



INTRODUCTION | BUFFET MENUS | WORKING LUNCH MENUS | RESTAURANT GROUP LUNCH MENUS



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian

WORKING LUNCH I

APPETIZERS AND SALADS

Avocado, cheddar, tomato and peppered mayonnaise wraps

Smoked beef with Dijon mustard and sweet relish tapas

Chicken fajitas, sweet pepper and guacamole rolls

👉 Tabouleh in plum tomatoes

🌐 Thai beef and vegetable salad

Grilled vegetables and mozzarella with pesto

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SOUP

Leek and potato soup, smoked beef bits and basil croutons

Assorted bread in a basket

WORKING LUNCH I

HOT DISHES

🌐 Meat lasagna al forno

Carved rack of lamb with stuffed potatoes and roasted zucchini

Baked cheese quiche

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SWEET ENDINGS

Chilled mango soup flavored with star-anis

Pineapple cheese cake with raspberry coulis

Assorted fruits dipped in chocolate sauce

WORKING LUNCH II

APPETIZERS AND SALADS

Roasted butter squash, baby spinach and feta wraps

Beef pastrami, pineapple coleslaw and gherkins tapas

✓ Fried falafel, tabouleh and hummus rolls

Seafood ceviche with lemongrass

Sumac marinated salmon on smoked capsicum frittata

Tomato, shaved parmesan, rocca and basil dressing

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SOUP

✓ Zucchini soup, sprinkled coriander and mint

Assorted bread in a basket

WORKING LUNCH II

HOT DISHES

 Baked seafood cannelloni

Beef rib-eye, herb jus, roasted new potatoes and glazed carrots

✓ Baked leek and basil quiche

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SWEET ENDINGS

✓ Red berry compote with cinnamon

Pineapple upside-down cake

Tropical fruit slices

WORKING LUNCH III

APPETIZERS AND SALADS

- ✓ Roasted eggplant and zucchini with ricotta pesto wraps
- Chicken, avocado and tomato mayonnaise tapas
- Smoked salmon, cream cheese and rocket rolls
- Shrimps and pineapple in sweet chili dressing
- ✓ Eggs, tomato and cheese in mayonnaise
- Beef strips, Pomery mustard and heart of Roman lettuce

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SOUP

- Cream of broccoli, cauliflower florets, garlic croutons
- Assorted bread in a basket

WORKING LUNCH III



HOT DISHES

- Polenta gnocchi, cherry tomato and melted mozzarella
- Salmon fillet in puff, pink pepper butter sauce, asparagus and button mushrooms

-  Baked quiche Lorraine

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SWEET ENDINGS

- Apple compote with almonds and raisins
-  German apple gateau with vanilla sauce
-  Chilled fruit salad in rosewater syrup



INTERNATIONAL BUFFET

HORS D'OEUVRES AND APPETIZERS

- ✔ Lebanese hummus, tabouleh, babaganouj, salata baladi
- 🌐 Chicken fajitas salad, rice salad with sweet pepper, coleslaw with pineapple

Smoked salmon, onions and capers

Celery and walnut salad

Beef salad with pickled cucumbers

Seafood terrine with dill sauce

Assortment of crudités and lettuce leaves

Dressings: Italian, French and Thousand Island

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Selection of bread rolls

- ✔ Arabic bread

1 of 2 ►

INTERNATIONAL BUFFET

MAIN COURSES

Beef stew with vegetables

Poached chicken a la king

Salmon scaloppini in lemon and basil butter sauce

👉 Lamb shoulder and stuffed vegetables, Tzatziki sauce

Seafood biryani, chutney and papadums

🌐 Fusilli pasta in tomato sauce, garlic, Parmesan and crumb gratin

White rice

Assorted vegetables

Onion potatoes

INTERNATIONAL BUFFET

DESSERTS

Pineapple upside-down cake

Assortment of mini fruit mousses

Assorted French pastries

🌐 Vanilla millefeuille

Panna cotta with caramel sauce

Fruit salad in vanilla syrup

Sacher cake carrés with whipped cream

Hazelnut and raisin pudding

🌐 Apple strudel with vanilla sauce

MINIMUM 50 PERSONS



ARABIC BUFFET

HORS D'OEUVRES AND SALADS

Assortment of lettuce leaves, rocca, tomato, cucumber, cabbage, sweet pepper, carrot, spring onion, Bakla and red radish

