



Easter Menu

Soup

Scotch Broth (G)
Lentil Soup

Toss Your Own Salad

Iceberg, Baby Gem, Radicchio, Rocket Leaves, Lolo Rosso, Romaine

Condiments:

Corn Kernels, Kidney Beans, Tomato Wedges Grated Carrot, Sliced
Cucumber, Lemon Wedges

Dressings:

Balsamic Vinaigrette, Lemon Vinaigrette, Cocktail Sauce, Caesar
Dressing, Sweet Chili Dressing, Olive Oil

Flavor Oils and Vinegar:

Rosemary Infused Oil, Thyme Infused Oil, Basil Infused Oil, Balsamic
Vinegar, Tarragon Vinegar, Red Wine Vinegar

International & Arabic Cheeses

Condiments, Jama and Homemade Compote, Grapes, Dry fruits, Nuts
and Crackers





Composed Salads

- Smoked Duck, Grilled Peach, Rocket, Blackberry with Orange Vinaigrette
 - Tea Smoked Chicken Breast Salad
 - Thai Seafood Salad with Papaya (SF)
 - Soba Noodles Salad with Roasted Salmon (G, F, S)
 - Duo of Asparagus Salad with Quail Egg, Parmesan (E, D)
- Curry Spiced Roasted Carrot, Mint Yoghurt Dressing, Pomegranate and Fresh Coconut (D)
- Spring Green Salad with Soy and ginger Dressing (Edamame, Green Peas, Green Beans, Cucumber, Snow Peas and Beans Sprouts)
- Rainbow Quail Eggs Asian Gado Gado, (N, E)

Miniatures in a Glass

- Green Peas Royale, Light Seared Scallop Tartar, Red Apple Jelly
 - Seared Tuna, Crispy Purple Potato, Tiger Milk Gel
 - Poached Lobster, Avocado Mousse, Citrus Salad
 - Beetroot Marinated Devil Egg
- Vegan Sunny Side-up (Coconut Veil, Mango Mousse, Chives and Red Chilli)
- Feta Mousse on Tomato Sago Crispy and Molasses Caviar
 - Everything Carrot

Shooter

- Beetroot and Orange Shooter
- Green Apple, Kiwi and Mint Shooter
 - “Virgin” Eggnog
 - Carrot, Orange & Ginger



Arabic Cold Mezzeh

- Fattoush (G)
 - Spinach and Quinoa Tabbouleh
 - Baba Ganoush
 - Beetroot Moutable (D)
 - Muhamarraah with Feta (G, N)
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- Hummus (S)
 - Avocado Hummus (S)
 - Pistachio and Baby Marrow Salsa with Grilled Halloumi (D)

Chilled Seafood Station

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- Braised Whole Octopus
 - Smoked Salmon
 - Cajun Spiced Smoked Cream Dory
 - Poached Red Shrimps
 - Marinated Calamari
 - Green Mussels
 - Black Mussels
 - Clam
 - Blue Crabs

Condiments:

Pickled Silver Onions, Gherkins, Cappers, Horseradish Sauce, Lemon Wedges

Oyster Station

Freshly Chucked Oysters, Mignonette Sauce, Lemon Wedges, Lime Wedges
Tabasco Red, Tabasco Green

Under The Heating Lamp

Cheese Spring Roll & Chicken Momos with Chutney

Main Course

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- Asian Style Sticky Braised Short Ribs
 - Smoked BBQ Beef Brisket
 - Lamb Biryani
 - Orange Flavored Braised Lamb Shoulder with Olives Gremolata
 - Thai Green Chicken Curry
 - Chicken Mushroom Pie
 - Murgh Tikka Masala

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- Whole Roasted Salmon
 - Fish Harrah
 - Seafood Panag Curry
 - Vegetable Tagine with Cous Cous
 - Paneer Do Payaz
 - Hakka Noodles
 - Stream Rice

