



FIRST COURSES

Individual Appetizers

- Spicy tomato gazpacho shooter
- Grilled vegetables with feta cheese and balsamic reduction
- Roasted beetroot with orange, soft cheese and pistachios
- Chickpea hummus with virgin olive oil
- Seafood cocktail with avocado, lime, chilli and coriander
- Smoked salmon with lime, capers and horseradish
- Seafood and glass noodle salad with coriander
- Peppered rare seared tuna with wasabi mayonnaise
- Beef pastrami with pickled gherkin and mustard cream
- Cajun roast chicken with tangy tomato salsa
- Chicken liver parfait with red onion jam
- Pork pate with apricot compote

Salads

- Tomato and buffalo mozzarella salad with basil pesto
- Apple, celery, walnut and grape salad
- Sweet corn and green bean salad
- Salad of watermelon, feta cheese, olives and mint
- Pasta salad with capsicum, herb pesto and shaved parmesan
- Aloo chaat, fruit chaat or channa chaat
- Thai calamari salad
- ~~Nicoise salad with flaked wild on fin tuna~~
- Sri Lankan seafood and tropical fruit salad
- Caesar salad with pork bacon and grilled chicken
- Chicken and pineapple salad with cashew nuts
- Potato salad with vinaigrette, crispy bacon and spring onion
- Spicy Thai grilled beef salad

Soup

- Leek and potato
- Roasted tomato and basil
- Cream of mushroom
- Curried pumpkin
- Cream of chicken
- Seasonal vegetable
- Spicy lentil and root vegetable
- Chicken Mulligatawny
- Sri Lankan mutton and vegetable broth
- Carrot and cumin
- Shellfish bisque



MAIN COURSE

Chicken

- Sri Lankan red chicken curry
- Sri Lankan devilled chicken
- Sri Lankan style chicken pepper stew
- Sri Lankan spice roasted chicken with lemongrass gravy
- Tandoori baked chicken with raitha
- Chicken khorma
- ~~Butter chicken masala~~
- Thai red or green chicken curry
- Stir fried chicken with bamboo shoots, cashew and spring onion
- ~~Kung pao chicken with chilli and cashew nut~~
- Malaysian chicken rending
- Singapore sweet chilli chicken
- Southern fried chicken with tangy tomato salsa
- Rosemary infused grilled chicken with red wine jus
- Moroccan lemon chicken
- Coq au vin with onions, pork bacon and parsley

Pork and Beef

- Sri Lankan black pork curry
- Sri Lankan devilled pork
- Pork vindaloo
- Traditional mustard stew with capsicum and onions
- Pork and onion badun
- Sliced pork in ginger-chilli sauce
- Szechwan style pork
- Sweet and sour pork
- Thai red pork curry
- Roast pork leg with apple sauce and cider gravy
- Five spiced roast pork loin with Chinese barbeque sauce
- Roast pork with honey and mustard sauce
- Sri Lankan devilled beef
- Beef polkiri baddun
- Beef stew with potato and capsicum
- Stir fried beef and green capsicum in pepper sauce
- Chinese wok fried beef with hot garlic sauce
- Stir fried beef in oyster sauce with bamboo shoots and shitake mushrooms
- Beef stroganoff
- Hungarian beef goulash
- Thai red beef curry
- Traditional cottage pie
- Slow cooked beef in red wine, onion and thyme jus



Lamb or Mutton

- Kadai Gosht (Spicy Indian Mutton Curry, Kashmir Chili Paste and Saffron)
- Mutton Rogan Josh
- Sri Lankan black mutton curry
- Mutton Korma
- Mutton pepper stew
- Spicy Indian mutton curry
- Wok fried mutton with bell pepper In oyster sauce
- Sliced braised mutton in beer and onion sauce
- Wok fried mutton with cashew & green beans in chili oyster sauce
- Oriental mutton casserole
- Kadai Lamb
- Sri Lankan style lamb stew
- Roast leg of lamb with spicy tamarind honey jus
- Shredded lamb with bamboo shoots and green beans
- Roast leg of lamb with



Prawn

- Negombo prawn curry
- Stir fried prawns with bell pepper and ginger
- Tempered prawns
- Prawn vindaloo
- Spicy batter fried prawns with hot garlic sauce
- Spicy Penang prawn curry
- Sri Lankan devilled prawns
- Prawn masala
- Gratin of prawns in white wine and parmesan cream
- Prawns in saffron, tomato and garlic stew
- Thai red or green prawn curry
- Batter fried sweet and sour prawns

