



## **INTERNATIONAL LUNCH BUFFET 01**

### **SALADS**

Mozzarella & Beef Tomato salad  
Green Thai papaya salad

### **STARTERS**

Marinated octopus with lemon, parsley & oregano  
Beef rolls & aged balsamic

### **VEGETARIAN**

Roasted babaganoush & pomegranate  
Burrata & cherry tomato

### **SOUP**

Minestrone & pesto

### **MAIN COURSE**

Wagyu mini burger  
Chinese duck & shimaji mushrooms  
Chicken tikka & paratha  
Norwegian salmon & creamy mashed potato

### **VEGETARIAN MAIN COURSES**

Ricotta-spinach tortellini & black truffles  
Ratatouille & steamed rice

### **DESSERT –**

Greek yogurt with berries & crumble  
Flourless chocolate cake  
Exotic fruit skewers  
Baklava  
Rice pudding with sultana raisin & nuts



## **INTERNATIONAL LUNCH BUFFET 02**

### **SALADS**

Avocado & coriander salad  
Quinoa salad & grilled vegetables

### **STARTERS**

Smoked salmon & pickled onions  
Marinated shrimps & cocktail sauce

### **VEGETARIAN**

Punjabi samosa & mint yogurt  
Mini arancini & spicy tomato sauce

### **SOUP**

Traditional lentil soup

### **MAIN COURSES**

Chicken tikka & paratha  
Lamb rack & rosemary potato  
Harissa prawns & potato wedges  
Pan fried Nile Perch & Roast Beetroot

### **VEGETARIAN MAIN COURSES**

Risotto Mushrooms  
Thai Green Curry & Jasmine rice

### **DESSERT**

Thyme Pannacotta  
Apple strudell  
Mini Fruit Tartlets  
Assorted Arabic Sweets  
Bread & Butter Pudding



## **INTERNATIONAL LUNCH BUFFET 03**

### **SALADS**

Grilled vegetable salad  
Classic Niçoise salad

### **STARTERS**

Smoked salmon & pickled onions  
Marinated shrimps & cocktail sauce

### **VEGETARIAN**

Punjabi samosa & mint yogurt  
Mini arancini & spicy tomato sauce

### **SOUP**

Chicken consommé & couscous

### **MAIN COURSE**

Milk fed veal scaloppini & sage sauce  
Corn fed grilled chicken & sweet pepper sauce  
Sea bass & warm couscous  
Sauted Baby Calamari

### **VEGETARIAN MAIN COURSES**

Ratatouille & steamed rice  
Vegetables Lasagna

### **DESSERT**

Vanilla layered cheese cake  
Profiteroles with Dark Chocolate  
Konafa & cheese  
Assorted Arabic Sweets  
Almond tartlet



## **INTERNATIONAL LUNCH BUFFET 04**

### **SALADS**

Traditional Greek salad  
Caesar Chicken

### **STARTERS**

Tuna Loin & Sesame Seed  
Veal Ham & Baby Asparagus

### **VEGETARIAN**

Beans & Wild Mint  
Spinach Fatayer

### **SOUP**

Cream Of Asparagus

### **MAIN COURSES**

Beef Stroganoff & Risoni  
Chicken byriani  
Atlantic Trout & Lemon Butter Sauce  
Mixed Seafood in harissa

### **VEGETARIAN MAIN COURSES**

Dhal Makani  
Ricotta & Spinach Cannelloni

### **DESSERT**

Mango Sticky rice  
White & Dark Chocolate Mousse  
Exotic fruit skewers  
Baklava  
Olm Ali



## **INTERNATIONAL LUNCH BUFFET 05**

### **SALADS**

Singapore Noodle Salad  
Avocado & Coriander salad

### **STARTERS**

Smoked Salmon & Pickled Onion  
Beef Bresaola & wild Rocket

### **VEGETARIAN**

Cheese Sambousek  
Emirati Falafel

### **SOUP**

Carrot & Orange

### **MAIN COURSE**

Lamb Ragout  
Piri Piri chicken Leg  
Pangasius & Dill Sauce  
Lasagna Bolognese

### **VEGETARIAN MAIN COURSES**

Vegetables Biryani  
Malasyan Curry

### **DESSERT**

Arroz Con Leche  
Chocolate & Hazelnuts cake  
Bluberry Cheese Cake  
Basma and Dates  
Traditional Cream Brule