



EASTER BRUNCH : 20th April 2019

CHILLED SEAFOOD ON ICE

Shrimps, Blue River Prawns, NZ Mussels, Southern Ocean Clams
With Condiments and Dressings

INDIVIDUAL SMALL COLD ITEMS

Gazpacho in shot glass presented in ice block
Shrimp cocktail with iceberg lettuce in small glass
Marinated Crab meat and Bell Pepper Coulis on Small Glass
Marinated herrings with Sun dried Tomato Tapenade
Tiger prawns skewer wrapped in prosciutto ham and tomato salsa

COLD SALADS AND PLATTERS

Parma Ham Carving with melon
Assorted Cold Cuts, Charcuterie and home made errines
Poached salmon with orange and fennel
Escabeche of seer fish fillet with Black Olive and Pesto Dressing.
Salmon Carpaccio
Medley of Assorted Grilled Mediterranean Vegetables with balsamic
Beef Carpaccio with fennel and parmesan shavings
Artichoke Salad with Bell Pepper and Preserved Cherry Tomato
Roma Tomato and Mozzarella caprece
Vitello Tonato

SELECTION OF COLD SEAFOOD SALADS

Braised Kiphler Potatoes with Spanish Chorizo
Penne pasta with Mussels, Scallops, Clam, Sun dried Tomatoes and basil
Prawn, mussels, crabmeat with cous cous and virgin olive oil
Seared scallops with lime and chili
Calamari Salad with Black and Green Olives, Garlic, Lemon and Olive Oil
Marinated Mussel Salad with Snow Peas, Olive Oil and Lemon Dressing
Seared spiced tuna with tomato chutney

SOUP

Seafood chowder
Vegetable minestrone
Home made artisan breads, rolls, hot cross buns and Easter special breads

WAFFLE, PANCAKE AND CREPES STATION

Crepes: Banana and Nutella crepes/ mango crepes/ coconut and Nutella crepes
Condiments
Fresh whipped cream /Maple syrup/Banana slice in honey/Mango in honey
Roasted Almond flakes/Raisins/Mixed berry compote/Golden syrup/Bee honey
Cinnamon sugar/Lime wedges/Desiccated coconut/Chocolate sauce

EGGS COOKED TO ORDER

Fried, Scrambled or poached
Poached eggs on toasted whole meal bread with avocado
Smoked salmon and scrambled eggs on toasted brioche
Poached eggs 'Benedict' with pork ham and hollandaise sauce
Sri-Lankan omlette with green chilli, spring onion, tomato & black pepper

FRENCH OMELETTE 'YOUR WAY'

Any choice of fresh tomato, onions, cheddar cheese, pork ham, smoked salmon, Chopped chives, green chili, sautéed mushrooms, spinach, sun-dried tomatoes

EUROPEAN CLASSICS

Roasted Duck with Orange Sauce
Veal fricassee with Chanterelle Mushrooms
Lamb Shoulder Tagine Style
Roasted Sea Bream with Meunier with Lemon and Capers

BAKED SPECIALS

Mixed Sea Food Thermidor
Lasagna
Shepherd's Pie

CARVING

Prime Rib of Beef and York Shire Pudding
Whole baked salmon
BBQ pork ribs
Herb rubbed roast lamb keg

SAUCES AND CONDIMENTS

Selection of mustards, horseradish, Barbeque sauce, Truffle sauce
Black pepper sauce, Demi glaze, Green pepper sauce, Red wine sauce

WITH ORGANIC VEGETABLES AND ROOTS

Rosemary roasted baby potatoes
Charred corn on the cob
Vegetable gratin
Braised red and white cabbage
Cauliflower Polanaise
Honey Roasted pumpkins
Grilled chunky vegetables- (Carrot/ baby turnip/ baby beetroot/ confit cherry tomato/ purple eggplant/ whole garlic half/
zucchini/ bell pepper)
Vichy carrots
Mash potatoes
Brussels sprouts with pork bacon
Sugar snap peas with ham, onion baked

