

# LUNCH MENU

## SALAD BAR

Tomato, Cucumber and Onion Salad with Black Mustard Seed Vinaigrette

Marinated Chick Pea Salad

Prawn and Cucumber Salad with Dill

Mediterranean Pasta Salad

\*Nordic Seafood Salad with Frisee Lettuce, Mussels,  
Baby Shrimp, Squid, Tomatoes, French Beans

## SELECTED DRESSINGS

## COLD BUFFET

\*Shrimp on Ice

\*Marinated Seafood

\*Salami – \*Pepper Ham – Italian Mortadella

\*Assorted Herrings – \*Mackerel – \*Trout

\*Sliced Roast Beef with Sauce Remoulade

Thinly Sliced Roast Turkey with Cranberry Sauce

Assorted Cheeses

## HOT BUFFET

French Bouillabaisse with Garlic Bread and Rouille Sauce

Grilled Chicken Paillard with Salsa Cruda

Deep-fried Calamari with Tartar Sauce

Homemade Vegetarian Spring Rolls

Roast Garlic Mashed Potatoes – Mixed Vegetables – Jasmine Rice

# SEAFOOD FESTIVAL

EXECUTIVE CHEF Tino Daab | RESTAURANT MANAGER Jon Hobleby

## SOUP

Cream of Halibut with Kashi Rice Pilaf

## CARVING BOARD

Salmon in Puff Pastry Crust

## PASTA A LA MINUTE

\*Spaghetti alla Vongole  
Spaghetti Pasta delicately tossed in a Clam Sauce

Create your own Pasta

## PIZZAS

Ai Frutti di Mare  
Tomatoes, Mozzarella, Seafood and Oregano

Margherita

## DESSERT BUFFET

Fresh Fruit with Marsala Sabayon

Roasted Apple Clafoutis  
(Also Available as No Sugar Added)

Torta de Santiago Spanish Almond Cream Cake

Caramelized Banana Tart on Success

Chocolate Ganache Tartlet

Apple-Caramel Mousse in a Barrel Glass

Fruit Salad

Cookies of the Day

## ICE CREAM TROLLEY

## FROM THE BAKER'S CORNER

Grissini, Baguette and Pave "Poulichette", Whole Wheat Bread, Seed Roll