garlic mashed potato, peppercorn sauce & glazed Carrots
Chicken Biryani with cucumber raita and pickle
Thai Green Chicken Curry with Coriander Rice
Butter Chicken Masala with cumin rice, raita and Mint Chutney
Grilled Chicken Breast, Mashed Potato, Broccoli & Mushroom Sauce
Penne arabiata with grilled chicken, black olives and basil
Lamb Kofta Meatballs, spicy tomato sauce, pita bread, red onion slaw and tzatziki sauce
Braised Lamb Stew with Chilli & Orange, Crushed Potatoes & Broccoli
Seared Salmon, Roasted Nicoise, Rocket Pesto
Pan Seared sea bream with garlic greens vegetables, lemon wedges
Cream Gnocchi pasta with tomato sauce and caponata vegetable
Stir fried noodle with crunchy vegetable, oyster mushroom, soya ginger sauce and crushed peanuts
Vegetable Biryani with vegetable raita

	option 1	option 2	option 3
Sandwiches	1	1	1
Savory snacks	-	1	1
Mini salad	-	-	1

••• 4 HOUR COFFEE BREAK •••

ALL OFFER INCLUDE

Orange juice, Apple Juice, Watermelon & rosemary flavor water
Brewed coffee beans, selection of tea leaves
Still & sparkling mineral water



STANDARD MENU 1

COOKIES & BARS

White chocolate & cranberry cookies
Fresh Dates & nuts (N)

MORNING SPECIALS

Slice Banana and walnut cake (N)
Toasted Pumpkin and Flax Seeds
Red & Green Apples



PREMIUM MENU 2

COOKIES & BARS

White chocolate & macadamia nuts cookies (N)
Classic Granola Bars with jumbo oats, chia, nuts (N)(VG)

PASTRIES

Assorted Croissants and pana au chocolate

MORNING SPECIALS

Low fat yoghurt with berry jam (GF)
Slice green apple cake
Fresh Dates & nuts
Toasted Pumpkin and Flax Seeds
Red & Green Apples

SWEETS

Chocolate & Peanut Brownies
Slice watermelon and pineapple (VG)(GF)

COFFEE MACHINE



DELUXE MENU 3

COOKIES & BARS

Classic Granola Bar with cranberry, sunflower seeds, nuts (N)
Peanut butter cookies

PASTRIES

Assorted Croissant & Danish Pastries

MORNING SPECIALS

Fresh Dates & nuts (N)
Red & Green Apples
Toasted Pumpkin and Flax Seeds
Mini Bircher Mueseli Pots
Orange and Banana smoothies (GF)

COLD SNACKS & SANDWICHES

Chipotle chicken, pineapple slaw and rocket ciabatta
Roasted Red Pepper and Mozzarella Sandwiches with Arugula Pesto on focaccia (V)

SWEETS

Slice dry local date cake
Chocolate & Ricotta Cake
Coconut Pavlova, Passion Fruit Cream, Berries & White Chocolate
Fresh Cut Fruit (GF)(VG)

COFFEE MACHINE



VIP MENU 4

COOKIES & BARS

White chocolate & macadamia cookies (N)
Classic Granola Bars with jumbo oats, chia, nuts (N)

PASTRIES

Mini Plain croissant, Mini zatar croissant

MORNING SPECIALS

Low fat flavored yoghurt with honey, fruit jam, nuts and seeds
Orange and Cranberry Scones with wild honey and jams
Mini fruit Danish
Green apple, celery, grapes smoothies (VG)(GF)
Slice watermelon (VG)(GF)
Fresh Dates and nuts (N)
Toasted Pumpkin and Flax Seeds
Red & Green Apples

COLD SNACKS & SANDWICHES

Pull BBQ chicken mini brioche sandwich with grilled onion
Roast eggplant and Zucchini focaccia with mozzarella and pesto sauce
Wild Rice Grain Pot, Local Beans, Roast Sweet Potato & Roasted Carrot-Ginger Dressing (VG)(GF)

HOT SNACKS

Vegan samosa flautas with mint and corander relish (VG)
Cajun marinate chicken skewer with pineapple salsa (GF)

SWEETS

Chocolate mousse on sable with honey glazed nuts
Almond financier with strawberry and custard cream
Selection of Arabic Sweets (N)
Chia seed pudding with berries

COFFEE MACHINE

COFFEE BREAK

SELECTOR

ALL COFFEE BREAKS INCLUDE
(1) Juice, (1) Vitamin Water, Brewed Coffee Beans, Selection of teas
Still water, Selection of nuts, seeds & dried fruits



MENU	1	2	3	4
Cookie & Bars Smoothies	2	2	2	2
Pastries	-	-	-	1
Morning Specials	-	1	1	1
Cold Snacks & Sandwiches	1	1	2	2
Hot Snacks	-	-	2	2
Sweets	-	-	-	2
	-	1	1	2

JUICES

Orange, Pineapple, Apple, Mango

VITAMIN WATER

*Rosemary & watermelon
Citrus
Orange & ginger
Lemon & Mint
Strawberry & Basil

COOKIES & BARS

Cinnamon Cherry Granola Bars (n)
Blueberry-Vanilla Granola Bars (n)
Coconut Almond Granola Bars
Paleo Coconut Bars
Honey Oat Muesli Bars
Blueberry & Yoghurt Granola Bars
Apricot & Pistachio Oatmeal Cookies (n)
Chocolate Chip Oatmeal Cookies (n)
*Ginger Snap Oatmeal Cookies
Choc Chip Cookies
Hob Nob Cookies
Whole Wheat Cookies

SMOOTHIES

Strawberry & Orange Smoothies
Green Tea & Blueberry Smoothies
Banana-Ginger Smoothies
Peach, Mango & Banana Smoothies
*Pineapple & Coconut Smoothies
Carrot & Apple Smoothies

PASTRIES

Blueberry Muffins
*Banana Choc Chip Muffins
Lemon Curd Muffins
Spiced Pumpkin Muffins
Peach Yoghurt Muffins
Assorted Croissant
Assorted Danish Pastries