Dressings: French, Thousand Island and Lemon and olive oil vinaigrette

Hummus, moutabel, tabouleh, baladi salad, labneh with mint, fattouch, mujadarah, okra bil zeit

Assorted Arabic pickles and marinated olives

Vine leaves, za'atar salad

Poached hamour and fried cauliflower in tahina sauce

Mouhamara

Feta cheese with cucumber

Assortment of homemade bread

Arabic bread

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HOT MEZZEH

Meat kebbbeh, spinach and meat fatayer, cheese roqaqat

| of 2 ►

ARABIC BUFFET



SOUP

Vegetable soup with croutons and lemon

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MAIN COURSES

Lamb kabsa served with yogurt cucumber

Baked chicken with potatoes

Mixed seafood in harra sauce sprinkled with pine nuts

Beef kebab topped with onions and mixed bell peppers

Kebeh bil laban

Macaroni béchamel with chicken

Sautéed vegetables

Saffron rice

ARABIC BUFFET

DESSERTS

Fresh fruit pyramid

Cheese kunafa

Fruit salad in rosewater syrup

Aich al saraya

Mohalabiya with pistachio

Crème caramel

Selection of French pastries

Assortment of Baklawa

Um Ali

MINIMUM 50 PERSONS



SELECTIONS RESTAURANT BUFFET

With its large array of international and local dishes, Selections is the perfect venue for those who wish to have a quick lunch in a sunny atmosphere. Selections' buffet offers numerous salads, crudités and Arabic mezzah, a soup of the day with an assortment of breads. From the hot counter, one can choose from a variety of continental, oriental and far-eastern main courses featuring chicken, beef, lamb and seafood, all freshly prepared by our team of professional chefs.

To end the feast, indulge yourself from our sweet corner whereby one can find fruits, cheese, cakes and gateaux, entremets and a variety of Arabic specialties.

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CHAMAS BRAZILIAN CHURRASCARIA LUNCH MENU



Fresh salmon tartar wrapped in smoked salmon pancake
with mesclun and dill yogurt sauce

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Brazilian minced lamb kofta

Marinated beef rump steak

Turkey breast tikka

Beef tri-tip

Slow-roasted leg of lamb

Traditional Picanha

CHAMAS BRAZILIAN CHURRASCARIA LUNCH MENU

Black bean stew with lamb cubes

Steamed rice with vegetables

Sautéed broccoli topped with farofa

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Caramel custard the Brazilian way

MINIMUM 60 PERSONS

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CHAMAS BRAZILIAN CHURRASCARIA | FISHMARKET | BOCCACCIO ITALIAN RESTAURANT | THE YACHT CLUB



FISHMARKET LUNCH MENU

Yum Talay

Mixed seafood salad with celery and Thai dressing

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Tom Yam Kung

Hot & sour shrimp soup with lemongrass, galangal and straw mushrooms

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Pla Kapong Rad Phik

Stir-fried red snapper with chili sauce

Steamed rice and yellow noodles

Sautéed vegetables in oyster sauce

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Assorted ice cream

MAXIMUM 30 PERSONS

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BOCCACCIO ITALIAN RESTAURANT LUNCH MENU

Insalata di mare

Marinated seafood salad with lemon juice,
extra virgin olive oil and parsley

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Scaloppini alla Caprese

Veal escallops with tomato sauce, mozzarella cheese,
basil and spaghetti

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Tiramisù

Combination of mascarpone cheese, coffee and caramel sponge

MINIMUM 30 PERSONS

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CHAMAS BRAZILIAN CHURRASCARIA | FISHMARKET | BOCCACCIO ITALIAN RESTAURANT | THE YACHT CLUB



THE YACHT CLUB LUNCH MENU

Sumac salmon gravelax and smoked salmon roulade with Tobiko cream and olive tapenade

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Marjoram rubbed chicken breast, cilantro coconut risotto, Snow peas and mushroom sauce

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Baked chocolate and hazelnut tart with ice cream

MAXIMUM 30 PERSONS

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