

Breakfast

Juice	Fruit juice
Fruit	Fresh seasonal fruit
	Fruit yoghurt
Main Course	<p>Cheese omelette</p> <p>accompanied by pan-fried potatoes, juicy roasted plum tomatoes with chives, portobello mushrooms and sautéed peppers</p> <p>Poached eggs</p> <p>with a chunky tomato sauce, mini veal sausages, hash brown potatoes and sugar snap peas, topped with a creamy hollandaise sauce</p> <p>Mixed seafood congee</p> <p>poached hammour, prawns and scallops garnished with red chilli, ginger and spring onion julienne in a light soy sauce</p>
Cheese	International cheese selection
Bread	<p>Bread basket</p> <p>selection of bread, croissants and breakfast pastries served with butter and preserves</p>
Beverages	<p>Tea</p> <p>Ceylon, Chinese, Earl Grey and Camomile</p> <p>Coffee</p> <p>freshly brewed or decaffeinated</p> <p>Espresso and cappuccino will be available at any time</p>

Light Meal

Appetiser	<p>Smoked duck</p> <p>on a bed of black mushroom and bamboo shoot salad with green asparagus spears</p> <p>Marinated Asian seafood</p> <p>comprising scallops, tiger prawns and poached salmon drizzled with an oriental-style dressing and accompanied by a glass noodle salad</p>
Main Course	<p>Snow chamoula</p> <p>Arabic-style baked snow fish with courgettes and tomatoes and mango rice</p> <p>Grilled fillet of beef</p> <p>marinated and served in a rich teriyaki sauce with sautéed mixed vegetables and potato gratin</p> <p>Thai chicken curry</p> <p>in a coconut-flavoured curry sauce enhanced with jasmine rice and baby Chinese broccoli with oyster sauce</p>
Dessert	<p>White chocolate and orange mousse cake</p> <p>served on a dark chocolate mirror</p>
Cheese	International cheese selection
Beverages	<p>Tea</p> <p>Ceylon, Chinese, Earl Grey and Camomile</p> <p>Coffee</p> <p>freshly brewed or decaffeinated</p> <p>Espresso and cappuccino will be available at any time</p> <p>Chocolates</p>