FUNCTION MENUS FOOD AND BEVERAGE





BUFFETS

INTERNATIONAL BUFFET I

Selections of breads, rolls and butter Includes freshly brewed coffee and assorted teas

- Cream of butternut squash, pepita seed
- Radicchio, green olives, shaved baby fennel, pecorino, sliced salami, parsley leaves
- Baby gem caesar, remoulade, toasted crouton
- Kipfler, arugula, green bean, minted yoghurt, walnuts
- Frisee lettuce, mozzarella, golden baby beet, chives and cherry tomatoes
- Asian rubbed Angus brisket, kimchi slaw
- Char grill blackened chicken, coriander and lime quinoa
- Pan seared fillet of trout, caper cream sauce, shaved pickled daikon
- "Au naturel" new potatoes, parsley oil
- Roasted cauliflower, capers butter
- Panache of vegetables, sage oil

SOMETHING SWEET

- Bitter orange chocolate brownie
- Granny smith apple crumble tart
- Rocky road
- Homemade chocolate chips cookies
- Coffee walnut slice cake



ITALIAN BUFFET

Includes freshly brewed coffee and assorted teas

- Cream of roasted cauliflower
- Panzanella salad, butter lettuce, heirloom tomato, pickled onion, rustic croutons
- Frisee lettuce, mozzarella, golden baby beet, chives and cherry tomatoes
- Radicchio, green olives, shaved baby fennel, pecorino, sliced salami, parsley
- Eggplant parmigiana, provencal sauce, parmigiano-regano
- Chicken piccata, charred lemon, fried capers, dehydrated parsley
- Grilled lamb cutlets, aubergine agrodolce, crispy basil
- Rigatoni amatriciana, fresh basil
- Roasted garlic and potatoes, grated parmesan
- Green bean, capers vinaigrette, lemon zest
- Margarita pizza

SOMETHING SWEET

- Tiramisu
- Amarino cherry panna cotta with biscotti
- Baked orange cheese cake
- Italian apple tart



ASIAN BUFFET

Includes freshly brewed coffee and assorted teas

- Chicken and sweet corn egg drop soup
- Singaporean laksa
- Gado gado
- Vietnamese chicken salad, shredded white cabbage, ngoc chum
- Som tum, Thai green papaya salad, dry shrimp
- Lamb cutlets Mongolian style
- Steamed snapper fillets, soy and ginger
- Wagyu beef rendang, acar pickle
- Egg white fried rice
- Asian greens, oyster sauce, fried shallots
- E-fu noodles with mushrooms

SOMETHING SWEET

- Mango pudding, coconut tapioca
- Green tea cream, red bean paste, cashew crumble
- Mandarin panna cotta
- Yuzu tart, key lime meringue
- Selection of whole fruits and sliced seasonal fruits



INDIAN BUFFET

Includes freshly brewed coffee and assorted teas

Platters on table

- Amritsari macchi
- Tandoori prawn
- Housemade potato and pea samosas

Soup

- Yakhni
- Tamota shorba

Salads

- Kachumbar salad
- Aloo aur anaar salad
- Chanar aur mutter salad

Condiments

- Pappadum
- Aam achar
- Raita
- Tamatar chutney
- Mirchi aur nariyal achar
- Rati and naan

Main Indian Dishes (veg)

- Aloo gobi
- Dal makhni
- Mutter paneer
- Kadai khumb

Main Indian Dishes

- Murgh makhni
- Meen moilee

International Main Dish

- Stir fried beef in garlic sauce
- Grilled lamb cutlet with red wine jus

Rice

- Vegetable pulav

Dessert Station

- Phirni
- Gulab jamun with vanilla ice cream