

## **Antipasti Section**

An array of antipasti, terrines, Italian cold cuts, marinated seafood, plain & composed salads served with sauces & dressings prepared by our larder chefs

## **From the Soup Kettle**

Cream of pumpkin infused with cumin, and walnuts

Served with truffle oil and pancetta flutes

Traditional fish soup with seafood and root vegetables

Complimented with rice

## **Pasta**

### **Oven Baked cannelloni**

With meat ragu,

Topped with tomato salsa and grated cheese

### **Tortellini**

Blended with pesto, pine nuts and chardonnay Veloute´

Topped with fresh basil oil

## **Live grill station**

### **Grilled red snapper**

Served with Mediterranean dressing

### **Grill veal ribeye**

Served with a port and pepper corn jus

## **Carvery**

### **Fillet of beef wellington**

With mushroom duxelles and sesame pastry

## **Leg of lamb**

Served with fresh mint jus / sauce

## **Stuffed rabbit belly**

With veal, thyme, pork and pecorino cheese

## **Fish**

### **Salmon**

Dusted with lemon pepper & lime and lemon grass

### **Dentici fillets**

With olive tapenade vinaigrette

Accompanied with marinated onions & peppers

### **Fillet of stone bass**

Accompanied with citrus oil

## **Vegetables & potatoes**

Ratatouille

Cauliflower and olives and cheese pie

Topped with sesame crust

gratinated potatoes

Stemmed new potatoes with onions and fresh thyme

Perfumed saffron rice

Chickpeas & red kidney beans dual

### **Kid's corner**

Chicken Nuggets

Fish nuggets

Smiles potatoes

Pasta with tomatoes sauce

### **Bangladesh corner**

BD fried rice

Chicken jhali kebab

Vegetable & egg chow mein

Lamb bhuna

Spicy beef curry

Vegetable stew