Carving & Grill Station

- Herb Roasted Angus Beef Rib Eye
- Coriander And Pepper Crusted Beef Strip Loin
- Greek Style Spinach and Feta Stuffed Slow Cooked Lamb Leg
- Jerk Spiced Marinated Whole Roasted Chicken
 - Mixed Grill Seafood
 - Honey Glazed Turkey

Sides for Carving

- Roasted Sweet Potato
- Honey Glazed Pumpkin
- Maple and Cumin Glazed Carrot
 - Roasted Beets & Turnip
 - Herb Roasted Potatoes
 - Truffle Mashed Potatoes
 - Steamed Vegetable

Sauces & Mustard

- Herb Jus
- Green Pepper Corn Sauce
 - Mushroom Sauce
 - Lemon Butter Sauce





Asian Wok Station

Choice of Rice and Noodles

Condiments:

Mix Sea Food, Chicken, Beef, Mix Peppers, Carrot, Pok Choy, Broccoli, Cabbage, Tofu

Sauce:

Sweet and Sour, Black Pepper, Szechuan, Oyster, Chinese Pav and Tempura Station
Chicken, Shrimp, Fish and Vegetables, Braised Beef and Chicken

Condiments:

Siracha Mayo and Braised Sauce, Sweet Chilli Sauce

Italian Pasta Station

Choice of Pastas:

Homemade Ravioli, Tagliatelle and Linguine, Penne and spaghetti

Sauce:

Cream and Tomato Sauce

Shushi Station

- Salmon Nigiri
 - Tuna Nigiri
 - California Roll
 - Spicy tuna Roll
 - Salmon Roll
 - Vegetable Roll
 - Wakame Salad
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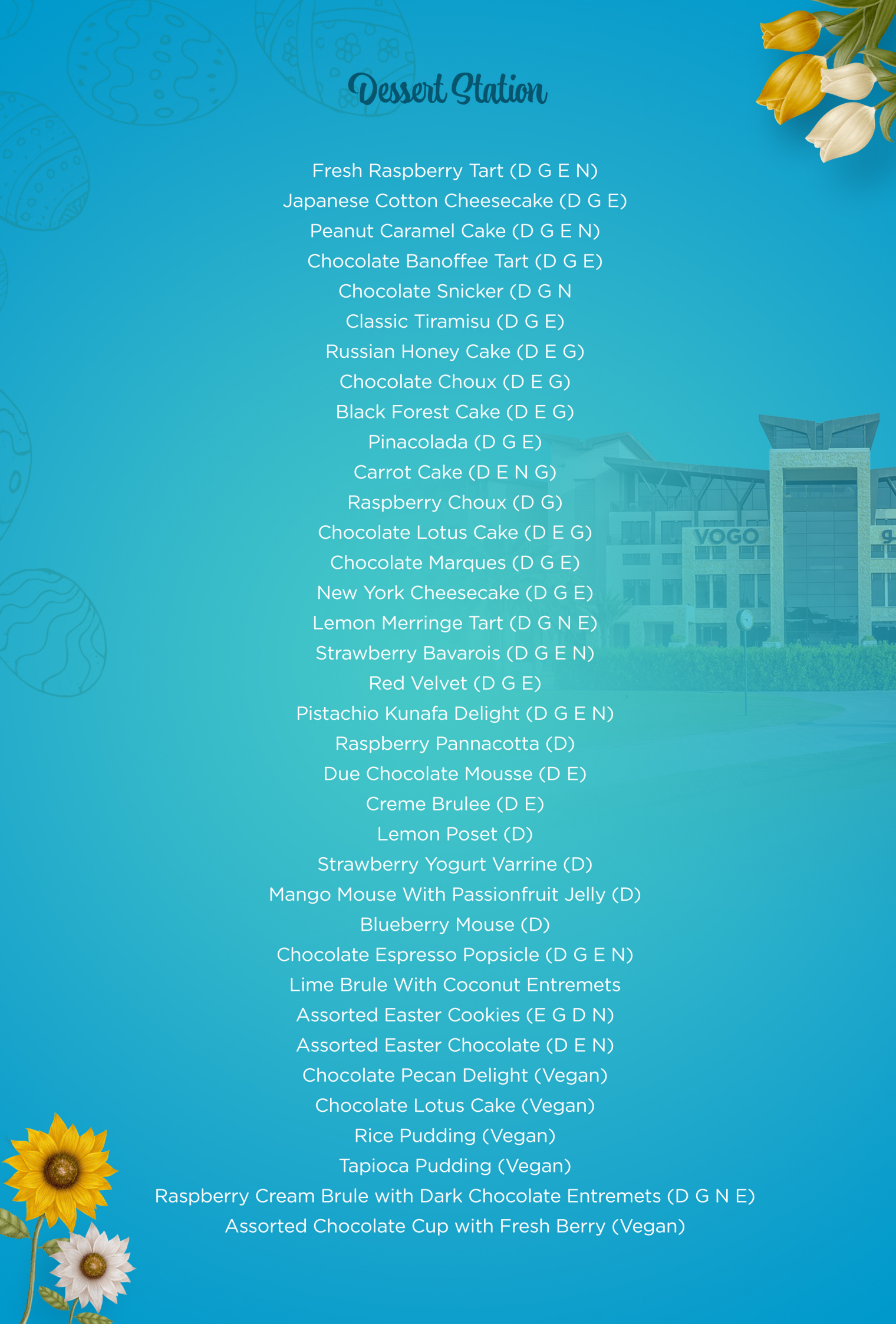
Kids Station



