



Meat & Seafood BBQ buffet

Starters and salads

- Italian seafood salad with cannellini beans
- Mixed seafood with cannellini beans and lemon- olive oil dressing*
- Seared ahi tuna Niçoise
- Pan seared ahi tuna with green beans, olives, tomatoes and anchovies*
- Smoked chicken breast with mango and pineapple salsa
- Tea smoked chicken breast with mangoes and pineapple salsa*
- Hummus with vegetable sticks
- Home made hummus with vegetable sticks*
- Grilled vegetables and mushroom salad
- Mixed Mediterranean vegetables and mushrooms with balsamico-olive oil marinade*
- Hydroponic greens
- Mixed green salads with condiments and a selection of home made dressings
- Potato and egg salad with bacon bits
- Creamy potato salad with quail eggs, fresh dill and crispy bacon

Main

BBQ

- Salmon fillet grilled on coconut wood plank
- Andaman sea white shrimps
- Moroccan lamb koftas

Live carving station

- Honey mustard pork tenderloin
- Rosemary and garlic marinated chicken breast
- Grass fed beef rib eye roll

Sauces

- Red wine-shallot, mushroom cream, roasted garlic aioli*
- Sicilian vegetable Caponata
- Green beans with shallot and bacon
- BBQ sweet corn
- Rosemary potatoes wedges

Desserts

- Tropical fruit plate
- Double fudge brownies with toffee banana sauce
- Dessert shooters
- Chocolate mousse with raspberry, mango panna cotta, Tiramisu*