



ASIAN BUFFET DINNER

FLAVOURS OF THE GARDE-MANGER

SALADS AND ANTIPASTI

Indulge in our selection of mouth-watering salads, individual creativity and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining with Mediterranean and Asian flavours – served with condiments and in-house made dressings and infused oils.

SOUPS KETTLE

JAPANESE TOFU MISO

VIETNAMESE CHICKEN PHO

STARTERS

SWEET CORN AND SPINACH SAMOSA

VEGETABLE NOODLE SPRING ROLLS

PRAWN CRACKERS

STEAMED VEGETABLE GYOZA

served with a selection of Asian dips

OUR BUFFET COUNTER

KORMA CHICKEN

CHINESE PANDA EXPRESS BEIJING BEEF

THAI GREEN PORK RIB

MONGOLIAN STIR-FRY DUCK

INDIAN LAMB ROGAN JOSH

JAPANESE HUNAN SHRIMP (HOT)

LIVE COOKING STATION

TERIYAKI STIR FRIED EGG NOODLES
with vegetables

STIR-FRY VEGETABLES
with sesame seed oil

FISH TIKKA
marinated with fresh ginger garlic & lemon grass

VIETNAMESE GRILLED CHICKEN SATAY

ACCOMPANIMENTS

AUBERGINES IN BLACK BEAN SAUCE

GARLIC & SWEET CHILI CAULIFLOWER

SWEET & SOUR SPICY POTATOES

PLAIN STEAMED BALSAMIC RICE

JAPANESE STIR-FRY STICKY RICE

DESSERTS

EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual delicacies, carefully prepared by our pastry team, fresh fruit seasonal salad in light syrup and whole fresh seasonal fruit display.

CHEESE PLATTER

(served to order)

Selection of Local and International cheeses

Served with grissini, galletti and crisp crackers

€42.00 PER PERSON - food only (incl. VAT)

6-12 YEARS: €21.00 - food only (incl. VAT)

Please note that this is a sample menu.
Since we use the freshest ingredients, menus may change accordingly.