Easter Eggs Tempura, Hot Dog, Chicken Nuggets, Pizza Margarita,
Onion Rings & French Fries



Dessert Station



Fresh Raspberry Tart (D G E N)
Japanese Cotton Cheesecake (D G E)
Peanut Caramel Cake (D G E N)
Chocolate Banoffee Tart (D G E)
Chocolate Snicker (D G N)
Classic Tiramisu (D G E)
Russian Honey Cake (D E G)
Chocolate Choux (D E G)
Black Forest Cake (D E G)
Pinacolada (D G E)
Carrot Cake (D E N G)
Raspberry Choux (D G)
Chocolate Lotus Cake (D E G)
Chocolate Marques (D G E)
New York Cheesecake (D G E)
Lemon Meringue Tart (D G N E)
Strawberry Bavarois (D G E N)
Red Velvet (D G E)
Pistachio Kunafa Delight (D G E N)
Raspberry Pannacotta (D)
Duo Chocolate Mousse (D E)
Creme Brulee (D E)
Lemon Poset (D)
Strawberry Yogurt Varrine (D)
Mango Mouse With Passionfruit Jelly (D)
Blueberry Mouse (D)
Chocolate Espresso Popsicle (D G E N)
Lime Brule With Coconut Entremets
Assorted Easter Cookies (E G D N)
Assorted Easter Chocolate (D E N)
Chocolate Pecan Delight (Vegan)
Chocolate Lotus Cake (Vegan)
Rice Pudding (Vegan)
Tapioca Pudding (Vegan)
Raspberry Cream Brule with Dark Chocolate Entremets (D G N E)
Assorted Chocolate Cup with Fresh Berry (Vegan)



The background of the top section is a solid teal color. On the left side, there are several faint, white line-art illustrations of Easter eggs with various patterns. In the top right corner, there is a small cluster of yellow and white tulips. The text is centered and lists various dessert options with their allergen information in parentheses.

Fresh Blueberry Tart (D E G N)
Fresh Strawberry Tart (D E G N)
Fresh Blackberry Tart (D E G N)
Pistachio Choux (D E N G)
Mango Choux (G D E N)
Chocolate Pecan Delight (Vegan)
Chocolate Lotus Cake (Vegan)
Rice Pudding (Vegan)
Tapioca Pudding (Vegan)

Hot Dessert

Sticky Toffee Pudding (D G E N)
Um Ali (D G N)
Live Churros station
Live pancake & Crepe Station
Chocolate Fountain Station

Ice Cream

Ice Cream Station with assorted flavor

