



## **INTERNATIONAL BUFFET DINNER A**

### **The Static Beginning**

#### **Cold Art**

Marinated Chicken with Mango and Sun-dried Tomatoes  
Jersey Potatoes with Keta Caviar  
Mélange of Belgian Endives and Grapefruit **(Veg)**  
Fine Kenyan Bean and Fruits **(Veg)**  
Seared Tuna Fusion

#### **Boutique Micro Green Symphony (Veg)**

Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion

#### **Warm Liquid and Creative Flour**

Chunky Vegetable Minestrone **(Veg)**

#### **Bread of “Spices”**

Olive Tapenade, Sundried Tomato, Basilic Pesto and Hummus

### **Marriage of Asia**

#### **Fine Indian**

Paneer Shimlamirch **(Veg)**

Indian Cottage Cheese with Green Pepper in a Casher Cream Sauce

Dal Bukhara Wali **(Veg)**

Black Lentils Tempered with Ginger, Garlic, Onion and Tomatoes

Garlic Pickles, Mint Sauce, Tamarind Chutney, Mango Chutney, Papaya Chutney

#### **Royal Thai**

Phat Pong Khari

Stir-Fried Prawns with Eggs, Celery, Curry Powder and Onions

Gai Pad Bai Graprao

Wok Fried Chicken with Basil, Chili and Thai Herbs



## **INTERNATIONAL BUFFET DINNER A**

### **European Pan**

Pan-fried Fillet of Rankin Cod  
Teriyaki Glaze and Fresh Scallions

Spanish Paella Rice (**Veg**)  
Vegetables and Fresh Herbs

Grilled Medallion of Beef  
Vegetable Ratatouille and Thyme Sauce

### **The Interior Sweet Static**

Mini Green Tea Crème Brulee  
Orange Short Cake  
Strawberry Cheese Slice  
Mango Mille Feuille  
Mini Panna Cotta  
Refreshing Sliced Fresh Tropical Fruits

**Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Teas**



## **INTERNATIONAL BUFFET DINNER B**

### **The Static Beginning**

#### **Cold Art**

Curried Chicken with Roast Garlic  
Marinated Squid with Black Bean  
Black Olives and Bean Salad with Basil **(Veg)**  
Wild Mushroom and Pickled Apple Salad **(Veg)**  
Seared Snowfish Loin with Sesame Seeds and Ginger

#### **Boutique Micro Green Symphony (Veg)**

Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion

#### **Warm Liquid and Creative Flour**

Cappuccino of White Haricot Bean and Black “Truffles” **(Veg)**

#### **Bread of “Spices”**

Olive Tapenade, Sundried Tomato, Basilic Pesto and Hummus

### **Marriage of Asia**

#### **Fine Indian**

Kashmiri Lamb Curry  
Lamb cooked Kashmiri Style

#### **Baingan Marsala (Veg)**

Eggplant in Onion, Tomato and Marsala

Garlic Pickles, Mint Sauce, Tamarind Chutney, Mango Chutney, Papaya Chutney

#### **Royal Thai**

Haw Moek Bplah  
Curried Mousse of Red Snapper in Banana Leaf Cups

#### **Tua Yao Pad Prik Pow (Veg)**

Stir-Fried Long Beans with Roasted Chili Sauce and Thai Basil



## **INTERNATIONAL BUFFET DINNER B**

### **European Pan**

Shellfish with Braised Leeks  
Chablis Wine and Tomato

Sweet Potato Mousseline **(Veg)**  
Snipped Chives

Oven-Roasted Free Lance Chicken  
Grilled Portobello Mushroom, Shallot Thyme Jus

### **The Interior Sweet Static**

Sake Jelly with Berries  
Green Tea Cheese Slice  
Berry Mille Feuille  
Melon and Sago in Coconut Milk  
Caramel Banana Tart  
Refreshing Sliced Fresh Tropical Fruits

**Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Teas**



## **WESTERN SET DINNER MENU A**

### **Tasmanian Salmon**

Combination of Cured Salmon and Seared Salmon with Micro Greens,  
Lemon Aioli, Black & White Sesame Plum Sauce

### **Soup**

Cream of Sauternes and Endives  
Croustillant of Chinese Duck, Foie Gras Croute and Red Dates

### **Beef**

Char-grilled Fillet of Beef and Braised Beef Cheek  
Eschallot Puree, Root Vegetables and Horseradish

OR

### **Monkfish**

Seared Monkfish wrapped in Cured Ham  
Green Pea Risotto and Smoked Jus

### **Chocolate Assiette**

Selection of Valrhona Chocolate Dessert

**Freshly Brewed Coffee, Decaffeinated Coffee**  
**Selection of Teas**



## **WESTERN SET DINNER MENU B**

### **Foie Gras**

Five-Spice Foie Gras on Mango Carpaccio  
Mesclun Greens and Mini Brioche

### **Soup**

Purple Potato Veloute with Spring Chicken Confit  
Crisp Leek and Truffle Foam

### **Beef**

Char-grilled Sirloin of Argentinean Beef  
Simmered Gobo, Shimeiji Mushrooms and Teriyaki Glaze

OR

### **Ahi Tuna**

Seared Ahi Tuna with Wasabi Rice Cake  
Edamame Beans and Carrot Jus

### **Brandy Chocolate**

Layered Brandy and Chocolate Cake  
Macadamia Brittle and Pistachio Ice Cream

**Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Teas**



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## CHINESE SET DINNER MENU A

### **“Divine Combination”**

Roasted Char-Siew Pork and Rose Wine infused Boiled Chicken

### **Braised Superior Shark’s Fin**

Silver Sprouts and Scallion

### **Steamed Fresh Marble Goby**

Green Ginger Sauce

### **Oven-baked Lamb Chop**

Black Pepper Sauce

### **Stir-fried Green Asparagus with Honshimeji Mushrooms**

Garlic Sauce

### **Clear Broth of White Noodle**

with Shredded Chicken and Preserved Vegetables

### **Double-boiled Chinese Pear and Papaya**

with Almond Nuts



## **CHINESE SET DINNER MENU B**

### **“Earthly Delight”**

Combination of Roast Suckling Pig  
and Crisp Roast Duck wrapped in Egg Roll Skin

**Double-boiled Superior Shark’s Fin with 4 Treasures**  
(sliced abalone, bamboo pith, dried scallop and fish maw)

**Pan-seared Venison with Spices**  
Garlic Sauce

**Steamed Garoupa with Kinbushi Daikon and Mushroom**  
Light Superior Soy

**Braised Abalone Mushroom**  
in Winter Melon Cup

**Wok-fried Fragrant Rice with Scallop and Prawns**  
topped with Crisp Silver Bait

**Chilled Peach Sago**  
Lime Sherbet



## TRADITIONAL INDIAN SET DINNER MENU

### Appetizer

#### **Tandoori Lobster**

Fresh lobster mildly spiced and flavoured with Ajwain, grilled to perfection in the Tandoor

#### **Harra Gobhi Ka Shammi**

Broccoli patties with ginger and green chilli

#### **Sunheri Kebab**

Chicken fillet tandoor grilled with bhuna besan, green chilli ginger and yoghurt flavoured with garam masala

### Soup

#### **Tamatar Ka Shorba**

Garlic flavoured tomato soup

### “Family Style” Main Course

#### **Murgh Makhani**

Chicken simmered in a saffron-cardamom flavoured tomato sauce with cream and sundried fenugreek leaves

#### **Rada Maas**

Diced lamb braised with black and green cardamom, onions, tomatoes, coriander and rada masala

#### **Karahi Jheenga**

Tiger prawn in a peppery onion-tomato masala with coriander, red chilli and garlic

