



CONTEMPORARY BUFFET MENU

SALADS & ENTRÉE

- Apple and chicory salad with walnuts + blue cheese dressing (GF,N,V)
- Pearl couscous, green beans, haloumi & mixed leaves salad (V)
- Beetroot, feta and orange salad with cayenne + orange blossom vinaigrette (GF,V)
- Potato salad + sour cream (GF,V)
- Soba noodle salad, red cabbage, edamame, sesame, Japanese dressing (DF,N,VE)
- Roasted Japanese pumpkin and pearl barley salad + honey mustard dressing (VE)
- Bread rolls & butter (N,V)

BUFFET HOT SELECTION

- Mediterranean Fish Bake (DF,GF,SF)**
Grilled fish fillets with tomatoes & Kalamata black olives
- Beef Lasagne**
Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese
- Murgh Makhni (GF,N)**
Tender chicken fillets simmered in classic butter chicken sauce
- Orecchiette Pasta Basilico (N,V)**
Ear-shaped pasta with rocket & tomato in basil pesto sauce
- Root Vegetable Roast (DF,GF,VE)**
Medley of roasted seasonal root vegetables with Italian herbs
- Oriental Vegetable Fried Rice (DF,GF,VE)**
Fried jasmine rice, diced vegetables & edamame beans

DESSERT

- Tiramisu (N,V)**
Espresso, mascarpone, ladyfinger cake

Dietary & Allergen Information:

Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.