



EASTER BRUNCH

1pm to 4pm, 12th April 2026

JAPANESE CUISINE

SUSHI STATION

California Rolls (G, D, E, Ss, F, S) | Nigiri (F, S) | Maki Sushi (F, S)
Premium soy sauce (So) | Wasabi | Pickled ginger

SOUP

Traditional Miso Soup (So, V)

COLD SELECTION

SEAFOOD ON ICE

Shrimps (S) | Mussels (S)
Thousand Island dressing (E) | Thai spicy soy vinaigrette
(So) | Lemon wedges | Chimichurri

SALMON STATION

Dill-cured salmon (F) | Smoked salmon (F)

CHEESE SELECTION

Brie (D) | Fourme d'Ambert (D) | Blue cheese (D)
Comté (D)
Crackers (G) | Walnuts (N) | Fig jam | Onion marmalade

SALAD BAR

Local lettuce | Iceberg lettuce | Boston lettuce
Red endive | Baby spinach
Cherry tomatoes | Baby cucumber | Baby carrots
Broccoli | Shredded carrot
Baby beetroot | Edamame | Sweet corn
Chipotle ranch dressing (D, E) | Cocktail sauce (E)
Creamy balsamic dressing (D) | Olive oil
Fresh lemon juice

INTERNATIONAL APPETIZERS

Quinoa with spring vegetables & lemon dressing (Ve)
Mozzarella caprese (D, V)
Octopus chimichurri with pineapple (S)
Kale Caesar with Parmesan, anchovies
Croutons (G, F, E, D)

LEVANT CORNER

Classic hummus (Ss, Ve)
Baba ghanouj with avocado & feta (D, V)
Stuffed vine leaves with Greek yogurt (D, V)
Seasonal fattoush (G, V)
Hand-chopped tabouleh with red quinoa
Berries (Ve)

BREAD STATION

Country sourdough loaf (G, D, V) | French baguette (G, V)
Cereal brown roll (G, V)
Olives and herbs focaccia (G, V) | Pretzels (G, D, V)
Lebanese white and brown bread (G, V)

WESTERN SECTION

SOUPS

Green pea & mint soup (D, V)
Barley & lamb soup (G)
Garlic toasted baguette (G, V)

ALLERGENS

(Ve) Vegan | (V) Vegetarian | (G) Gluten | (D) Dairy | (N) Nuts | (Ss) Sesame | (E) Egg | (So) Soy | (F) Fish | (S) Shellfish

CARVING STATION

Slow-roasted lamb saddle stuffed with spinach,
pistachio & feta (D, N)
Lamb jus

Whole maigre fish in salt crust (F)
Herb lemon butter sauce (D)
Sautéed green beans | Baked artichokes
Mashed potatoes (D) | Roasted baby carrots
Mustards | BBQ sauce (So, G) | Maldon salt

ITALIAN STATION

Asparagus risotto (D, V) – served from Parmesan wheel
Baked mac & cheese (G, D, V)
Penne all'Arrabbiata (G, V, D)

PIZZA

Margherita (G, D, V)
Seafood (G, F, S)

MAIN COURSES

Braised beef ribs with spring vegetables (D, So, D)
Duck leg confit with glazed apricot (D)
Shepherd's pie (D, G)
Pan-seared chicken with mushroom ragout (D)
Greek eggplant moussaka (D)
Buttered sautéed vegetables with
toasted almonds (D, N)

ARABIC CUISINE

LEBANESE MIX GRILL
Shish tawouk (D) | Kofta

HOT MEZZEH

Cheese sambousek (G, D, V)
Chicken musakhan (G, N)
Lamb sfaha (G, D, N)

MAIN COURSES

Stuffed vine leaves with lamb neck (D)
Stuffed chicken with oriental rice (G, D, So)
Kibbeh with yogurt & shish barak (G, D, N)
Vermicelli rice (G)

ASIAN CUISINE

SOUP

Chicken hot & sour soup

ASIAN WINDOW

Peking duck

DIM SUM

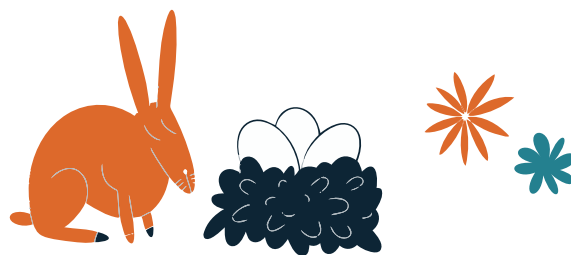
Chicken (G) | Seafood (G, S) | Vegetable (G, V)

MAIN COURSES

Wok-fried noodles (G, So, Ss)
Pineapple fried rice (So, Ss)
Lemongrass chicken
Beef with black pepper sauce (So)

TEPPANYAKI STATION

Tiger prawns (S) | Sultan Ibrahim (F) | Lady fish (F)
Seabass



INDIAN CUISINE

LIVE TANDOOR

Butter naan (G, D)

CONDIMENTS

Papadum | Mint raita (D) | Tamarind sauce

MAIN COURSES

Butter chicken (D) | Mutton biryani (D, N)
Paneer jalfrezi (D, V) | Dal makhani (D)

KIDS CORNER

Chicken strips (G) | Fish & chips (G, F)
Mini beef sliders (G, D, E)
Popcorn | Cotton candy

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DESSERT SELECTION

Blueberry mascarpone crunch (G, D, E, N)
Vanilla rhubarb brûlée (D, E)
Chocolate pistachio cannoli (G, D, E, N)
Amaretto lemon dome (G, D, E, N)
Lemon tiramisu (G, D, E, N)
Assorted Indian sweets (G, D, N)

EASTER SELECTION

Traditional Simnel cake (G, D, E, N)
Classic carrot cake with
cream cheese frosting (G, D, E, N)
Raspberry cranachan (D, E, N)
Chocolate Easter egg display (D, N)
Hot cross buns (G, D, E)

PETIT BITES

Nougat (N)
Turkish baklava (G, N, Ss)

CHOCOLATE FOUNTAIN

Marshmallows | Brownies (G, D, E, N)
Strawberries | Financiers (G, D, E, N)

HOT DESSERTS

Almond chocolate cherry pudding (G, D, E, N)
Um Ali (G, D, E, N)

SEASONAL FRUIT PLATTER

Watermelon | Rock melon | Mango | Papaya

ICE CREAM STATION

Wide selection of ice cream
with assorted condiments

EASTER LIVE CRÊPES STATION

Freshly prepared crêpes (G, D, E)

TOPPINGS & FILLINGS

Nutella (N, D) | White chocolate sauce (D)
Milk chocolate sauce (D)
Fresh strawberries | Banana slices | Blueberries
Caramel sauce (D) | Maple syrup
Whipped cream (D)
Crushed pistachio (N)
Mini chocolate eggs (D)
Rainbow sprinkles



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