



INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES



SEMIRAMIS
INTERCONTINENTAL®
CAIRO

Semiramis InterContinental Cairo
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Go to www.intercontinental.com/meetings or [click here](#) to contact us

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



INTERNATIONAL 1

COLD

Sea bass tartar and crunched hazelnuts

- ✂ Tomato cocktail with spicy bell pepper and golden leaves
- Smoked salmon and mozzarella millefeuille
- Scrambled egg (in cut shell) Provençal style
- Foie gras millefeuille with ginger bread
- ✂ Octopus salad with a foamy vichyssoise
- Fish mousse with masala flavor in shots

HOT

Foie gras slice with mango and ginger bread

Celery and pink grapefruit maki

- ✓ Chilled mushroom consommé with carrot caviar
- Salmon and eggplant salad topped by a foamy smoked milk
- Chicken dome with mustard
- Translucent lobster cannelloni with anis cracker
- 🍷 Beef tartare on toast
- Smoked salmon cannelloni

1 of 2 ►



INTERNATIONAL 1

DESSERT

- ✓ Coconuts stick
- Seasonal fruit tart
- Vanilla crème brûlée
- Café Liégeois lollypop
- Sweet pipette
- Chocolate Royaltine
- 🌍 Mango espuma



INTERNATIONAL 2

COLD

Beef carpaccio on rye bread toast

Watermelon and marinated tuna skewer with pesto

Ginger macaroon with smoked salmon

 Chilled tomato gazpacho




 Baba ghanough bruschetta

Shrimps with salmon eggs



Chicken balls with yellow and green zucchini skewers

INTERNATIONAL 2

HOT

-  Yakitori marinated beef
Hamour skewers with lemon grass dip
Lamb cutlets with onion confit
Chicken satay
Lobster medallion with French toast and fennel
Quails with potato croquette
-  Dover sole with mushy peas in a cup
Lamb skewers with Cajun nuts waffle
Crab cake with basil pipette
Sea bream tartlets pineapple, papaya salsa
Mushy peas
-  Vegetable spring roll
Samosa
Mini quiche salmon and spinach

DESSERT

-  Opera
Hazelnut millefeuille
Sweet basil mini tart
-  Tropical fruits in shot
Berry's mini choux à la crème
Orangette lollypop
Cinnamon apple tart
Exotic crème brûlée



ITALIAN

Antipasti in spoon

Seafood salad

- ✓ Tomato mozzarella with basil
- ✧ Grilled vegetables Italian style
- Spicy shrimps carpaccio with zucchini
- Stuffed eggplant with smoked cheese and ricotta
- Bruschetta
- ✓ Mushroom pané
- Seafood cannelloni
- Spinach ravioli in tomato sauce
- Chicken roll with ricotta cheese and black olives
- ✧ Salmon fillet with raspberry-balsamic sauce
- Mini beef medallion with aromatic oil
- Lemon and mint mousse
- Pannacotta with mango
- Tiramisu
- Crostata with fresh fruits
- Paradise cake with orange and cream



THAI

- Beef Thai salad
- Fresh spring roll with vegetables and chicken
- Avocado with shrimps
- ✓ Spicy papaya salad
- ✂ Seafood salad
- Rice crisps
- Beef and chicken satay
- Fried fish cake with cucumber dips
- Marinated roasted duck
- Shrimp kunafa
- Calamari and fish tempura
- Stir fried beef with bamboo shoots
- Quenelle of jasmine rice and coconut dip
- Deep fried toffee apple
- Fried banana with coconut sauce
- Mango with mint and lemon grass
- Red ruby in coconut milk
- Tapioca and litchi cold soup



HEALTHY WITH ORIENTAL TOUCH

- ✓ Grilled haloumi cheese with soumak
Yogurt salad with cucumber and mint
- ✓ Apple tabouleh
Raheb salad
- ✓ Fatouch 'en cube'
Tongue salad
Salmon kebbeh naya
Baked sea bass fillet with onions and vegetables
Chicken mousakhan
Mini kofta with tahina dips
Mini shish taouk
- ✓ Grilled vegetables skewers
Dawoud basha
Rosewater mahalabia with fruit
Fresh fruit skewers
Turkish delights with walnuts
Kahk with dates
Kunafa saffron

