

BREAKFAST

JUICE

MIXED FRUIT JUICE (FRESH)
ORANGE JUICE, MANGO JUICE, APPLE JUICE

PASTRY & BAKERY:

PLAIN CROISSANTS, CHOCOLATE CROISSANTS
BUTTER CAKE, CHOCOLATE MUFFIN, GINGER BREAD, VIENNA ROLLS,
SPICED APPLE RING, CHELSEA BUNS

SLICED BREAD:

SANDWICH BREAD, NÖRDLANDER BREAD
BROWN BREAD, FARMHOUSE BREAD

VARIETY OF LOAF:

FRENCH BAGUETTE, REX MILANO, CHEESE, SUNFLOWER

VARIETY OF ROLLS:

SOFT AND FANCY ROLLS

FRESH FRUITS AND COMPOTE:

WHOLE FRUITS, SLICED FRUITS, FRESH FRUIT SALAD,
PRUNES AND APRICOT COMPOTE

JAM, BUTTER, DRIED NUTS, SEEDS & FRUITS WITH CONDIMENTS:

4 VARIETIES OF JAM, NUTELLA, HONEY, PEANUT BUTTER,
COCOA POWDER, UNSALTED BUTTER,
NUTS: ALMOND, PEANUTS, CASHEW NUTS, WALNUTS, COCONUT,
DRIED FRUITS: MANGO, APPLE, PINEAPPLE, PRUNES, APRICOT
SEEDS: PUMPKIN & SUNFLOWER

CEREALS & ACCOMPANIMENTS:

CORN FLAKES: COCO POPS, BRAN FLAKES, MUESLI, BIRCHER MUESLI
MILK: SOYA, SKIMMED, FRESH & CHOCOLATE
YOGHURT: PLAIN, LOW FAT, STRAWBERRY & MIXED FRUIT

COLD BUFFET PRESENTATION:

SALAMI (BEEF OR PORK), CHICKEN MORTARDELLA
CRUDITÉS: CUCUMBER, TOMATO, ONION, LETTUCE
CHEESE: EDAM AND EMMENTAL

HOT BUFFET SELECTION:

GRILLED BACON, G. CHICKEN SAUSAGES, PORRIDGE, BAKED BEANS
WHOLEMEAL DROP SCONES, GRILLED TOMATOES, HASH BROWN POTATOES
EGGS: FRIED, OMELETS, CHEESE, HAM, SAVORY, PLAIN, POACHED,
SCRAMBLED, & BOILED

ACTION STATION:

VANILLA WAFFLES, TOPPINGS: STRAWBERRY, BLUEBERRY, RASPBERRY,
CHOCOLATE, CARAMEL, HONEY, PANCAKE SYRUP, BROWN SUGAR
MALDIVIAN BREAKFAST: CHAPATTI, MAS-HUNI, POTATO CURRY, CHICKEN
CURRY, CHINESE CONGEE & STEAMED DUMPLING
(LOTUS PAU) WITH ACCOMPANIMENTS

TEA OR COFFEE

Menu Selections May Vary

Buffet
Menu
SAMPLE

LUNCH

BREAD

SELECTION OF 6 - 8 KINDS OF HOMEMADE BREAD

SOUP

CAULIFLOWER CREAM SOUP

STARTERS

6 KINDS OF FRESH SALADS

RICE – CURRY SALAD WITH FRUITS, MEAT SALAD,

TOMATO WITH MOZZARELLA AND BASIL

SMOKED DUCK BREAST WITH CITRUS RELISH, FISH TERRINE

MAIN COURSES

HERB ROASTED SPRING CHICKEN

FISH FILET MENUERE WITH ROASTED ALMONDS

BROWN BEEF STEW WITH CARROTS AND ONION

MACARONI BÉCHAMEL WITH BEEF

MIXED STEAMED VEGETABLES

SIDE DISHES / STARCH

WHITE RICE, MASHED POTATO

MALDIVIAN / CURRIES

CHICKEN BLACK CURRY MILD/HOT

GREEN GOURD CURRY

CHUTNEY, PICKLES & PAPADAM

ASIAN / CHINESE

FRIED CHICKEN SWEET AND SOUR "THAI STYLE"

STIR FRIED CHINESE GREENS WITH SHIITAKE

STUFFED SQUID WITH PORK

LIVE STATIONS

FRIED ASIAN NOODLE WITH SOYA SAUCE AND MEAT,
CHICKEN, PORK, BEEF (PAT SI IU)

GRILLED: ORANGE- MUSTARD MARINATED REEF FISH

DESSERTS

RUM & COCONUT MOUSSE, WALNUT CREAM PIE, CHERRY BLOSSOM

MINT DIPLOMAT, CHOCOLATE BROWNIE, AGAR- AGAR FRUITS

ICE CREAM, COOKIES OF THE DAY

FRUITS

4 KINDS OF FRESH CUT FRUITS

TEA OR COFFEE

Menu Selections May Vary

Buffet
Menu
SAMPLE

DINNER

BREAD

SELECTION OF 7-9 KINDS OF HOMEMADE BREAD

SOUP

MINISTRONE

STARTERS

6 KINDS OF FRESH SALADS

MIXED SALAD WITH ITALIAN DRESSING, PASTA WITH TUNA ON RED WINE DRESSING, TOMATO OLIVE AND ONIONS, PARMA HAM WITH MELON, VEGETABLES ANTIPASTI, PIZZA WITH 3 STUFFING'S

MAIN COURSES

TURKEY PICCATA

VEGETABLES CANNELLONI

MEAT-RAVIOLI WITH TOMATO SAUCE

EGGPLANT PARMIGIANO

SPAGHETTI MARINARA

SIDE DISHES / STARCH

GNOCCHI PIEMONTESE

POTATO WITH BEEF JULIENNE, CAPERS AND OLIVES

MALDIVIAN / CURRIES

CHICKEN BLACK CURRY MILD/HOT

DAL CURRY

CHUTNEY, PICKLES & PAPADAM

ASIAN / CHINESE

SESAME CHICKEN

FRIED RICE YANGZHOU

GRILLED FISH WITH LEMONGRASS MARINATING

LIVE STATIONS / CARVING

RISOTTO PRIMAVERA

DEEP-FRIED CALAMARI WITH LEMON MAYONNAISE

DESSERTS

TIRAMISU, ZUPPA INGLESE, PANETONE

CHOCOLATE PANNA COTTA, STUFFED CANNOLI 2 KINDS

CAPPUCCINO ICE CREAM+ ORANGE SORBET WITH CHOCOLATE CHIPS

TORTA DELA NONNA

COOKIES OF THE DAY

FRUITS

4 KINDS OF FRESH CUT FRUITS

3 KINDS OF WHOLE FRUITS

TEA OR COFFEE

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