ISLAND 1

Cheese and cold cut platter

Brie, Camembert, Provolone, Emmental Swiss

Biscuits and crackers, nuts and dried fruits [GLU, NUT, MLK]

Salami, jambon Coppa ham, Chicken ham, Parma ham [PRK]

Gherkins, pickled onions, marinated olives

ISLAND 2

Pizza

Margherita
[VEG, SUL, GLU, MLK]
Quatro Stagioni
White sauce, artichokes,
mushrooms, tomato, Parma ham
[PRK, GLU]
Napolitana - Anchovies, tomato
sauce, black olives, basil, capers
[FSH, GLU]

Infused oils Olive oil, Garlic oil, Chilli oil, Thyme oil

Pasta

Gnocchi, Linguini [VEG, GLU] Salsa di noci pecorino basilic garlic [VEG, VEGAN, GLU] Seafood sauce [CRU, MLK]

Chopped Onion, Chopped Garlic, Basil, Diced tomato & Pesto [NUT]

ISLAND 3

Breads and spreads

Beurre [VEG, MLK] Cream cheese [VEG. MLK] Pesto [VEG, NUT, MLK] Black olive Tapenade [VEG, VEGAN] Hummus [VEG, VEGAN, SSE] Remoulade sauce [MTD, SOY, EGG] Mayonnaise [EGG, MTD] Mustard [MTD, SUL]

ISLAND 4

Live station

Grilled fish fillet, saffron sauce FSH, MLK]
Boeuf stroganoff
[BEF, MLK]
Chicken Tandoori
[MLK]

ISLAND 5

Indian corner

Kesari pulao
[VEG, VEGAN]
Punjabi dhal tadka
[MLK]
Vegetable korma
[VEG, MLK]
Chilli Milli sabji
[VEG, MLK]
Goan fish curry
[FSH, MLK]

Condiment: Cucumber raita [MLK], Lemon, Mixed pickles, Fresh chilli, Onion ring, Tomato and Green cucumber

ISLAND 6

Carving station

Barbecue grilled chicken
[GLU]
Grilled lamb merguez
[GLU]
Grilled pork tenderloin, mustard
dill sauce
[PRK, MTD, GLU]

ISLAND 7

Kids corner

Pasta
[VEG, GLU]
Chicken fried rice
[SOY]
Breaded fish
[GLU, FSH]
Cream chicken
[MLK]

ISLAND 8

Salads and crudites

Roquette / Mignonette/ Mesclun/ Watercress/ White & Green cucumber/ Carrot/ Beetroot/ Tomato/ Red & White Cabbage

Mustard vinaigrette, Balsamic dressing, Orange dressing, Ranch, Italian dressing, 100 island dressing Selection of flavoured oils Selection of vinegars Selection of nuts and dried fruits

Mixed salads

Red bean salad, corn, onion petals and candied pepper [VEG, VEGAN]
Poached and raw pear salad, pecan nuts, honey, rosemary [VEG, VEGAN]
Poultry and potato salad with paprika and garlic confit Shrimp, green papaya and fresh tomato salad [CRU]

Live salad

Squid salad with avocado, lemon zest, onion [MLS]

ISLAND 9

Vegetarian dishes

Tomato rice, peas and fried onion [VEG, VEGAN] Cubed vegetables with sweet peppers [VEG, VEGAN] Mushroom and potato curry [VEG, VEGAN] Vegetable and tofu stir-frv [VEG, VEGAN, SOY] Butternut and chickpea tagine **[VEG, VEGAN]** Sautéed green beans with sundried tomatoes [VEG, VEGAN] Cajun-spiced roasted potato [VEG, VEGAN]

ISLAND 10

Soups

Vegetable soup [VEG, VEGAN] Crab broth [CRU]

Sides

Spring onions, Croutons, Fried onions [GLU]

Middle-east corner

Lamb skewers
Couscous with Provençal
vegetables
[VEG, MLK, GLU]
Pita bread, creamy garlic,
hummus, baba ghanoush, tzatziki,
[GLU, MLK, VEG]
Arabian chicken mandi with spices
[GLU, MLK]

ISLAND 11

Dessert

Brownie's chocolate [GLU, MLK, NUT, EGG] Chocolate tart [GLU, MLK, VEG] Vanilla choux [GLU, MLK, VEG] Strawberry Swiss roll [GLU, MLK. EGG, NUT] Banana Jalousie [GLU, MLK, VEG] Creamed semolina [VEG, MLK, EGG] Banana crumble mousse [GLU, MLK, VEG] Chocolate cake **[VEGAN]** Cut fruit platter [VEG, VEGAN]

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

	F 1 - 3
SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]