SIDE DISHES

Rice

- Steamed basmati rice
- Red rice
- Golden lemon rice
- Chicken fried rice
- Thai jasmine rice
- Vegetable fried rice
- Mexican rice with peppers and olives
- Thai seafood fried rice
- Spicy Nasi Goreng with chicken and prawn
- Mongolian wok fried rice with chicken
- Fragrant vegetable biriyani with cashew
- Pilaf rice scented with Spanish saffron
- Braised lemon grass and saffron rice with fried onions
- Mutton kabsa rice with nuts
- Mixed vegetable and green pea pilaf
- Spanish sea food Paella
- Tempered ghee rice with sultanas
- Morocco vegetable cous cous

Noodles and Pasta

- Singapore vegetable noodles
- Chinese style noodles with mixed vegetables and bok choy
- Wok fried pad Thai noodles with seafood
- Stir fried noodles Mongolian style
- Thai mixed fried noodles
- Seafood chow mein
- Chicken chow mein
- Roasted vegetable lasagna with pine nuts and pesto
- Beef lasagna
- Macaroni cheese gratin

Pasta 'your way'

Penne, Spaghetti, Farfelle or Tagliatelle

- Arrabbiata sauce
- Alfredo
- Tomato and basil sauce
- Basil and parmesan pesto
- Creamy seafood sauce
- Seafood 'Marinara'
- Creamy cheese sauce with chicken and mushrooms
- Bolognese sauce



Vegetarian

- Cashew and pea curry
- Dhal curry with spinach
- Brinjal moju or pahi
- Potato white curry
- Beet root tempered
- Tempered potatoes
- Mushroom and garlic curry
- Sri Lankan pols curry
- Dhal makhani
- Vegetable khorma
- Binda masala
- Vegetable jalfrezi
- Aloo gobi
- Paneer tikka masala
- Channa masala
- Roasted potatoes with garlic and green peppers
- Creamy mashed potatoes
- Potato croquettes with tartar sauce
- Lyonnaise potato
- Wok fried vegetables with bean curd, cashew and sesame
- Vegetable chop suey
- Stir fried vegetables with sweet & sour sauce
- Fried kang kung with garlic and cut chili
- Hot butter mushroom or baddum
- Bok choy and mushroom in oyster sauce
- Thai vegetable green curry
- Spiced vegetable mousakka with green chili béchamel
- Vegetable salouna
- Cauliflower au gratin
- Herb roasted potato wedges
- Buttered vegetables with toasted almonds
- Vichy carrot with star anise
- Mediterranean roasted vegetable
- Lasagna with feta cheese
- Cauliflower manchurian
- Palak paneer



DESSERT

Assorted Cut Fruit

- Pineapple
- Watermelon
- Papaya
- Mango (seasonal availability)
- Passionfruit
- Cantaloupe melon
- Rambutan (seasonal availability)
- Seasonal fruit salad

Desserts

- Strawberry mousse cake
- Watalappan
- Crème brûlée (select one)
Cardomon / honey-ginger / coffee
- Cheese cake (select one)
passion / raspberry / blueberry /
tropical fruits / mixed berry / lychee
- Tiramisu
- White forest cake
- Gulab jamun
- Sago and jaggery pudding
- Chocolate Fudge Brownie
- Black forest gateaux
- Orange spice cake
- Hot Puddings (select one)
Chocolate and nut pudding
Queen of pudding with fruit compote
Sticky date pudding
Apple Crumble with custard sauce
Umm ali

Individual Desserts

- Opera slice
- Assorted fruit tarts
- Chocolate-Tia Maria layers
- Textures of chocolate with passion
- Mango cream
- White chocolate mousse with
raspberries
- Linzer cake
- Mango torte
- Florentine
- Passion fruit and date cake
- Cappuccino mousse
- Milk choco honey cake
- Coconut panna cotta with tropical fruits
- Strawberry Eton mess

Ice Cream and Sorbet

- Vanilla ice cream
- Chocolate ice cream
- Strawberry ice cream
- Fruit and nut ice cream
- Mint choc chip ice cream
- Lime sorbet
- Pineapple sorbet
- Strawberry sorbet
- Mango sorbet
- Orange sorbet