MORNING SPECIALS

Seasonal Fruit Salads
Greek Yoghurt Pots, Crunchy Muesli & Berry Compote (n)
Vanilla Yoghurt Pots, Crunchy Muesli & Apricot Compote (n)
*Greek Yoghurt Pots, Crunchy Muesli & Strawberries (n)
Greek Yoghurt Pots, Crunchy Muesli & Rhubarb Compote (n)
Greek Yoghurt Pots, Crunchy Muesli & Apple Paste (n)
Greek Yoghurt Pots, Crunchy Muesli & Plum Paste (n)
Banana Bread, Jam & Butter
Green or Red apples

COLD SNACKS & SANDWICHES

*Brunch Croissant – Turkey Ham & Emmenthal
Flaked Tuna, Fennel & Lemon, Sun Dried Tomato Ciabatta
Hummus, Grilled Peppers, Chilli, Rocket, Red Onion & Lime Flatbreads (v)
Cumin Pita Chips, Chilli-Garlic Flatbreads & Poppadoms (V)
Tomato Basil Bruschetta (V)
Brunch Croissant – Beef Pastrami & Swiss Cheese
Hot Smoked Salmon, Herb Citrus Crème Fraiche, Rye Bagel
Avocado, Chilli Labneh, Air Dried Tomato & Parmesan Flatbreads
Goats Cheese & Broad Bean Bruschetta (V)
BBQ Chicken with Coriander Slaw, Olive Ciabatta
*Halloumi, Roasted Red Pepper & Rocket Flatbread, Mint Yoghurt
Roast Chicken Banh Mi, Pickled Vegetables, Coriander, Sweet Chilli Mayo, Rustic Mini Baguette
Artichoke & Olive Crostini
Roast Beef, Dijon Mayo, Onion Jam, Ciabatta
Brunch Croissant – Smoked Salmon, Pickled Cucumber, Horseradish Cream Cheese
Prawn Brioche Roll, Celery, Parsley, Rocket & Lemon Mayo
Baked Three Cheese & Onion with Chive & Chorizo
Bresaola Bagels, Black Pepper Sour Cream, Pickled Vegetables & Rocket
Tomato & Mozzarella, Sun Dried Tomato Foccacia, Basil Mayo
Chermoula Chicken, Beetroot Coleslaw, Rustic Roll
Parmesan Grissini, Rosemary & Sea Salt Flatbreads & Corn Chips

COFFEE BREAK SELECTOR

ALL COFFEE BREAKS INCLUDE
(1) Juice, (1) Vitamin Water, Brewed Coffee Beans, Selection of teas
Still water, Selection of nuts, seeds & dried fruits



CHIPS AND DIPS

Spinach & Goats Cheese Dip
Smoked Paprika & White Bean Hummus (V)
Avocado & Lime Dip (V)
Baba Ghanoush (V)
Quinoa & Wild Rice Grain Pot, Avocado, Sweet
Potato & Roasted Carrot-Ginger Dressing (SF)
Thyme & Rock Salt Grissini, Sesame Lavosh &
Kettle Chips
Garlicky Yoghurt Dip, Herb Jam & Toasted
Almonds
Tuna "Nicoise" Crostini
Roasted Red Pepper & Cashew Ajvar
BBQ'd Fish Torta, Black Beans, and Avocado &
Salsa Verde
Chickpea Hummus Flatbread, Vegetable Salad,
Tahina, Zaatar & Mint Pesto
Cumin Pita Chips, Chilli-Garlic Flatbreads &
Poppadoms
Chipotle & Roasted Onion Dip
Grilled Beet Baba Ghanoush, Olive Oil & Toasted
Sesame
Grilled and Marinated Eggplant, Zucchini,
Roasted Peppers & Rocket Pot, Cous Cous & Torn
Mozzarella
Parmesan Grissini, Rosemary & Sea Salt
Flatbreads & Corn Chips (v)
Charred Sweet Potato Dip, Olive Oil, Sumac &
Zataar (v)
Thyme & Rock Salt Grissini, Sesame Lavosh &
Kettle Chips
Herby Feta Dip
Peach, Goose Speck & Mozzarella Crostini, Herb
Paste
Indian Spiced Eggplant & Onion Moutabal

HOT SNACKS

Jamaican Chicken Skewers, Banana Ketchup
*Sweetcorn Fritters, Chive Sour Cream
Hot Smoked Salmon, Dill & Potato Quinoa Cakes,
Horseradish Mayo
Lamb, Pistachio & Mozzarella Koftas
Corn Fritters, Jalapeno Mayo
Ricotta & Sage Fried Meatballs, Chunky Tomato
Sauce & Parmesan
Crab Cakes with Chipotle Remoulade
Wild Mushroom Arancini with Spicy Red Pepper
Dip (v)
Tamarind Chicken Lollipops, Charred Spring
Onion
Spanish Style Chicken Pastries with Romesco
Sauce
Smoky Onion Cheddar Toasts with Roasted Cherry
Tomato (v)
Lamb Merguez Sausage Rolls, Smoked Ketchup
Warm Chorizo, Red Pepper, Basil & Feta
Empanadas
Pea Bhaji, Chive Sour Cream (v)
Grilled Lamb Skewers, Rosemary Maple Glaze
Lamb Barbacoa Flautas, Lime & Coriander Sour
Cream
Thai Chicken Noodle Spring Rolls, Lime Chilli
Dipping Sauce
Mac & Cheese Bites (v)

