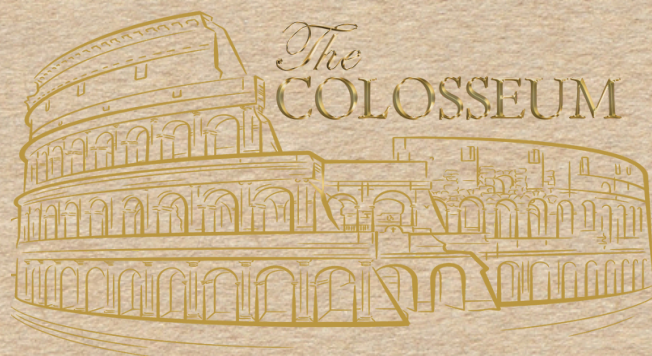




EVENTS & FUNCTIONS

NON-VEGETARIAN MENU

*Curate your own menu by selecting from our extensive
range of of starters, mains and desserts*



Starters

1. Barbeque short ribs
2. Chicken & mushroom parcels
3. Creamy garlic chicken livers served with a toasted cocktail bread roll
4. Crispy fish balls set on a whipped cream cheese tartar sauce
5. Lamb mince quiche
6. Mini cottage pie
7. Mini creamy garlic mussel bowl
8. Prawn arancini
9. Shrimp wrapped cocktail spring rolls with a sesame sweet chilli dipping sauce
10. Smoked salmon rosette vol au vents
11. Spaghetti & meatballs
12. Spicy garlic chicken wings
13. Thai crab cakes

Mains

1. Authentic lamb curry
2. Braised chicken & peas
3. Butter chicken
4. Cajun chicken alfredo stuffed shells
5. Chicken cheese rolls (oven baked cheesy garlic butter mushrooms, sundried tomatoes rolled chicken breast fillets in a garlic sauce)
6. Chicken stir fry
7. Chicken supreme (stuffed with spinach and danish feta)
8. Chilli fried fish (pan fried masala fish with a lemon garlic sauce and coconut rice)
9. Creamy garlic & lemon butter prawns
10. Creamy lemon butter grilled hake
11. Durban style mutton curry
12. Lamb biryani
13. Lamb kalya with yoghurt & cream
14. Lamb rogan josh (indian lamb curry cooked with a combination of intense spices in a creamy tomato chutney)
15. Le supreme de poularde (chicken fillet with paprika, fried in butter and coated with a sundried tomato mushroom sauce)
16. Mediterranean baked fish
17. Pan seared fish of the day in tomato basil sauce
18. Poisson meuniere (seared tender hake topped with a lemon butter sauce)
19. Polo primavera
20. Portuguese style fish curry
21. Prawn thermidor ravioli (set on a pumpkin herb cream sauce)
22. Roast lamb
23. Saffron rice with chicken, yoghurt & spinach
24. Seafood paella
25. Thai fish curry
26. White chicken caprese lasagna

Accompaniments

1. Basmati rice
2. Carrot salad
3. Chickpea salad
4. Couscous
5. French salad with dressings
6. Pasta salad
7. Raita
8. Rice
9. Roti
10. Sambals
11. Seasonal vegetables
12. Veg pickle
13. Waldorf salad

Desserts

1. Apple tart
2. Caramel mint tart
3. Chocolate & raspberry croissant pudding
4. Chocolate brownies
5. Chocolate cheesecake
6. Chocolate mousse with torched meringues
7. Cream puffs
8. Dulce de leche oreo cookie crumble
9. Fresh fruit with cream
10. Fresh strawberry cobbler
11. Fruit Salad
12. Lemon & poppy seed cake
13. Lemon cheesecake
14. Lotus biscoff tiramisu
15. Mascarpone apple crumble torte
16. Milk tart
17. Milk tart eclairs
18. Mini mocha cheesecake squares
19. Mini strawberry swiss roll cakes
20. Panne cotta
21. Peppermint tart
22. Pistachio cream puffs
23. Puff pastry cups with cream & glaze, topped with fresh strawberries
24. Rose panna cotta
25. Saffron custard vermicelli cups with almond flakes, rose petals & pomegranate gems
26. Sago pudding
27. Semolina pudding
28. Soji
29. Tiramisu
30. Trifle
31. Vermicelli with almonds