

(ROTATIONAL MENU)

Our menu follows the season, featuring the freshest market ingredients.
Dishes may vary accordingly.

Buffet Lunch

COLD BUFFET

COMPOUND SALAD

Grilled Halloumi, Roasted Beetroot and Pomegranate with Sumac Vinaigrette (V, D, SUL)
Seared Salmon and Wasabi Soba Salad (SF, SE)
Quinoa, Kale and Roasted Pumpkin with Tahini Lemon Dressing (VG, SUL, SE)

ANTIPASTI

Grilled Eggplant Rolls with Lemon Ricotta (V, D, N)

ARABIC MEZZE

Hummus (VG, SE)
Tzatziki (V, D)
Arabic Mixed Pickle (VG, SUL)

SALAD BAR

Romaine Lettuce (VG)
Mixed Green Leaves (VG)
Cucumber Chunks (VG)
Tomato Wedges (VG)
Shredded Carrot (VG)
Julienne Capsicum (VG)
Shaved Fennel (VG)

DRESSINGS

Lemon Vinaigrette (VG)
Balsamic Vinaigrette (VG, SUL)
Dill Yogurt Dressing (V, D)
Thai Chili Lime Dressing (SF)

CROUTONS

Garlic and Herbs Sourdough Croutons (V, G)
Parmesan Ciabatta (D, G)

SEEDS AND NUTS

Cajun Spiced Pumpkin Seeds (VG, N)
Togarashi Roasted Peanuts (VG, N, SE)

(V) Vegetarian, (VG) Vegan, (R) Raw Ready to Eat, (D) Contains Dairy, (G) Contains Gluten, (N) Contains Nuts / Tree Nuts,
(E) Contains Egg, (C) Contains Celery, (M) Contains Mustard, (SF) Contains Seafood including Fish, Crustaceans, Mollusks,
(SB) Contains Soybean, (SUL) Contains Sulphites, Sulphur Dioxide, (SE) Contains Sesame, (L) Contains Lupin

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ARTISANAL CHEESE SELECTION

Brie de Meaux (V, D)
Aged Manchego (V, D)
Roquefort (V, D)
Fig Jam (VG, SUL)
Almonds (VG, N)
Crackers (V, G)
Grapes (VG)

SUSHI

MAKI

Crab Sticks California (G, SF, SUL, SE)
Salmon Philadelphia (D, SF, SUL)

NIGIRI

Salmon (R, SF, SUL)
Tuna (R, SF, SUL)

CONDIMENTS

Wasabi (VG)
Pickled Ginger Red and White
Soy Sauce (VG, G, SB)
Ponzu Sauce (G, SF, SB)
Layu (VG) (VG, SUL)
Umeboshi (VG, SUL)

HOT BUFFET

INDIAN

Mutton Rogan Josh (D)
Green Peas Pulao (V, D)
Dal Makhani (V, D)
Assorted Breads (V, D, G)

CONDIMENTS

Coconut Chutney (VG, N)
Tomato Chutney (VG)
Mint Chutney (V, D)
Raita (V, D)
Mango Pickle (VG)
Laccha Onion (VG)

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PAN ASIA

Beef with Broccoli in Oyster Sauce (G, N, C, SF, SB)
Thai Green Curry Chicken (G, N, C, SF, SB, SUL)
Seafood Fried Noodles (G, N, C, SF, SB, SUL)
Vegetable Fried Rice (V, G, C, SB, SE)

CONDIMENTS

Chili Oil (V)
Vegetable Pickle (V, SUL)
Dried Shrimps with Chili (SF)
Sweet Chili Sauce with Cucumber (VG)
Sriracha Chili Sauce (VG, SUL)
Lao Gan Ma (G, N, SF, SB)

DIM SUM

Prawn Hargao (G, C, SF, SB, SE)
Vegetable Crystal (V, G, C, SB, SE)

CONDIMENTS

Light Soy Sauce (VG, G, SB)
Black Vinegar (VG, SUL)

ARABIC

Moussaka (D)
Dawood Basha (D, G)
Samak Sayadieh (SF)

CONDIMENTS

Tahini Sauce (V, D, SE)
Harissa Sauce (V, SUL)
Zhoug (V)
Garlic Sauce (VG)

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WESTERN

Cream of Asparagus Soup (V, D, G, C, SB)
Beef Goulash (D, G, C, SB)
Vegetarian Penne Bolognese (V, G, C)
Mashed Potato (V, D)
Roasted Root Vegetables (VG)

CONDIMENTS

English Mustard (VG, M, SUL)
Pommery Mustard (VG, M, SUL)
Horseradish Sauce (G, E, M, SB, SUL)
Tomato Ketchup (V, SUL)
BBQ Sauce (G, C, M, SB)
Croutons (D, G, C, SF, SB)

DESSERTS

Strawberry Trifle (D, G, N, E)
Blueberry French Pastry (D, G, N, E)
Chocolate Caramel Cake (D, G, N, E)
Orange Loaf Cake (D, G, N, E)
Red Velvet Cake (D, G, N, E)
Coffee Caramel Éclair (D, G, N, E)
Vegan Lychee Raspberry Pudding (VG, N)
Apple Almond Tart (D, G, N, E)
Caramel Dates Pudding (D, G, N, E)
Pandan Crème Brûlée (D, N)
Karak Tiramisu (D, G, N, E)
Basbousa Cheesecake (D, N)

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