SWEETS

Cherry & Coconut Lamington
Chocolate & Peanut Brownies
Pistachio & Honeycomb Chocolate
Selection of Arabic Sweets
Chocolate Crunch, Chocolate Soil
Mango Surprise
Toffee Popcorn Bark
English Raisin Scones with Apricot Jam & Saffron
Clotted Cream
*Mini Donut Bites, Cinnamon Sugar, Spiced
Chocolate Sauce
Gingerbread with Mascarpone & Fig Jam
Mini Passion Fruit & Mango Trifles
Crunchy Choc & Passion Tart
*Salted Caramel & Strawberry Sable
Candied Fruit Chocolate
Mini Donut Bites, Lemon Thyme Sugar, Berry
Sauce
Orange & Ginger Mousse, Chocolate Shavings
Mini Raspberry Pavlovas
Fresh Cut Pineapple Skewers, Chilli & Basil Syrup
Chocolate & Ricotta Cake
Coconut Pavlova, Passion Fruit Cream, Berries &
White Chocolate
Rocky Road Bark
Mini Donut, Toasted Coconut, Salted Caramel
Dipping Sauce
A Bucket of Ice Cream Pots
Green Apple Cake
Strawberry Rock Profiteroles
Milk & White Chocolate Lollies
White Choc Pistachio Bark

*Cinnamon Churros, Mexican Caramel Sauce
Snickers Chocolate Mousse
Coconut Parfait, Passion Jelly
Frozen Watermelon Skewers
Hazelnut & Raspberry Dome, Crunchy Biscuits
Mango Chili Pannacotta, Berry Sauce
Milk Choc Dried Cherry Bark
Lemon Curd Eclairs
Chocolate Berry Frangipane Bites
Balasham
Strawberry "Trifles"
Green Apple Cake

UPGRADES (4 HOURS)

Arabic Coffee
Dates
Fresh Juice
Smoothies (1X)
Coffee Machine

FULL DAY BREAK (9 HOURS)

BBQ

ALL MENUS INCLUDE

*Chilled juices and soft drinks, Brewed Coffee Beans, Selection of teas,
Still & Sparkling water, Hummus & Arabic bread*



MENU 1

SALADS

Tomato and mozzarella with pesto dressing (V)
Caesar salad with parmesan shavings and toasted garlic croutons
Greek salad with calamata olives and tuna flakes
American coleslaw salad with raisins and crunchy peanuts (V)
Potato salad topped with crispy bacon bits and spring onions
Mixed lettuce, tomato, cucumber with Balsamic and French dressing
International bread basket

FROM THE GRILL

Chicken skewers Tandoori with yogurt and mint dip
US Angus beef entrecote served with pepper sauce
Fish fillet & prawn wrapped in banana leaves flavored with lemon grass
Lamb kebab marinated in rosemary and saffron
Corn on the cob
Jacket Potatoes with sour cream and bacon bits
Vegetable biryani with crispy papadom

SWEET

Sliced fruits marinated in their own syrups
Assorted fruit tartlet
French apple tart
Baked cheese cake with coffee syrup
Pineapple upside down



MENU 2

SALADS

Marinated olives with rosemary and garlic
Ruccola with feta cheese and sun dried tomatoes
Caesar salad with parmesan shavings and toasted garlic croutons
Tabouleh, chopped parsley with burghul, tomato and lemon dressing (V)
Hummus, chick pea puree with tahina and Arabic bread
Potato salad topped with crispy bacon bits and spring onions
Assorted green salad bar with choice of dressing (V)
Vine ripe tomato and mozzarella with pesto dressing (V)
Glass noodles salad with baby shrimps and green papaya
International bread corner

FROM THE CHARCOAL GRILL

Chicken Tikka skewers with coriander chutney
Fillet of hammour marinated with saffron and black lemon
Lamb cutlet marinated in rosemary and saffron
BBQ beef ribs with a spicy Asian glaze
Spatchcock chicken with Arabic flavors
Tandoor marinated paneer and vegetable kebab
Garlic and pesto marinated rosemary vegetable (V) (GF)
Jacket potatoes with sour cream and bacon bits
Egg fried rice with Thai chili sauce

SWEET

Tiramisu cake with chocolate flakes
Mousses in glasses with crispy toppings
Selection of French pastries
Fresh fruits salad in star anise syrup
Peach and pineapple Mile-Feuilles
Vanilla crème brûlée with berry stew



MENU 3

SALADS

Gulf prawns with pineapple and sweet chili sauce
Smoked chicken and mango salad with scallion dressing
Lightly marinated salmon with sweet mustard sauce
Hoising marinated Thai beef salad
Grilled green asparagus with eggs and a caper berry sauce
Tomato and mozzarella with pesto dressing
Marinated olives with rosemary and garlic (V)
Classic Caesar
Spicy chana masala with fresh grated coconut
Potato salad topped with crispy bacon bits and spring onions
Matable, roasted eggplant purée topped with pomegranate seeds
Fire grilled calamari salad with olives, cherry tomatoes and olive oil
Roasted carrot salad with cumin and extra virgin olive oil (V)(GF)
International bread corner

FROM THE GRILL

Chicken skewers Tandoori with onion and coriander crushed
Red snapper marinated in galangal and lime leaves
Iranian Kubbedeh kebab
US beef entrecote served with pot roast herbs jus
Omani prawns flavored with Thai chili and garlic crushed
Lamb chopped marinated in rosemary and thyme pesto
BBQ beef ribs with a spicy Asian glaze
Herbs marinated grilled vegetable topped with melted mozzarella
Dal makhani (V)
Corn on the cob
Spicy sweet potato wedges with avocado sour cream
Vegetable biryani (V)

SWEET

Kiwi Charlotte Russ
Cut fresh fruit, strawberry panna cotta
Vanilla, strawberry & chocolate éclairs
Maple syrup & pecan tart, tiramisu
Caramelized peaches, mocha profiteroles with chocolate sauce
Forest Berries Crumble with Vanilla Custard
Umm Ali, Selection of baklava
Lemon and meringue pie
Selection of French pastries

... LIVE COOKING & BBQ ...