#### **Subz Miloni**

Seasonal vegetables with creamed spinach

#### **Dhall Maharani**

Black lentils and red beans simmered with spices to perfection

#### **Briyani Rice**

Fragrant Basmati rice cooked with saffron

### *Accompaniment*

Naan, Roti, Prantha, Papadum, Pickles & Chutney



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## **Traditional Indian Set Dinner Menu**

### **“Buffet Style” Dessert**

#### **Rasmalai**

Sweet ricotta squares with nuts and creamy Sauce

#### **Gulab Jamun**

Milkballs in Sweet Syrup

#### **Burfi**

Sweet confections made of milk, sugar, coconut, nuts

#### **Gajjar Ka Halwa**

Carrot pudding made with nuts and raisins

#### **Mango Sorbet**

#### **Kulfi Ice Cream**

#### **Saffron Crème Brulée**

#### **Baked Marbled Cheesecake**

#### **Sliced Seasonal Fresh Fruits**

#### **Masala Tea**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Selection of Teas**



## INDIAN VEGETARIAN SET DINNER MENU

### Appetizer

#### **Tiranga Paneer**

Chef's special tandoori Indian cottage cheese with 3 kinds of fillings in every piece

#### **Laziz Aloo Dilnaaz**

Potato stuffed with marinated tandoori masala cooked in tandoor oven

### Soup

#### **Tamatar aur Dhaniala ka Shorba**

A spicy blend of tomatoes and herbs soup

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#### **Plain & Garlic Naan**

Lentil and Mixed Yoghurt Sauce

### Mains

#### **Subze Panchmahal**

5 kinds of vegetables simmered with Indian herbs

#### **Angoori Kofta**

Stuffed vegetable balls with grape and cooked in cashew and raisin sauce

#### **Rajma Kumb Taka-Tak**

A snappy combination of kidney beans and fresh mushrooms, spiced with cumin and fenugreek

#### **Biryani Rice**

### Dessert

#### **Rasmalai with Fruits**

#### **Masala Tea**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Selection of Teas**



## **FUSION SET DINNER MENU A**

**Poached Live Prawns - Aged Wine of Shao Hsing**  
Designer Sprouts and Sesame-Mango-Asparagus  
Rice Wine Gel

**Light Foam of Truffle with Hen of Silk**  
Foie Gras Dumplings and Garlic Oil

**Seared Salmon “Balik” and Crisp Alaskan Crab**  
Sautéed English Spinach and Armagnac Crustacean Foam

**Sorbet of Tarragon**

**Szechuan Lamb in Twos**  
Roasted Rack and Shank Confit  
Spiced Monkey Head Mushrooms and Lemongrass Potatoes  
Poha Berry Honey Jus

**Trio of Chocolate**  
White Chocolate Pistachio Cake with Jivara Panna Cotta  
Manjari and Blue Ginger Parfait

**Freshly Brewed Coffee, Decaffeinated Coffee**  
**Selection of Teas**  
**Homemade Pralines**



## **FUSION SET DINNER MENU B**

### **5-Spiced Foie Gras Mosaic**

Compote of Cinnamon Apple and Pistachio Brioche  
Sauternes Jelly and Shaved Parmesan “Mesclun”

### **Demitasse of Wagyu “Rendang”**

Quenelle of Blue Shrimp and Chestnuts

### **Nage of Maine Lobster**

Wild Asparagus and Blood Orange - Ginger Reduction  
Oil of Cilantro

### **Champagne Sorbet with Kaffir Lime**

### **“Teriyaki” Tasmanian Salmon**

Truffled Potatoes and Shark’s Fin Dumplings  
Essence of Chinese Scallops

### **Espresso Tiramisu**

Tiramisu with Warm Cappuccino Cream Cheese  
Espresso Ice Cream

**Freshly Brewed Coffee, Decaffeinated Coffee**  
**Selection of Teas**  
**Homemade Pralines**