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES



SET MENU INTERNATIONAL 1

Marinated salmon with apple, potato and horseradish

✂ Grilled sea scallop

Mustard sauce

~

Beef and veal medallion with light herbs sauce flavoured with mushroom

Selection of buttered vegetables

Gratinated potatoes

~

Selection of cheese

~

Chocolate ganache and baba, raspberry sauce

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

INTERNATIONAL 1 | INTERNATIONAL 2 | LOCAL/EGYPTIAN | VEGETARIAN | THAI



SET MENU INTERNATIONAL 2

Crazy salad with shrimps, mushrooms and orange

✂ Mixed salad leaves and tuna pâté

Tomato dressing

~

Roasted duck breast

Beef medallion, herbs sauce

Stuffed potato with apple

Butter vegetables

~

Mango mousse with passionfruit sauce

~

Fresh fruit slices

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

INTERNATIONAL 1 | INTERNATIONAL 2 | LOCAL/EGYPTIAN | VEGETARIAN | THAI



LOCAL/EGYPTIAN

Tabouleh with grilled sea scallop

~

✓ Black lentil soup

~

Mix veal kebab with kofta

Grilled vegetables with rice

~

Konafa

VEGETARIAN

Mixed oriental mezzeh

Green salad, bessara, raheb salad, hommus, tabouleh, vine leaves, vegetables sambousiek, spinach fattayer, zaatar manakish, falafel

~

Vegetable soup

~

Moussaka

Potatoes, eggplant, pepper, onions, tomato sauce with garlic

~

Fresh fruit slices

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

INTERNATIONAL 1 | INTERNATIONAL 2 | LOCAL/EGYPTIAN | VEGETARIAN | THAI



THAI

POH PIA PAK

Deep fried mixed vegetables spring roll with chilli sauce

TOM YAM KAI

Hot and sour chicken soup with mushroom and galanga

PED OB YORD PAK

Roasted duck with star anise sauce and vegetables

KHOA SIOY

Steamed jasmine rice

APPLE TOD CARMEL

Deep fried toffee apple with vanilla ice cream



EGYPTIAN

APPETIZER

Assortment of oriental mezzah, hommus, moutabal, tabouleh, fattouch, vine leaves, labna, raheb salad, babaghanough, fried onions, garlic

Fried kebbeh, rikakat cheese, spinach Fatayer, cheese sambousek, fowl, chicken wings, falafel

✓ Vegetable sambousek with mint chutney

✓ Fava and coriander

Oriental bread

Kishk with yogurt

Taameya

SOUPS

✓ Creamy lentil soup

✂ Clear soup with coriander, vegetables and chicken

1 of 2 ►

EGYPTIAN

MAIN COURSE AND CARVERY

Fried egg with pastrami
Lamb kofta
Kobeba
Chicken liver 'Alexandria style'
Grilled quail
Mint veal kebab
Okra and lamb shank tajine
Ratatouille
Chicken molokheya
Fish sayadeya
Oriental rice
Marinated mixed grilled vegetables



DESSERTS

Assortment of oriental pastry
Basboussa
Cream Konafa
Balah el sham
Roz be laban
Cardamom Mohalbia
Zalabia
Sawabea zeinab
Um Ali
Aish el saraya
Gollash with nuts
Baklawas mix



ITALIAN

SALADS AND APPETIZERS

- ✓ Rucola salad
- Beef carpaccio with pesto
- ✂ Artichoke and olives salad with anchovies
- ✓ Fennel salad with orange
- Mixed pasta salad with calamari and shrimps
- ✓ Tomato mozzarella with basil
- ✓ Grilled and marinated Italian style vegetables
- Assortment of rustic homemade breads
- Caesar salad
- ✓ Mixed green salad with sherry vinaigrette
- Vine ripened tomatoes and mozzarella with basil
- Crab meat bagnet with mushrooms
- Lobster or sea scallop carpaccio dressed with lemon and balsamic vinegar
- Shrimps sautéed in a white wine sauce with asparagus

| of 3 ►

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

EGYPTIAN | ITALIAN | ASIAN | INTERNATIONAL | INTERNATIONAL HEALTHY

ITALIAN

SOUPS

Lobster and mushroom soup

✓ Minestrone di verdure all'italiana

MAIN COURSE AND CARVERY

Quadrucci Mare e Terra

(Square shaped handmade pasta with shrimps, mushrooms and bacon in tomato sauce)

Ravioli Spinaci e Ricotta al Burro e Salvia

(Handmade ravioli stuffed with ricotta and spinach dressed with butter and sage with meat)

Gli Gnocchi con Spinaci, Pinoli e Speck

(Potato dumplings with spinach, pine nuts and smoked turkey ham)

Spaghetti alla Veneziana in bianco

(Spaghetti with shrimps, mussels and clams cooked in white wine and garlic)