THE AMERICAS

TACO STAND

(Choose three of the below)

Choose from soft flour, corn or crispy shell tortillas
Marinated prawns, salsa rojo & shaved fennel
Carne asada, bbq'd onions, tomatillo salsa & coriander
Chicken al pastor, pineapple & chilli salsa
Sweet potato, feta & charred spring onion & lime crema
Crispy hoki, chipotle mayo, iceberg & Mexican slaw
Chipotle chicken, charred sweet corn & coriander salsa
Grilled chorizo, roasted peppers & goats cheese



BURRITO STAND

(Choose one from each line below)

Soft flour tortillas, assembled live
Grilled chicken, grilled steak, beef barbacoa or guacamole
Mexican rice or lime & coriander rice
Black beans or pinto beans
Jack cheese or sour cream
Roasted peppers or iceberg lettuce
Salsa roja, salsa verde or salsa fresca



CEVICHE & "GUAC" COUNTER

(Choose three from the below)

Ceviche with lime, chilli, red onion & tiger's milk - choice of sea bass, salmon or tuna
Mexican Seafood Cocktails - crab, shrimp & lobster, spicy avocado & tomato, lime & coriander
Scallop Aguachile - with lime, chilli & pineapple wafer
Mexican Prawn & Mango Salad - wild rice, roasted peanuts & grated fresh coconut
Classic "Guac" - avocado, chili, lime & coriander
Pimped Up "Guac"! - crumbled chorizo & feta or chicken chiccharon

OFFER:

Minimum of 2 stations for a standalone event
Choose 3 live stations and get the SALAD BAR for free
Choose 5 live stations and get the Salad bar and the dessert factory for free

••• LIVE COOKING & BBQ •••



THE AMERICAS

SLIDER BAR

(Choose three from the below)

All our sliders are served on grilled potato rolls

Pulled beef short rib, salsa fresca, coriander salad, bbq sauce
Shredded beef reuben, sauerkraut, melted gruyere, gherkins
Spiced lamb burger, tomato & eggplant jam, feta, rocket, minted yoghurt
Bbq'd hoki fillet, tomato & chilli jam, rocket, aioli
Garlic & herb chicken, roasted red pepper aioli, crispy turkey bacon
Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa (v)
Grilled shrimp "B.L.T", shaved fennel salad, lemon mayo, crispy turkey bacon, tomato

OFFER:

*Minimum of 2 stations for a standalone event
Choose 3 live stations and get the SALAD BAR for free
Choose 5 live stations and get the Salad bar and the dessert factory for free*



ULTIMATE BBQ

(Choose three meats & two sides)

BBQ & SMOKE PIT

8 Smoked Beef Brisket
1/4 BBQ Chicken
XXL Smoked & Sticky BBQ Chicken Wings
Kansas City Baby Back Ribs
Spice Rubbed Skirt Steak, Three Herb Chimmichurri
House Burgers, Pickles & Hot Mayo

SIDES

(Choose two)

Creamy "Mac & Cheese"
Homemade Texas Baked Beans
Dirty Rice
Fire Roasted Potatoes
Jalapeno & Cheddar Cornbread
Braised Collard Greens
Seasoned Steak Fries
Creamy Coleslaw
Potato Salad with Smoked Turkey Bacon
Sauces & Relish



CHURRASCO

(Choose two meats, one side and two sauces)

All our meats are served on soft flour tortilla

Salt-crusted lamb leg with garlic, rosemary & lemon
US Angus beef steamship, black pepper & garlic crust
Fennel seed & spice rubbed whole chicken
Charred beef sirloin with agro dolce & olive oil

Maple roasted pineapple (v)
Cherry tomato, cucumber, black olives & feta salad with lemon dressing (v)
Brazilian style rice (v)

Chimichurri - spicy herb & green chili dressing (v)
Smoky pepper & tomato chipotle sauce (v)
Black eye bean, tomato & coriander salsa (v)

••• LIVE COOKING & BBQ •••

*Minimum of 2 stations for a standalone event
Choose 3 live stations and get the SALAD BAR for free
Choose 5 live stations and get the Salad bar and the dessert factory for free*



MIDDLE EASTERN

SHAWARMA

(Choose two meats)

Saj flatbreads, garlic sauce, pickles & French fries
Classic Arabic marination
Lemon & herb chicken
Lamb kofta
Sumac & lemon fish fillets
Beef brisket

ARABIC “BBQ”

(Choose two meats)

Marinated & charcoal grilled meats served in hot pita breads with dressings, Arabic Chopped Salad. Hummus & Mint Yoghurt

MEATS

Paprika & Cardamom Chicken
Spiced Lamb Kebabs
Lemon & Za’atar Chicken
Lamb & Pistachio Kofta

INCREDIBLE INDIA

(Choose three below)

Chicken tikka, paratha wrap, coriander chutney
Paneer tikka, Makhani gravy & mini naan (v)
Slow cooked lamb rogan josh, steamed rice
Kathi kebab roll with cucumber-red onion salad, lemon & coriander
Lamb kebab with kachumber salad and paratha
Stuffed parathas – meat mince, paneer, potato, vegetables.
Bread Pakora, spicy potato sandwich fried in gram flour batter served with mint chutney
Vada Pao, butter soft bun, Bombay potato, onion & tomato salad & chutneys (V)
Chicken butter masala, with pilaf rice
Condiments: pickles, poppadum, chutneys



EUROPEAN

CATALAN PAELLA COUNTER

(Choose one from below)

Prawns, chicken, chorizo, mussels, roasted peppers, saffron, parsley & lemon
Chicken, roasted peppers, chargrilled eggplant & zucchini, saffron, lemon & parsley
Roasted peppers, chargrilled zucchini, peas, saffron, parsley & lemon

SPANISH TAPAS

(Choose three from below)

Albondigas - Spanish meatballs, tomato sauce & saffron rice
Patatas Bravas - roasted potatoes, tomato sauce, chili & herbs
Croquetas – Ham & cheese or chicken, herb aioli
Pintxos de Pollo - chicken skewers, chilli, lemon & spices, crusty bread
Brochettas de Gambas - grilled prawns, turkey ham, lemon, herbs & crusty bread

