



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



STANDARD SNACK MENU

COLD SELECTION

Selection of Finger Sandwiches

HOT SELECTION

Mini sausage rolls

Shish taouk

Pizza with various toppings

Manakech zattar (Mini pizza dough topped with zattar)

SWEETS

Selection of cookies



DELUXE SNACK MENU

COLD SELECTION

Selection of open faced and panini sandwiches

HOT SELECTION

Mini Pizza

Kebbeh

Shish taouk

Smoked salmon quiche

Mini kamb kofta in tomato sauce

SWEETS

Selection of French pastries

Selection of doughnuts

Selection of cookies

ROYAL SNACK MENU

COLD SELECTION

Selection of finger & triangle sandwiches

Selection of bread rolls and bread loafs with various fillings

 Hommous, tabouleh and fattoush

HOT SELECTION

Vegetable spring rolls with sweet and sour sauce

Mini pizza

Fried breaded chicken wings

Mini beef burgers

 Singapore fried noodles

Chicken sausage in puff pastry

SWEETS

Selection of mini French pastries






Selection of rriental pastries

Sliced fresh fruits


Selection of cookies

INTERNATIONAL BUFFET MENU A


SALADS AND APPETIZERS

-  Hommous, tabouleh, moutabal, fatoush
- Creole salad
- Coleslaw
-  Mexican sweet corn salad
-  Thai beef salad
-  Greek salad,
-  Tomato, cucumber and seasonal lettuce with dressings
- Vegetable sambosas
- Fried beef kebbeh

FROM THE CHAFING DISH

- Grilled local hammour filet in lemon-butter sauce
- Stir fried beef tenderloin with Asian greens
- Grilled lamb chops with rosemary and fried eggplant
- Chicken makhani
- Penne diavolo with olives and cheese
-  Bouquet of fresh seasonal garden vegetables
-  Sautéed potatoes
- Primavera rice

DESSERT SELECTION

- Fresh sliced seasonal fruits
- Mango mousse
- Crème caramel
- French pastries
- Mohalabia
-  Um Ali
- Oriental sweets

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BD 16.000++ PER PERSON

INTERNATIONAL BUFFET MENU B

SALADS AND APPETIZERS

- ✔ Hommous, baba ghanoush, fatoush, tabouleh, yogurt cucumber, okra salad
- Italian pasta salad
- Potato salad
- Waldorf salad
- Seafood salad
- Russian salad
- Egg salad
- Tomato, cucumber and seasonal leaves with assorted dressings
- Cold meat platter
- Vegetable spring rolls and spinach fatayer

FROM THE CHAFING DISH

- Local hammour escalope with capers, toasted almonds and lemon segments
- Stir fred chicken with cashew nuts
- Grilled beef medallion in onion gravy
- ✔ Lebanese mixed grill (shish kebab, shish taouk, and kofta)
- Vegetable makhani
- Macaroni béchamel
- Assorted seasonal fresh garden vegetables
- Garlic mashed potatoes
- Pulao rice

DESSERT SELECTION

- Seasonal fresh sliced fruits
- Lemon and meringue pie
- Apple crumble
- Carrot halwa
- Vanilla profiteroles with chocolate sauce
- Cream of dates & banana

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BD 18.000++ PER PERSON

INTERNATIONAL BUFFET MENU C

SALADS AND APPETIZERS

- ✓ Hommous, moutabal, babaghanough, fatoush, tabouleh,
- ✓ Vine leaves, labneh with garlic
- Prawn salad
- Ratatouille salad
- Tuna salad
- ✓ Beetroot salad
- ✓ Roasted vegetable salad
- Tomato & mozzarella salad
- Assorted cold cuts
- ✂ Norwegian smoked salmon, trout and mackerel
- ✓ Sambousek, fatayer, kebbeh, spring rolls

FROM THE SOUP KETTLE

Cream of plum tomato with oregano croûtons

FROM THE CHAFING DISH

Local hammour skewer in dill-saffron sauce

- ✓ Beef kebab with onions, bell pepper and mushroom
- Veal medallion with sautéed mushrooms
- Tandoori style chicken
- Lamb biryani
- Lasagne al forno

- 🌍 Wok fried rice sticks with chicken, prawns and vegetables
- Assorted fresh seasonal garden vegetables
- Gratin dauphinoise
- Steamed basmati rice

DESSERT SELECTION

- Fresh seasonal sliced fruits
- American baked cheese cake
- Selection of French pastries
- Mocha crème Brule
- Rice pudding
- Ras malai
- Strawberry mousse
- Date pudding
- ✓ Um ali

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BD 20.000++ PER PERSON



SET MENU

Herbed crepes with cream cheese, smoked salmon and julienne of vegetables, caper sauce

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Cream of broccoli with toasted almond flakes

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Seasonal berry sorbet

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Filet of veal with morel sauce

served with snow peas, baby carrots and turnips

Tagliatelle pasta

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Tiramisu

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Coffee/tea

Fine chocolates

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Soft drinks, chilled juices, and water

Coffee / tea