

Bar Service

Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,
Sweet or Dry Sherry, Sweet or Dry Vermouth,
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

Cocktails

Black Russian, Bloody Mary, Bucks Fizz,
Champagne Cocktail, Cosmopolitan (US routes),
Fantasy Island, Kir Royal, Manhattan,
Martini Cocktail Classic, Screwdriver, Vodka Martini

Wines

A selection of fine wines from internationally
renowned vineyards of the old and new world

Champagne Brut

Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,
Drambuie, Late Bottled Vintage Port, Tia Maria

Savoury Snack

Sandwiches

A selection of sandwiches

Smoked salmon and Boursin pepper
served on sliced walnut bread

Vegetable jalfrezi
served in a whole grain mini finger roll

Camembert cheese and cucumber
served in a mini sesame bagel

Chicken tikka
with cucumber salad on sliced ciabatta bread

Selection of pastries
which includes vanilla strawberry roulade, mixed berry
tart, opera cake and honey pecan nut tart

Beverages

Tea
Ceylon, China, Earl Grey and Camomile

Coffee
freshly brewed, decaffeinated, espresso and cappuccino

Brunch

Fruit

Fresh seasonal fruit

Appetiser

Fresh lobster with scallion pancake

fresh Atlantic lobster medallions on a scallion pancake with a saffron infused sour cream sauce

Main Course

Cheese omelette

with pan-fried potatoes, roasted plum tomatoes with chives, portobello crisp mushrooms, and sautéed peppers

Beef rendang

traditional Malaysian beef stew cooked with a mixture of spices, stir-fried vegetables and shiitake mushrooms, served with steamed basmati rice topped with fried onions



Codfish steak

lightly battered codfish steak on a bed of tomato paprika confit, with saffron potato mousseline, asparagus and steamed prawns



Poached hammour fillet (245 calories)

served with char-grilled red peppers, steamed parsley potatoes, baby corn and broccoli tossed in olive oil, accompanied by a light soy fish velouté

Cheese selection

which includes Port Salut, bel paese, Camembert and provolone with olives and a selection of garnishes

Dessert

Bavarian vanilla cream

light Bavarian style vanilla cream on an almond biscuit, accompanied with rhubarb compote

Bread

Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

Beverages

Tea

Ceylon, China, Earl Grey and Camomile