



Buffet Menu 1

Selection of locally produced salads and dips, making your own salads accompanied with mouth-watering condiments and dressings

Chicken pineapple and coconut salad

Creole rice and corn salad

Greek salad

Thai beef and noodle salad

Three bean salads

Soup

Creamy potato and leek soup

Main course

Madras chicken curry

Min pepper fillet

Roasted potatoes with rosemary and garlic

Eggplant marinara

Savory rice

Grilled line fish with lemon-capers sauce

Dessert

Fruits salad

Cream caramel

Malva pudding

30\$ per person



Buffet Menu 2

Selection of locally produced salads and dips, making your own salads accompanied with mouth-watering condiments and dressings

Tomato and couscous salad

Waldorf salad

Tomato and couscous

Mediterranean chicken salad

Palm heart salad

Soup

Plantain banana and beef soup

Main course

Beef bourguignon

Zanzibar coconut and chicken curry

Saffron rice

Baked fish topped with rosemary jus

Lyonnaise potatoes

Ratatouille

Dessert

Min fresh fruit tarts

Key lime pie

Fruits platters

30\$ per person



Buffet Menu 3

Selection of locally produced salads and dips, making your own salads accompanied with mouth-watering condiments and dressings

Roasted root vegetables with balsamic reduction

Chicken and pineapple salad

Russian salad

Avocado and butternut

Sesame beef and rockets dressed in creamy parmesan

Hot Soup

Pumpkin bisque soup with cinnamon

Main course

Thai lamb curry

Fettuccine carbonara

Roasted potatoes with clarified butter

Grilled king fillets with hollandaise

Steamed vegetables

Chicken thighs topped with Mexican sauce

Dessert

Milky bread pudding

Fruits salad

Chocolate mousse

30\$ per person



Buffet Menu 4

Selection of locally produced salads and dips, making your own salads accompanied with mouth-watering condiments and dressings

Beef pastrami and bell peppers salad

Potato and chive salad

Mediterranean couscous salad tossed with cashew dust

Creole tuna salad

Cucumber and chive salad dressed with creamy raita

Hot Soup

Coconut and vegetable soup

Main course

Swahili coconut chicken curry

Fried rice

Potato and emmentaler cheese bake

Braised oxtail

Line fish fillet tossed with onion confit

Grazed bean and carrot

Chicken drum sticks with lemon and rosemary sauce

Dessert

Tiramisu cake

Fruit skewers tossed in desiccated coconut

Sticky toffee pudding

30\$ per person

"All Our Prices are inclusive of government taxes"