



**INTERNATIONAL BUFFET A**  
**\$65.00 NETT PER PERSON**  
**(MINIMUM 20 PEOPLE)**

**Soup**

French Onion Soup

**Appetizer**

Heirloom Carrot with Wild Rice, Quinoa, Baby Spinach, Walnut in Balsamic Dressing (V)  
Lentil Salad with Roasted Celeriac, Mushroom in Truffle Dressing (V)  
Salmon Nicoise  
Prawn Salad with Baby Romaine, Cherry Tomato, Melon in Cocktail Dressing

**Main Course**

Baked Dory Fish with Dill in White Wine Sauce  
Beef Bourginion with Mash Potato  
Garlic Mustard Roasted Chicken with Capers  
Roasted Root Vegetables (V)  
Fragrance Steamed Pearl Rice

**Desserts**

Avocado Panna Cotta with Lychee Jelly  
Apple Crumble  
Seasonal Fresh Fruits Platter (V)

Coffee or Tea



**INTERNATIONAL BUFFET B**  
**\$75.00 NETT PER PERSON**  
**(MINIMUM 20 PEOPLE)**

**Soup**

Forest Wild Mushroom Cream Soup  
Selection Home Baked Bread Rolls

**Appetizer**

Heirloom Tomato with Burrata Cheese & Crispy Quinoa (V)  
Zucchini Noodle with Lemon and Parmesan Cheese in Extra Virgin Olive Oil (V)  
Beetroot Salad with Feta Cheese & Dried Cranberry  
Smoked Salmon Salad with Dill, Fennel & Capers

**Main Course**

Pan Roasted Sea Bass with Roasted Tomato and Fennel  
Glazed Pork Rib with Honey Mustard  
Roasted Spring Chicken with Mushroom Cream Sauce  
Roasted Baby Carrot with Honey & Walnut (V)  
Fragrance Steamed Pearl Rice  
Lasagna (V)

**Desserts**

Warm Chocolate Pudding  
Summer Berries Jelly  
Seasonal Fresh Fruits (V)

Coffee or Tea



**INTERNATIONAL BUFFET C**  
**\$85.00 NETT PER PERSON**  
**(MINIMUM 20 PEOPLE)**

**Soup**

Seafood Chowder  
Selected Home Baked Bread Roll

**Appetizer**

Prawn and Avocado with Lime & Citrus  
Tuna Nicoise  
Chicken Salad with Cous Cous, Grilled Peppers, Baby Spinach in Harissa Dressing  
Char Grilled Halloumi with Tomato, Wild Rocket in Olive Oil (V)  
Grilled Zucchini with Sundried Tomato, Feta Cheese in Balsamic (V)  
Superfood (V)  
(Kale, Broccoli, Sweet Potato, Radish with Sesame Dressing)

**Main Course**

Teriyaki Salmon  
Roasted Lamb with Tomatoes & Onion  
Ratatouille (V)  
Prawn Aglio Olio Penne Pasta  
Fragrance Steamed Pearl Rice

**Carving Station**

Honey Roasted Chicken

**Desserts**

Seasonal Fresh Fruits Platter (V)  
Bread & Butter Pudding  
Lemon Macarons  
Coconut Panna Cotta with Passion Fruit and Pineapple

Coffee or Tea