

INTERNATIONAL BUFFET MENU

Please select from the menu below

3 appetizers, 1 soup, 1 chicken or beef, 1 seafood, 3 vegetables, 4 desserts

APPETIZER

- ☐ **Mediterranean couscous salad**
Garlic roasted vegetables, raisins, fresh basil, extra verging olive oil
- ☐ **Caprese salad**
Vine ripened tomatoes mozzarella cheese black olives and fresh basil
- ☐ **Pantelleria style potato salad**
Steamed potatoes, cherry tomatoes, capers, green olives, red onions, house vinaigrette, basil and oregano
- ☐ **Greek salad veg's**
Vine ripe tomatoes, cucumbers, capsicum, red onions, black olives, crumble feta cheese, house vinaigrette and oregano
- ☐ **Veggie pasta crudaiola**
Cherry tomato, zucchini, capsicum, olives and basil oil
- ☐ **Honey glazed chicken salad**
Honey mustard glazed roasted chicken, fresh pineapple, green grapes, frisée lettuce, ranch dressing
- ☐ **Charred pineapple salad**
Vennemei shrimp, corn, cherry tomato, red onions, romaine lettuce, cocktail dressing
- ☐ **Niçoise salad**
Romain hearts, steamed potatoes, green beans, vine ripe tomatoes, red capsicum, hard boiled eggs, olive oil poached tuna, house vinaigrette
- ☐ **Lyonnaise Salad**
Frisee lettuce, crispy bacon, hard boiled eggs, sour cream dressing (contain pork)
- ☐ **Champagned salad**
Iceberg lettuce, grilled gammon ham, bread croutons, yogurt dressing (contain pork)

SOUPS

- ☐ **Cream of cauliflower**
Bacon, garlic crouton, rosemary oil
- ☐ **Minted green peas soup**
Potatoes, lemon and fried garlic chips
- ☐ **Curried lentil soup**
With toasted pita bread
- ☐ **Cream of roasted tomatoes**
With garlic croutons
- ☐ **Sweet corn and crab chowder**
With garlic baguette
- ☐ **Cream of pumpkin and coconut**
With black sesame seed and fresh cilantro
- ☐ **Creamy leeks and potato soup**
With olive's ciabatta sticks
- ☐ **Mushroom and potatoes chowder**
With truffle scented baked croutons
- ☐ **Chick pea and mushroom soup**
With garlic, rosemary roasted shimeji mushroom
- ☐ **Vegetables style minestrone soup**
With pasta and basil pesto

CHICKEN

- ☐ **Chicken piccata Milanese**
With fresh tomato sauce, oregano and mozzarella cheese
- ☐ **Rosemary slow roasted spring chicken**
With lemon scented chicken jus
- ☐ **Braised chicken cacciatore**
With tomatoes, bell pepper and olives
- ☐ **Caribbean style chicken curry**
With coconut milk chayote and fresh lime
- ☐ **Blanquette de poulet**
Creamy chicken casserole with champignon mushroom and fresh parsley

BEEF

- ☐ **Beef goulash**
Hungarian style paprika scented beef stew
- ☐ **Beef bourguignonne**
Burgundy style red wine braised beef stew
- ☐ **Beef stroganoff**
Sautéed beef strips with mushroom and onions in a rich cream sauce
- ☐ **Beef carbonade flamande**
Belgian style beer and onion braised beef stew
- ☐ **Polpette al sugo**
Italian style beef meatballs braised into a rich tomato soup

SEAFOOD

- ☐ **Pan fried barramundi**
With vegetables ragout, lemon and chives scented butter sauce
- ☐ **Grilled mahi-mahi fish**
With charred corn and jalapeno salsa
- ☐ **Baked snapper Sicilian style**
With green olives, tomatoes and Mediterranean herbs
- ☐ **Seafood brochette**
Assorted seafood skewer scented with chili, tomato basil marinade
- ☐ **Baked butter fish**
With lemon saffron velouté

VEGETABLES

- ☐ **Fine herbs sauteed vegetables**
- ☐ **Rosemary roasted potatoes**
- ☐ **Baked stuffed tomatoes with corn and capsicum**
- ☐ **Sautéed garlic broccoli**
- ☐ **Gratin of cauliflower**
- ☐ **Baked ratatouille**
- ☐ **Roasted sweet potato wedges**
- ☐ **Roasted Hasselback potatoes**
- ☐ **Lyonnais style potatoes**
- ☐ **Rosemary roasted potatoes**

DESSERT

- ☐ **Assorted vanilla and chocolate cupcakes**
- ☐ **60% Bali cocoa chocolate mouse**
- ☐ **Coconut cream brûlé**
- ☐ **Tropical fruit tartlet**
- ☐ **Cinnamon apple pie**
- ☐ **Assorted éclair**
- ☐ **Dadar gulung**
Pandan crepes filled with coconut palm sugar
- ☐ **Sliced tropical fruits platter**