

GRAZING TABLE



- Gourmet Cheese Board - Chef Selection, Marinated Cream Cheese with Olives, Crackers & Crostini
- Arabic Mezze Platter - Hummus, Baba Ghanoush, Muhammara & Labneh, Served with - WholeWheat Lavash & Crackers

VEG APPETIZERS



- Assorted Dim Sum Basket With Dipping Sauce
- Assorted Sushi Platter With Wasabi & Pickled Ginger
- Guacamole Cones – Mini crisp cones filled with creamy guacamole
- Freshly Baked Thin Crust Vegetable Pizza With Choice Of Toppings

NON VEG APPETIZERS



- Freshly Steamed Sriracha Chicken Bao
- Wasabi Tossed Prawns - Lightly Fried And Tossed In A Creamy Wasabi Glaze
- Spiced Lamb & Leek Phyllo Cigars With Chilly Garlic Sauce

SALADS & SIDES



- Fresh Pears, Caramelised Walnut And Arugula With Cherry Tomatoes, Cucumber, Baby Mozzarella In Orange Dressing
- Vietnamese Rice Paper Summer Rolls With Chilli Peanut Sauce
- Assorted Breads

VEG MAIN COURSE



- Baked Zucchini Roulades With Roasted Vegetable
- Grilled Beans, Asparagus, Zucchini, Broccoli With Fresh Herbs & Garli
- Thai Green Vegetable Curry
- Burnt Chilly & Garlic Rice

NON-VEG MAIN COURSE

- Spinach & Cheddar Stuffed Grilled Breast Of Chicken With Mushroom & Garlic Sauce
- Pan Seared Fillet Of Fish With Lemon, Caper & Coriander Cream Sauce

DESSERTS

- Classic Tiramisu
- Warm Chocolate Mud Pie
- Vanilla Ice Cream