FLAMBE LIVE

Seafood flambé with home-made potato gnocchi
With fresh mussels, scallops, prawns, different fish, brandy, condiments,
White wine sauce, cream sauce, saffron sauce

CHEESE AND BREAD DISPLAY

Assorted cheeses with nuts, crackers and fresh grapes
Bread Display with assorted grissini stick, ciabatta bread, garlic bread, black olive bread, cheese and onion bread, focaccia

DESSERT

Croquembouche
Tiramisu in glasses
Fruit cake with glazed fruits
Chocolate fountain
Wide assortment of French pastries
Strawberry and vanilla mille feuille
Exotic sliced fruit display with berries
Chocolate dipped strawberries
Bread and butter pudding with vanilla sauce
Individual crème Brûlée
White chocolate mousse in shot glass
Cappuccino Tiramisu
Crunchy hazelnut and chocolate mille-feuille
Raspberry and chocolate yoghurt cake
Walnut and chocolate milk orange sacher
Black and white chocolate tart



EASTER BBQ : 21st April 2019

COLD SALAD BAR

Hummus with pita bread and condiments
Grilled vegetable salad
Potato salad with crispy Bacon
Chicken Caesar Salad
Seafood and mango cocktail
Smoked salmon, lime, capers, onion and dill

SRI LANKAN SALAD STATION

Gotu kola/ Arugula/ Watercress/ Carrot julienne/ Beetroot julienne/ Cherry tomatoes/ Green chili/ Sliced cucumber/ Grated coconut/ Coriander leaves/ Spring onion/ Red radish
Sri Lankan pickle
Sri Lankan herb & chili Dressing/Passion fruit & crushed pepper dressing
Lime, mint & coriander dressing/ coconut vinaigrette
Star fruit & citrus dressing/ spicy Tamarind dressing
Coconut oil/ Lime juice

ANTI PASTI

Marinated olives/ Marinated Feta/ Confit cherry tomato
Marinated baby octopus/ Marinated grilled garlic
Parmesan gratinated cauliflower/ Balsamic glazed artichokes
Pickled mushrooms/ Pipperrade
Dressings, infused oils, vinegars

ASSORTED CHEESE PLATTER

Crudités, grapes, dry fruits and biscuits

ASSORTED CHARCUTERIE PLATTER

Pickles and chutney

HOT STARTER

Vegetable spring rolls/chicken spring rolls/seafood spring rolls
Sweet chili/chili soya/chili vinegar

SOUP

Cream of wild mushroom soup scented with truffle oil
Assorted freshly baked artesian breads from our bakery with butter

SRI LANKAN RICE & CURRY

Steamed Basmati rice
Tempered yellow rice with cashew and sultana
Chicken curry
Fish Ambulthiyal
Mutton black curry
Sri Lankan Crab Curry
Banana blossom dry curry
Cashew and pea curry
Green beans tempered
Dhal Curry with spinach
Malay Pickle/ fried Dry chili/ papadam / prawn crackers/ lime pickle

EGG STATION

Plain hopper / egg hopper
katta sambal / pol sambol / seeni sambol

ON THE BBQ GRILL

Chinese honey pork belly

Pork chops

Rosemary and garlic marinated Lamb chops

Peppered Minute steak

Citrus marinated Cuttlefish flowers

Line caught yellow fin tuna steak

Negombo Prawn

Lemon and dill infused Darne of seer

Baby whole Paraw

Darne of seer

Chicken drumstick

Blue swimmer crab

Chicken Bratwurst sausage

Corn on the cobs

Baked potato

Grilled tomato

Chili pineapple

BBQ Sauce/ pepper sauce/ mint sauce/ honey mustard sauce/ lime wedges/

SATAY GRILL

Seafood skewers

Lamb kofta kebabs

Marinated Chicken satay

Beef satay

Marinated Prawn satay

Tandoori paneer kebabs

Pea nut sauce/ hot garlic sauce/ lemon butter sauce