



O
GROUP AFRICA

STARTERS

Couscous salad

roasted vegetables
[VEG, VEGAN]

Roasted chickpea salad

cumin, onion and pepper
[VEG, VEGAN]

Chicken salad

pineapple, paprika and garlic confit

Fish salad

grapefruit segments, green grapes,
fried onion and ginger vinegar
[FSH]

Seafood Caesar Salad

[FSH, CRU, MLS, GLU, MLK]

Green salad and raw vegetables

Mignonette Salad / Mixed Greens / Watercress
Mixed Green Cucumber / White Cucumber / Carrot / Beetroot / Tomato /
Red Cabbage / White Cabbage

SOUPS

Chicken soup with mushrooms

Chinese noodles, fish and Tom Pouce meatballs
[SSE, FSH, CEL]

MAIN COURSE

Veg Option

Rice with sundried tomato and black olive
[VEG, VEGAN]

Rajma

[VEG, MK, SUL]

Saffron potato wedges

[VEG, VEGAN]

Sauteed green beans

[VEG, VEGAN]

Vegetables a la Provençale

[VEG, VEGAN]

Three Broccoli Lasagna

[VEG, MLK]

Pasta

Parfabelle alla sorrentina
[CRU, GLU]

Four cheese Caserecce
[MLK, VEG, GLU]

Carving Station

Roasted lamb, rosemary sauce
[MTD]

BBQ Grilled

Grilled fish fillet, tomato sauce

Grilled Beef and Thyme Sauce
(BEF, SUL, ALC)

Roasted Pork and Smoky BBQ Sauce
(PRK, MLK, SUL)

Grilled beef sausage, BBQ-honey sauce
[BEF, SUL]

Non-Veg Option

Chicken tagine with vegetables

DESSERT

Seasonal fruit salad

or

Umm Ali

Puff pastry pudding
pistachio ice cream

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

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]