CHEEKY ITALIAN PASTA

(Choose two pasta & three sauce from below)

Served with grated parmesan, herbs & olives
Potato Gnocchi
Linguine or Spaghetti
Penne or Fusilli
Goats Cheese & Potato or Wild Mushroom & Cheese Tortellini
Slow braised beef, tomato & basil ragu
Rocket & almond pesto
Roasted pepper, tomato, & onion ragu
Creamy truffled mushroom, leek & chive



ASIAN

YUM CHA COUNTER

(Choose three from below)

Served with a selection of sauces, pastes, dips & vegetables
Shrimp & shiitake har gow
BBQ lamb steamed buns
Spinach & tofu dumpling
Chicken & prawn siew mai
Duck & apple wonto
Chilli chicken dumpling
Sweet pumpkin & ginger dumpling

RAW BAR

(Choose three from below)

Served lemon aioli, fresh lemons & limes, green & red tabasco, shallot dressing & cracked black pepper
Spicy salmon poke, siraicha mayo, sesame, soy & lemon
Fin de Claire oysters – thai chilli hot sauce or shallot vinegar or lemon
Tuna tataki, wasabi mayo & pickled carrot
Sea bass ceviche, avocado, pickled red onion & lime
Marinated crab legs, aioli
California rolls, sushi & sashimi with accompaniments

NOODLE BOWL

(Choose three from below)

Thai khao soi noodles
Yakisoba with soy marinated chicken or salmon
Singapore noodles
Thai style “Guay Tiew” – Build your own! Chicken, noodles, stock, spices, flavorings, vegetables
Stir fried seafood noodles
Mee goreng – Chicken, prawns, bok choy, chilli & soy

... LIVE COOKING & BBQ ...

*Minimum of 2 stations for a standalone event
Choose 3 live stations and get the SALAD BAR for free
Choose 5 live stations and get the Salad bar and the dessert factory for free*



SALAD BAR

(Choose 8 from the below)

Roasted aubergine with cumin yoghurt, coriander, curry leaves, herb oil and chilli
Roasted butternut squash with ginger and lime cream, brussels sprouts and pistachio
Char-grilled broccoli with chilli and garlic
Roasted mixed cauliflower with saffron, sultanas, fried capers and parsley
* Beetroot and cumin mash with root vegetable crisps
Hummus with zhoug, crispy chickpeas and roasted red peppers
Red pepper hummus (V)
Chopped Arabic salad, cirtus & herbs (V)
* Smashed butter bean salad, walnut pesto, chilli & garlic (V)
Lentils with garlic, cumin, mint, parsley, lemon
Fattoush, cherry tomatoes, cucumber, spiced flat bread, baby romaine, sumac, lemon dressing (v)
Kachumber Salad
Roasted potato & parsnip with mango salsa & coriander (V)
Roasted Nicoise salad (V)
American potato salad (V)
Caesar salad with smoked chicken, foccacia croutons & anchovy
Roasted beetroot, carrot & orange salad, herbs
* Red cabbage & fennel slaw, onions, herbs & creme fraiche (V)
Heart of palm & vegetable chopped salad
* Roasted brassicas, garlic, parsley & hazelnuts
Puy lentils, grilled halloumi, roasted tomatoes & red onions with lemon dressing
Watermelon & feta salad with basil & red onions
Pasta salad with roasted vegetables & Italian dressing
Shredded malay prawn & chicken salad, coconut sambal
* Soba noodle salad, pumpkin, bok choy, soy & sesame dressing (v)
Asian slaw, mint, coriander, kaffir lime, fried onion, roasted peanuts, lime vinaigrette
Seafood salad with honey, coriander & Asian lime
Veggie noodles with curried coconut sauce

GELATO

(Choose any 4 flavors from below)

Banana
Caramel
Vanilla
Hazelnut
Passion Fruit
Toffee Coffee
Arabic Mastic
Kulfi Pista
Strawberry
Dates
Mix Berry
Tiramisu
Lemon Mint Sorbet
Mandarin Sorbet
Lychee Sorbet
Mango Sorbet

TOPPING

(Choose any 4 from the below)

Strawberry sauce, chocolate sauce, pistachio shaved, almond flakes, gummy bear, chocolate chips, gummies, marshmallow, M&M, meringues, chocolate popcorn, chopped fresh fruits, dry nuts.

DESSERT FACTORY

(Choose 4 from below)

Red berry cheese cake
Coconut mousse
Double chocolate mousse with pineapple & chilli
Passionfruit cream
Hazelnut praline
Strawberry bavaroise
Mini gelato cones – (mango, chocolate, pistachio, raspberry)
Handmade biscotti (pistachio & fig / almond & apricot / walnut & prune)
Orange syrup cake, cream cheese icing
Mini lemon meringue pies
Mini double chocolate & tahini tarts
Macaroons
Mini white chocolate cheesecake
Pannacotta & raspberry shots

PLATED MENUS

ALL PLATED SET MENUS INCLUDE
*Chilled juices and soft drinks, Brewed Coffee Beans,
Selection of teas, Still & Sparkling water*



MENU 1

SMALL PLATES

Buffalo mozzarella, squash, pomegranate, pistachio dukkah & focaccia (v)
Or
Crab, fennel, chicory & chilli
Or
Braised lamb croquette, piquillo peppers, minty pesto

LARGE PLATES

Cod, artichokes, confit potato, spinach, olives
Or
Crispy skinned chicken, white onion puree, greens, mushrooms, chicken jus
Or
Cauliflower risotto, herbs & parmesan (v)

SOMETHING SWEET

Lemon posset, berries
Or
Chocolate ganache, orange parfait, mint & orange salad

MENU 2

SMALL PLATES

Tea smoked salmon, horseradish, pickled cucumber
Or
Beef tataki, hoisin, coriander pesto, burnt leek mayo, citrus
Or
Goats' cheese & broad bean crostini, avocado & apple (v)

