

Dinner

Canapés	Selection of cold canapés
Appetiser	Poached crayfish served with slices of avocado, fresh mesclun salad and a mustard vinaigrette
	Roast beef tenderloin stuffed with chicken and served chilled with a sweet potato salad and a coriander dressing
Salad	Seasonal salad served with a choice of dressings
Main Course	Snapper curry delicately spiced snapper curry, served with scented basmati rice and a chunky cut tomato and okra stew
	Braised veal ballotine braised boneless veal ballotine, served on a bed of creamy mashed potato with Dutch carrots, sugar snap peas and roasted parsnip
	Pappardelle pasta cracked pepper pappardelle pasta with creamed spinach, roasted red peppers and green olives, topped with a sweet tomato jam and parmesan shavings
	Corn-fed chicken breast served with mixed wild rice, steamed broccolini and a light Moroccan style carrot purée



Dessert	Lemon curd tart sweet and tangy lemon curd tart, topped with a quenelle of double cream and served with a raspberry coulis
	Chocolate fudge pudding served warm with a mixed berry compote
Bread	Bread basket a variety of freshly baked rolls and garlic bread
Cheese	International cheese selection
Fruit	Fresh seasonal fruit
Beverages	Tea Ceylon, China, Earl Grey, Camomile
	Coffee freshly brewed, decaffeinated, espresso and cappuccino
	Chocolates

As You Like It

Selection of sandwiches

an assortment of filled soft rolls which includes
grilled vegetables with cream cheese, roast beef
and smoked salmon

Selection of hot snacks

Beef pie

traditional hearty beef pie served with a chunky
tomato chutney

Snapper brochettes

marinated pieces of red snapper, cooked on brochettes
and placed on a flavoured nasi goreng

Mushroom risotto

creamy mushroom risotto with sautéed asparagus and
parmesan cheese

Selection of petits fours

Tea

Ceylon, China, Earl Grey, Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino

Savoury Snack

Sandwiches

Selection of open sandwiches

which includes Camembert cheese on pumpnickel,
smoked salmon on rye bread, vegetables in a mini
croissant and orange flavoured chicken on baguette
bread

Selection of petits fours

Beverages

Tea

Ceylon, China, Earl Grey, Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino

Breakfast

Juice Fresh fruit juice

Fruit Fresh seasonal fruit

Fruit yoghurt

Main Course Swiss cheese omelette
served with sautéed mushrooms, broccoli,
grilled tomato and golden roesti potatoes

Mixed grill
with grilled beef, chicken and veal sausages,
buttered sugar snap peas, grilled tomato and
Lyonnaise potatoes

Nasi lemak
served with chicken rendang, sotong sambal,
boiled egg and sautéed French beans with
sautéed onion slices

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

Beverages Tea
Ceylon, China, Earl Grey, Camomile

Coffee
freshly brewed, decaffeinated, espresso and cappuccino