Chicken Spezzatino

With garlic, cherry tomatoes, rosemary and balsamic vinegar



✂ **Filetto di Pesce alla 'Livornese' con Zucchine e Carotine saltate**
Fish fillet sautéed with tomatoes, olives, shrimp and capers served with sautéed zucchinis and baby carrots

Carré di Agnello al forno con Cipolla Cambray glassata all'Aceto balsamico

(Baked lamb chops served with onion in balsamic vinegar)

Scaloppine di Vitello ai Funghi con Melanzane alla Calabrese

(Veal scallops sautéed with mushrooms and served with eggplant 'Calabrese' style)

Filetto di Manzo all'Amarone e Tamarindo con Gnocchetti di Formaggio al Burro

(Beef fillet sautéed in amarone wine and tamarind sauce served with potatoes and cheese dumpling)

Spiedini di Gamberi e Verdure con Pomodori gratinati al forno

(Skewered shrimp and vegetables on the grill served on stuffed baked tomatoes)

Penne with crushed tomato and basil

Tortellini alla bolognese

Sautéed broccoli rabe

Potatoes with rosemary and olive oil



ITALIAN

DESSERTS

Assorted canoli
Arancia pannacotta
Raspberry tiramisu
Torta di mele
Zuppa Inglese
Crumble cheesecake
Mascarpone honey mousse
Crostata di zucca
Cherry zabaglione torta
Cinammon zeppole
Sicilian cassata
Ricotta torta



ASIAN

- ✓ Shrimps with black mushroom and pepper
Roast duck salad
- ✂ Shan Hang chicken salad
Calamari with baby corn salad
Fried fish salad
Teriyaki beef salad
- ✓ Cucumber with garlic salad
- ✓ Glass noodles salad
Seafood salad with chilli
Mixed Chinese salad



ASIAN

MAIN COURSE

Fried prawns with si chyang sauce

Gun Bao chicken

Fried beef with oyster sauce

Duck breast with teriyaki sauce

✧ Steamed fish flower

Steamed sew mai

Fried seafood noodles

Steamed rice

DESSERTS

Rice cake

Mixed Chinese fruit



INTERNATIONAL

SALADS AND STARTERS

Tomato, cucumber, assorted salad, fresh mushrooms, carrots, potato salad, Thai seafood salad, niçoise salad

Pasta with basil salad, variety of dressing

Salmon and sea bass terrine with vegetable

Hommus, tabouleh, fattouch, fried onions, garlic

Marinated salmon with dill

✂ Cantaloupe melon with dry beef

Caesar salad

🌍 Piedmont Italian salad

SOUPS


Asparagus with fried croutons

✂ Clear consommé with vegetables


INTERNATIONAL

MAIN COURSE AND CARVING

Curried chicken breast with coconut and apple

 Cordeiro al chilindron(lamb and red bell pepper stew)

Wok-fried pasta with seafood

 Penne carbonara with beef bacon

Salmon escalope with lobster sauce

Slow roasted veal loin with fruit compote and maple demi-glace

Steamed white rice with paprika

Potato gratin Dauphinois style

Sautéed mix vegetable with garlic and rosemary

Mixed pasta with pesto sauce

DESSERT

Lemon tart

Crème brûlée

Chocolate fudge cake

Caramelized banana cake

Raspberry tiramisu

Praline éclair

Arancia pannacotta

Mocha cake

Fruit trifle

Baklava mix

Mohalbia

Basboussa

Um Ali



INTERNATIONAL HEALTHY

- ✂ Marinated salmon with lemon and mustard
- ✓ Carrot salad
- ✓ Tomato and mozzarella with balsamic and basil
- Spanish salad
- ✓ Fresh crudité with dips
- ✓ Artichoke salad
- ✓ Potato salad with herbs
- Asparagus salad with onions, parsley and white eggs
- ✂ Steamed sea bass with fresh vegetables
- ✂ Grilled chicken breast with rosemary
- Veal blanquette
- ✂ Seafood pot-au-feu
- Grilled beef medallion with mushrooms
- Parsley potato
- Vegetable tian
- Basmati rice