LARGE PLATES

Lamb rump, confit shoulder, grilled potato, fennel puree, olive jus
Or
Crisp bass fillets, fried gnocchi, lemon emulsion
Or
Wood roasted mushroom & leek pie, minted peas & fries

SOMETHING SWEET

Meringue, vanilla cream, berries
Or
Chocolate tart, coffee, pistachio

MENU 3

SMALL PLATES

Scallops, cauliflower, curry, brown butter & pea shoots
Or
Pressed chicken, pickled vegetables, mushroom ketchup
Or
Burrata, heirloom tomato, basil & black olive (v)

LARGE PLATES

Beef fillet, root vegetable puree, kale, beetroot, pan juices
Or
Brill, pearl cous cous salad, tagine sauce
Or
Open lasagna, mushroom, spinach, asparagus & blue cheese (v)

SOMETHING SWEET

Yoghurt panna cotta, passion fruit, honeycomb
Or
Chocolate mousse, pineapple, chili & basil

SHARING MENU

TO START

Some sharing boards for the table

Buffalo Mozzarella, Sprouting Broccoli, Chorizo & Lemon Jam
Middle Eastern Spiced Cauliflower, Cauliflower Puree, Pomegranate
BBQ Lamb Shoulder, Eggplant & Tomato Puree
Crab Cakes, Red Pepper Emulsion, Roasted Vegetables
Focaccia & Arabic Breads

MAINS

A series of bowls to be shared by the whole table

Marinated Skirt Steak, Charred Spring Onions, Chimichurri
Grilled Chicken, Braised Kale, Lemon Salt & Chili Sauce
Seared Cod, Pepperonata, Spicy Sausage, Caper & Parsley Sauce
BBQ Prawns, Aioli & Lemon
Mac & Cheese, Portobello Mushroom & Spinach
Garlic & Thyme Roasted Potatoes
Rocket & Parmesan, Citrus Dressing

DESSERT

A dessert plank to be shared

Mini Berry Tiramisu
Chocolate Tart, Passion Fruit
Bread & Butter Pudding, Custard

TEAM CATERING MENUS

ALL TEAM CATERING MENUS INCLUDE
Chilled juices and soft drinks, Still water, Coffee and tea, Hummus & Arabic bread
BELOW IS AN 8 DAY ROTATION.



DAY 1/ LUNCH SALADS

Variety of hand selected lettuces with two choice of dressings
Caesar salad topped with grilled Cajun chicken
Pesto pasta Salad with sundried tomato
Traditional Greek salad (V)
Hummus (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Roast chicken with green pepper jus
Grilled fillet of fish with chive butter sauce
Farfalle with creamy mushroom sauce
Cheese mash potatoes (V)
Wok tossed seasonal vegetables with ginger soy (V)

DESSERTS

Fresh fruit salad
Chocolate brownie
Marble cake
Umm Ali



DAY 1/ DINNER SALADS

Variety of hand selected lettuces with two choices of dressings
American coleslaw salad (V)
Cherry tomato and mozzarella with pesto dressing
Beet root with cottage cheese and rocca leaves
Moutabel (V) (GF)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Chicken butter massala
Poached fish with mango and pineapple salsa
Vegetable Lasagne (V)
Steamed rice
Rosemary baby potatoes (V) (GF)

DESSERTS

Apple pie with vanilla sauce
Green tea tiramisu with crispy almond stick
Cheese kunafa rolls
Fresh watermelon cut



DAY 2/ LUNCH SALADS

Variety of hand selected lettuces with two choices of dressings
Cajun chicken salad with radicchio
Cobb Salad chopped egg, blue cheese dressing
Grilled vegetable salad with baby asparagus (GF)
Fattoush with crispy pita bread (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Roast beef with herbs jus
Thai chicken green curry
Steam Jasmin Rice
Gratin potatoes with sautéed mushroom (V)
Vegetable ratatouille with caper and olives (V)(GF)

DESSERTS

Chocolate glaze profiterole with vanilla cream fill
Strawberry cheese cake
Fruits salad with cinnamon and orange jus
Bread and butter pudding



DAY 2/ DINNER SALADS

Assorted green salad bar with a choice of dressings
Grilled antipasti platter
Thai beef salad
Waldorf salad with granny smith apples and red grapes (V) (GF)
Egg and potato with green beans
Selection of international bread rolls and Arabic bread

MAIN COURSE

Salmon ala talla
Grilled chicken with mushroom sauce
Baked potato gnocchi with vegetable caponata
Vegetable pilaf rice with cumin (V)
Paneer makhani with fresh cream (V)

DESSERTS

Tiramisu cake with coffee syrup
Black forest cake
Fresh rock melon cut with mint syrup
Katayef walnuts

••• TEAM CATERING MENUS •••

ALL TEAM CATERING MENUS INCLUDE
Chilled juices and soft drinks, Still water, Coffee and tea, Hummus & Arabic bread
BELOW IS AN 8 DAY ROTATION.



DAY 3/ LUNCH SALADS

Assorted green salad bar with a choice of dressings
Thai chicken salad with crispy peanut
Tomato mozzarella with pesto dressing (V) (GF)
Poached salmon nicoise
Fried eggplant platter with tahini
Selection of international bread rolls and Arabic bread

MAIN COURSE

Stir fry chicken with ginger, soy and crispy cashew
Baked hammour with chimichurri sauce
Egg noodles with vegetables
Vegetable fried rice
Vegetable lasagne

DESSERTS

Banana in caramelized sauce
Chocolate mousse
Baked cheese cake
Date cake



DAY 3/ DINNER SALADS

Assorted green salad bar with a choice of dressings
Tuna and avocado salad
Pasta salad with asparagus and pesto dressing (V)
Mexican corn & rice salad
Babaganoush (GF) (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Madrus chicken curry
Beef fajita style with sour cream on the side
Stir fried vegetables with ginger soy and beans sprout
Baked potatoes with melted cheddar cheese (V)
Cumin and peas pulao

