



PRIVATE DINNER

13TH MARCH 2024

SALAD

Assorted Lettuce Salad, Greek Salad, Cucumber, Kachumbari, Carrot and Sultana, Tomato Salad, Coleslaw Salad, Avocado Salad, Chicken Salad Calamari and French Beans

DRESSINGS

Vinaigrette, Cocktail Sauce, Tartar Sauce, Italian Dressings, Mayonnaises and Assorted, Chutneys, Chopped Chili in Olive Oil

HOT-CHAFFING DISHES

Grilled King Prawns with Garlic Butter, Grilled Sea Fish Fillet with Chardonnay velouté, Beef Stroganoff, Achar Chicken, Roast Goat, Maxim Potato, Chapati, Vegetable Curry, Steamed Rice, Chinese Fried Rice, Assorted Vegetable

DESSERTS

Chocolate eggless Cake, Mint Cake, Black Forest Cake, Cheese Cake, English Trifle,
Fruit Tartlet, Frosted Red Velvet Cake, Passion Mousse,
Vanilla Slice, Cream Caramel,
Fruit Slices

SAUCES

Caramel, Chocolate, Fruit Coulis

HOT DESSERT

Chocolate Steamed Pudding

Freshly Brewed Coffee and Tea