1 of 2 ►

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

INTERNATIONAL HEALTHY

Fruit meringue

Banana muesli

Roasted apple in bowl

Mixed berries with yogurt

✓ Baked kunafa with fruits

✓ Rosewater mahalabia

Fresh fruit skewers



BAKERY

Fruit cocktail juice

✔ Date juice

🌐 Mini quiche Lorraine

Selection of salaison

Muffin

✔ Chicken meshakhana

✔ Fattayer with spinach

Almond croissant

Mini apple crumble

Selection of teas and freshly brewed coffee

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

BAKERY | SPICY | HEALTHY | CHOCOLATE | BANANA



SPICY

Spicy tomato juice

✓ Rayeb soup

Cinnamon apples lollipops

Chocolate tonka beans mendant

✂ Vanilla and star anis red berry with yoghurt injection

✓ Gazpacho soup

🌐 Chicken fricadelle in skewers

Black medallion of sea bass on small china

Sushi maki salmon mayonnaise, onion with chilli sauce

Selection of teas and freshly brewed coffee

INTRODUCTION

FORK MENUS

SET MENUS

BUFFETS

BREAKS

BEVERAGES



HEALTHY

Strawberry juice

Cantaloupe juice

✓ Gazpacho soup

✓ Fresh fruit skewers

Dates with nuts

✓ Fresh spring roll with vegetables

✓ Sushi maki carrot, cucumber, avocado

Selection of teas and freshly brewed coffee

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

BAKERY | SPICY | HEALTHY | CHOCOLATE | BANANA



CHOCOLATE

Karkade juice

Red ball juice

Chocolate chip cookies

 Chocolate Liegeois in shots

Bitter chocolate brownies

Chocolates

Cold cannelloni with chocolate sauce on spoon

Beef medallions with chocolate sauce in ceramic

Selection of teas and freshly brewed coffee

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

BAKERY | SPICY | HEALTHY | CHOCOLATE | BANANA

BANANA

Yogurt with banana juice

Grenadine with banana juice

Banana titan

Banana crêpe with caramel sauce

Puff pastry with banana

Banana cake

Banana Danish

Chilled banana with vanilla

Lamb fillet with banana crusted on small china

Sea bass medallions on bed of banana on spoon

Selection of teas and freshly brewed coffee



WHITE WINE

EGYPT

Obelisque, Pinot d’Alexandrie

Omar Khayyam, Pinot Blanc

Shahrazade, Chardonnay and Vermentino

Château Grand Marquis, Pinot Blanc

Ayam, Viognier Réserve Supérieure

Caspar Chenin Blanc

Caspar Viognier

Caspar Blanc de Noirs

Jardin Du Nil, Chardonnay and Vermentino

LEBANON

2008 Blanc de L’Observatoire, Château KSARA

2004 Musar Cuvée Blanc, Château Musar

2008 Blanc de Blancs, Château KSARA

2008 Chardonnay, Château KSARA

2003 Musar, Cuvée Reservée

| of 2 ►

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D’EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

BEERS | ALCOHOLIC COCKTAILS | SOFT DRINKS | JUICES | NON-ALCOHOLIC COCKTAILS | HOT DRINKS

WHITE WINE

USA

- 2007 Fume Blanc, Robert Mondavi
- 2003 Sauvignon Blanc, Echo Ridge Fetzer

SOUTH AFRICA

- 2008 Sauvignon Blanc, Makana
- 2007 Chardonnay Blanc, The Veldt Range

ITALY

- 2005 Fiorile, Grecanico, Duca Di Castelmonte
- 2008 Gavi di Gavi, Fossili D.C.D.G
- 2008 Soave D.O.C, Cielo E Terra
- 2008 Pinot Grigio delle Venezie, Cielo
- 2006 Gavi di Gavi
- 2005 Frascati, Special Selection, Cavini

AUSTRALIA

- 2008 Eaglehawk Chardonnay
- 2009 Sauvignon Blanc, Oxford Landing
- 2008 Chardonnay, Jacob's Creek

THAILAND

- 2009 Monsoon Valley Blanc
- 2003 Monsoon Valley Malaga Blanc

SPAIN

- 2004 Viña Sol, Miguel Torres



ROSÉ WINE

Obelisque, Rosetta, Egypt

Omar Khayyam, Rosé, Egypt

Shahrazade, Grenache, Egypt

2007 Rosé d'Anjou, Domaine de Cèdre

2008 Château de Campuget Rosé, Costières de Nîmes

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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RED WINE

EGYPT

Obelisque, Rouge des Pharaohs

Omar Khayyam, Cabernet Sauvignon

Shahrazade, Cabernet Sauvignon-Merlot

Château Grand Marquis, Cabernet Sauvignon

Château des Rêves, Cabernet Sauvignon

Zaman, Tempranillo/Grenache

Cape Bay, Merlot

Beausoleil, Merlot & Cabernet Sauvignon

Jardin Du Nil, Cabernet Sauvignon-Merlot-Syrah

Ayam, Syrah Cabernet Sauvignon

1 of 2 ►

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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RED WINE