DESSERTS

Apple crumble and mini date and pecan cake
Cream caramel
Salted caramel rice pudding with berries blast
Assorted fresh fruits cut



DAY 4/ LUNCH SALADS

Variety of hand selected lettuces with two choices of dressings
Roast pumpkin salad with baby tomatoes
Soya beans with long green beans, red onion & ginger lime dressing
Grilled vegetable salad with rocket pesto (V) (GF)
Moutabal
Selection of international bread rolls and Arabic bread

MAIN COURSE

Chicken Biryani with Raita
Pan seared Salmon steak creamy anchovy sauce
Baked Conchiglie pasta with blue cheese sauce
Garlic and chili sauté seasonal greens (V)
Daal Tadka (V)

DESSERTS

Apple crumble and mini date and pecan cake
Cream caramel
Salted caramel rice pudding with berries blast
Assorted fresh fruits cut



DAY 4/ DINNER SALADS

Variety of hand selected lettuces with two balsamic dressings
Nicosia salad
Oven Roasted Potato with Turkey Bacon, Sage and Maple Sherry Vinaigrette
Roasted carrots salad with cumin (V) (GF)
Green papaya salad, red chili coriander, peanut dressing
Selection of international bread

MAIN COURSE

Methi Chicken Curry (GF)
Beef lasagna
Egg noodles with vegetables
Seasonal mixed vegetables with almond butter
Jeera Rice(V)

DESSERTS

Chocolate mousse
Awamat with sugar syrup
Umm Ali
Almond pineapple cake with basil gel

TEAM CATERING MENUS

ALL TEAM CATERING MENUS INCLUDE
Chilled juices and soft drinks, Still water, Coffee and tea, Hummus & Arabic bread
BELOW IS AN 8 DAY ROTATION.



DAY 5/ LUNCH SALADS

Variety of hand selected lettuces with two choices of dressings
Thai beef salad
Waldorf salad with granny smith apples and red grapes
Tomato mozzarella with pesto dressing (V)
Poached salmon nicoise
Selection of international bread rolls and Arabic bread

MAIN COURSE

Braised beef with sweet chilli & green peppers
Sweet & sour fish
Vegetable fried rice
Penne pasta with roasted vegetable sauce (V)
Grilled vegetables (V)

DESSERT

Tiramisu cake with coffee syrup
Black forest cake
Fresh rock melon cut with mint syrup
Coffee cheese cake



DAY 5/ DINNER SALADS

Variety of hand selected lettuces with two choices of dressings
American coleslaw salad
Cherry tomato and mozzarella with pesto dressing
Beet root with cottage cheese and rocca leaves (V)
Moutabel (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Chicken butter massala
Poached fish with mango and pineapple salsa
Penne pasta with tomato olive sauce and peppers
Steamed rice
Stir fired noodles with garlic soya and crunchy veg

DESSERTS

Fresh fruit salad
Chocolate brownie
Gulab Jamun
Blueberry cheese cake



DAY 6/ LUNCH SALADS

Variety of hand selected lettuces with two choices of dressings
Cajun chicken salad with radicchio
Cobb Salad chopped egg, blue cheese dressing
Grilled vegetable salad with baby asparagus
Fattoush with crispy pita bread
Selection of international bread rolls and Arabic bread

MAIN COURSE

Roast beef with warm horseradish sauce
Thai Chicken curry
Fragrant Jasmin rice
Penne Pasta with tomato and olive (V)
Stir fried vegetable (V)

DESSERTS

Fresh fruit salad
Banana cake
Strawberry panacotta
Chocolate fudge cake



DAY 6/ DINNER SALADS

Assorted green salad bar with a choice of dressings
Grilled antipasti platter
Thai chicken salad
Waldorf salad with granny smith apples and red grapes (V) (GF)
Egg and potato with green beans
Selection of international bread rolls and Arabic bread

MAIN COURSE

Breaded Fish fillet
Grilled chicken, black olive, mushroom sauce
Baked potato gnocchi
Vegetable pilaf
Paneer makhani (V)

DESSERTS

Tiramisu cake with coffee syrup
Black forest cake
Fresh rock melon cut with mint syrup
Fresh fruits salad

••• TEAM CATERING MENUS •••

ALL TEAM CATERING MENUS INCLUDE
Chilled juices and soft drinks, Still water, Coffee and tea, Hummus & Arabic bread
BELOW IS AN 8 DAY ROTATION.



DAY 7/ LUNCH SALADS

Assorted green salad bar with a choice of dressings
Thai chicken salad with crispy peanut
Tomato mozzarella with pesto dressing
Poached salmon nicoise
Fried eggplant platter with tahini (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Roast chicken with green pepper jus
Grilled fillet of fish with chive butter sauce
Farfalle with creamy mushroom sauce
Cheese mash potatoes (V)
Wok tossed seasonal vegetables with ginger soy

DESSERT

Banana in caramelized sauce
Chocolate mousse
Baked cheese cake
Mini doughnut filled with lemon custard



DAY 7/ DINNER SALADS

Assorted green salad bar with a choice of dressings
Tuna and avocado salad
Pasta salad with asparagus and pesto dressing
Chef special salad
Babaganoush (V)
Selection of international bread rolls and Arabic bread

MAIN COURSE

Thai green chicken curry
Grilled hamour with mango and pineapple salsa
Penne with creamy sun dried tomato sauce (V)
Rosemary baby potatoes
Egg noodles with vegetables

DESSERTS

Apple crumble and mini date and pecan cake
Cream caramel
Umm Ali
Assorted fresh fruits cut



DAY 8/ LUNCH SALADS

Variety of hand selected lettuces with two choices of dressings
Roast pumpkin salad with baby tomatoes
Soya beans with long green beans, red onion & ginger lime dressing
Pesto pasta salad (V)
Moutabal
Selection of international bread rolls and Arabic bread

MAIN COOURSES

Chicken shawarma style with tahini sauce on the side
Mini beef steak with rosemary gravy
Farfalle with creamy mushroom sauce
Parsley potato
Egg fried rice

DESSERTS

Fresh fruit salad
Assorted chocolate eclairs
Strawberry panacotta
Chocolate fudge cake



DAY 8/ DINNER SALADS

Variety of hand selected lettuces with two choice of dressings
Caesar salad topped with grilled Cajun chicken
Pasta salad with sundried tomato, black olive, capers (V)
Traditional Greek salad
Hummus
Selection of international bread

MAIN COURSE

Grilled chicken with thyme jus (GF)
Grilled fish with olives and tomato sauce
Stir fried noodles
Seasonal mixed vegetables with almond butter
Vegetable Pulao (V)

DESSERTS

Apple pie with vanilla sauce
Mini cheese cake
Cheese kunafa rolls
Fresh watermelon cut



*The below full day packages include the below during your breaks:
Orange juice, brewed coffee beans & selection of tea leaves
Fresh orange juice & seasonal flavored water, Still & sparkling mineral water
Dry fruit & nuts: Apricot, prunes & walnuts.*



DAY DELEGATE RATE

ALL DAY

Orange juice
Apple Juice
Watermelon & rosemary flavor water
Brewed coffee beans, selection of tea leaves
Still & sparkling mineral water

WELCOME BREAK

Slice Banana and walnut cake (N)
Bircher Museli with low fat yoghurt and wild honey
Classic granola with pumpkin seeds, dry nuts and honey (N)
White chocolate macadamia cookies (N)
Fresh Dates & nuts (N)
Toasted Pumpkin and Flax Seeds
Red & Green Apples

MID-MORNING BREAK

COLD

Brunch Croissant – Turkey Ham & Emmenthal
Mini falafel wrap with beetroot hummus, rocket and spinach tortilla (VG)
Roasted Red Pepper and Mozzarella Sandwiches with Arugula Pesto on focaccia (V)

HOT

Vegan samosa flautas with mint and corander relish (VG)
Cajun marinate chicken skewer with pineapple salsa (GF)

SWEET

Chi seed pudding with almond milk
Slice watermelon and pineapple (VG)(GF)

LUNCH TIME

INTERNATIONAL BUFFET

MID AFTERNOON

SNACKS

Potato chips, cumin pita and Vegetable crudits
Egg chipotle mayo dip
Beetroot hummus dip (VG)(GF)
Garlic chicken cheddar cheese tomato chutney
onion ciabatta

SWEET

Mini chocolate cake with fig jam
Milk chocolate chili popcorn
Fresh Cut Fruit (VG)(GF)

STANDARD DDR Minimum 100 pax

PREMIUM DDR Minimum 100 pax

STANDARD Includes

All the above plus
STANDARD LUNCH MENU 1
Still water replenishment during breaks

PREMIUM Includes

All the above plus
PREMIUM LUNCH MENU 2
Still and sparkling water with glass replenishment during breaks

UPGRADE ALERT

Automatic Coffee Machine (Per Day)

Pop-corn Machine
Frozen Yoghurt Machine
Chocolate Fountain Machine
Candy Floss

LUNCH MENU

APPETIZERS

Smoked salmon tartar
Fried papadum with mango chutney and pickle with Raita

SALADS

Orzo pasta salad with roast sweet potato, black olives, spring onion, and cucumber yoghurt dressing (V)
Puy lentils, grilled peppers, dried tomatoes & red onions with lemon dressing (GF)(VG)
Romaine salad with garlic croutons, parmesan, crispy turkey rashers and anchovy dressing
Make your own salad (VG)(GF)
[Lettuces, corn, cucumber, tomato, olives, onion, peppers and choice of 2 dressing]

MAINS

Shish Tawook chicken, mint, roasted cherry tomatoes, labneh (GF)
Chicken tikka butter masala (N)
Seared hammour served with roasted potatoes, green beans, lemon butter sauce (GF)
Potato gnocchi with creamy pesto sauce, fried leek, parmesan cheese on the side (V)

SIDES

Vegetable biryani (VG)(GF)
Stir fry noodles with crispy vegetables, fried tofu and bokchoy (VG)(GF)

DESSERTS

Raspberry cheese cake
Date and walnut cake with apple compote
Chocolate cannoli, hazelnut mousse, orange marmalade salad
Seasonal fresh fruits cuts (VG)(GF)

SPA CORNER

Let our therapists relax you with a head & shoulder massage during your break to reenergize participation in the afternoon. We are happy to design a package for you

KIDS BUFFET

ALL MENUS INCLUDE
Chilled juices and soft drinks Still water



STARTERS

Crudit  and dips
Classic coleslaw
Mozzarella and tomato sticks
Macaroni salad
Assorted mini sandwiches
Creamy Caesar salad
Potato and spring onion salad with lemon mayo
Vegetable soup
Sweet Corn salad
Green leaf section and vegetable crudities
Assorted finger sandwiches
Quinoa and vegetable salad
Cole slow salad
Pasta salad with fresh tomatoes green celery and mozzarella



MAINS

Mini beef burger
Mac n cheese
Chicken nuggets with ketchup and mayo
Mini burger
Fish goujon with lemon and tartar sauce
French fries
Spaghetti in tomato sauce
Penne pasta with Alfredo cream sauce
Steamed roots vegetable
Chicken lollypops chicken fillet lollipops
Baked hedgehog potatoes & crunchy seeds
Mini hot dog with condiments
Potatoes gnocchi with fresh tomatoes sauce
Steamed broccoli
Cheddar cheese baked potatoes



DESSERTS

Assorted cup cake
Chocolate brownie with vanilla sauce
Pineapple and watermelon stick with condiments and sauces
Mini donuts
Fruit tart
Fruits flavored Ice lollies
Vanilla Panna cotta caramel sauce
Sliced fruit
Pop corn
Hazelnuts  clair
Linzer cake
Strawberry profiterole

	Menu 1	Menu 2	Menu 3
Starters	1	2	3
Mains	1	2	3
Desserts	1	1	2