FRANCE

2004 Gevrey Chambertin, Pierre André-Champlain, Magnum Bourgogne

2000 Château Tour Saint Bonnet, Médoc, Magnum Médoc & Haut Médoc

LEBANON

2007 Le Prieuré, Château KSARA

ITALY

2008 Cabernet Sauvignon delle Venezie IGT, Cielo

2008 Barbera, Piemonte D.O.C., Ottone I

2008 Chianti D.O.C.G, Sensi

2008 Chianti D.O.C.G, Castellani

NEW ZEALAND

2007 Merlot, Saint Clair

2008 Marlborough, Pinot Noir

AUSTRALIA

2008 Cawarra Shiraz Cabernet, Lindemans

2008 Eaglehawk, Shiraz

2007 Eaglehawk, Cabernet Sauvignon

SOUTH AFRICA

2009 Ruby Cabernet, the Veldt Range

THAILAND

2007 Monsoon Valley

2003 Monsoon Valley Pok Dum Red

SPARKLING WINE

Aida Cuvée Brut, Égypt

CHAMPAGNE

Mumm Cordon Rouge

Moët et Chandon, Brut

Laurent Perrier

CHAMPAGNE D'EXCEPTION

Dom Pérignon

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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APERITIFS

Vermouth (extra dry-rosso)
Campari Bitter
Pernod
Arak

SPIRITS

Regular spirit (gin – vodka – rum)
Blended regular whisky
Blended de luxe whisky
Malt whisky
Premium whisky blue label
Premium whisky gold label

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES
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DIGESTIVES

Cherry marnier

Crème de menthe

Cointreau

Hennessy X.O cognac

BEERS

Sakara gold

Non alcoholic beer

Local Stella

Heineken beer

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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ALCOHOLIC COCKTAILS

MOJITO

Rum, lime sec, sugar syrup, mint leaves topped with soda

SEX ON THE BEACH

Vodka, peach schnapps, black raspberry liqueur and pineapple juice

COSMOPOLITAN

Vodka, cointreau, cranberry juice and lime sec

MAI TAI

Dark rum, orange Curaçao and lime juice

CATALINA MARGARITA

Tequila, peach schnapps, blue Curaçao and sour mix

1 of 2 ►

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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ALCOHOLIC COCKTAILS

BLOODY MARIA

Tequila, tomato juice, tabasco sauce, lemon juice and a dash of salt

DANCING PESO'S

Vodka, crème de cassis and fresh apple

AZTEC PUNCH

Tequila, gold rum, blue Curaçao, pineapple juice and orange juice

RODEO RIDER

Bourbon whisky, apple juice, lemon juice, fresh apple and honey

SOUTH AMERICAN SUNRISE

Gold rum, crème de banane, Campari, orange juice and pineapple juice

FRUIT SALAD

Vodka, crème de banane, orange juice, Galiano and grenadine syrup

JUNGLE JUICE

Vodka, light rum, cointreau, lime juice, sugar syrup, cranberry juice, orange juice and pineapple juice

CARIBBEAN PUNCH

Gold rum, amaretto, Galiano, lemon juice, pineapple juice and grenadine syrup

BIKINI MARTINI

Gin, blue Curaçao and peach schnapps



SOFT DRINKS

Local mineral water (small)
Local mineral water (large)
Coca cola – sprite – club soda
Evian water (large)
Evian water (small)
Red Bull energy drink

JUICES

Chilled juices (apple – pineapple – lemon – tomato)
Fresh squeezed orange juice
Fresh fruit juice (mango – strawberry – guava)

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES
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NON ALCOHOLIC COCKTAILS

TROPICAL DELIGHT

Strawberry purée, pineapple and coconut milk

MANGOLA

Mango, guava juice, apple juice and melon

MAGIC MELON

Melon purée and orange juice

FLORIDA

Mango juice, strawberry juice, guava juice and orange juice

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

WHITE WINE | ROSÉ WINE | RED WINE | SPARKLING WINE | CHAMPAGNE | CHAMPAGNE D'EXCEPTION | APERITIFS | SPIRITS | DIGESTIVES

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HOT DRINKS

Turkish coffee

Tea

Nescafé – filter coffee

Espresso

Hot chocolate

Cappuccino

Double espresso

Hot or cold milk

INTRODUCTION | FORK MENUS | SET MENUS | BUFFETS | BREAKS | BEVERAGES

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