

# **AMERICAN BBQ DINNER PROMOTION**

# MENU HIGHLIGHTS

04 - 15 JULY 2018

#### **SALAD BAR**

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

## **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Thousand Island and Honey Mustard

## **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

## **Toppings for your Salad**

Cherry Tomatoes, Cucumber, Fava Bean, Olives, Corn Kernel,
Kidney Bean, Broad Bean, Heart of Palm, Beetroot
Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion
Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds,
Almond and Hazelnut
Sun-dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

## **SALADS AND APPETIZERS**

Charred Beef Salad with Onion and Capsicum
Creamy Poached Tiger Prawn, Cilantro, Cabbage
Cured Duck Breast and Honey Pineapple with Alfalfa Sprout
Honey Roasted Potato Salad with Walnut Crush (v)
Marinated Beetroot with Feta Cheese Salad, Citrus, Micro Herbs

## **EUROPEAN CHARCUTERIES**

Smoked Pork Ham, Mortadella with Pistachio, Chicken Ham, Wagyu Pastrami, Smoked Salmon, Snow Fish

## **CHEESE DISPLAY**

Finest Selection of Gourmet Farm House Cheeses

Accompanied with Jams, Assorted Crackers, Nuts and Dried Fruits

## **FRESHLY BAKED BREAD**

Daily Selection of Freshly Homemade Breads

(French Baguette, Multi Grain, Rye Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf)

Salted and Unsalted Butter

# **LIQUID STATION**

Cracker and Rice Crackers
Array of Crisp and Chips
Garlic Butter Croutons
Spicy Seafood Tom Yum
Watercress and Chicken
Clam Chowder Soup

## **CARVING**

Blackened Spice Angus Beef Chuck Roll
Tater Tots, Confit Tomato

Smoked US Prime Beef Short Ribs
Slaw and BBQ Sauce

Crispy Stuffed Pork Belly
Caramelized Apple and Sour Cabbage

## **PASTA STATION**

Mac and Cheese

Tagliolini with Alfredo Sauce and Selection of Condiments Bacon Bits, Smoked Shredded Chicken, Roasted Mushroom

## **HOT SELECTIONS**

"Yankee" Pot Roast, Beef Brisket, Potatoes, Carrots, Onions
Gumbo-Laya, Spicy Sausage, Chicken, Shrimp and Okra over Garlic Rice
Louisiana Seafood Pot, Mud Crab, White Clam, Shrimp, Mussel, Corn and Potatoes
Brunswick Stew Smoked Roasted Meats Stew with Corn and Potato
Oven Baked Salmon Fillet, Tomato Salsa
Pan Seared Chicken Roulade, Mushroom Gravy
Braised Lamb Shank, Olive and Tomato
Sautee Market Vegetable with Garlic Butter
Poached Greens of the Day, Olive Oil and Herbs
Roasted Sweet Potatoes with Cajun Spices
Mashed Potatoes

## **BBQ SPECIAL**

(Served every day for dinner)

Beef Tomahawk

St. Louis Baby Back Ribs

Kentucky Sauce Glazed Pork Spare Ribs

Selections of Sausages and Hot Dog

Honey Glazed Chicken Wing

Whole Baby Fish

Corn on Cob

## **CONDIMENTS**

Horseradish, BBQ Sauce, Dill and Sour Cream, Tomato Salsa, Mustard

## **INDIAN CUISINE**

Selection of Tandoori & Vegetable Kebab
(Plain, Garlic and Butter Naans)
Selection of Indian Vegetable & Meat Curries
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

# **PASSIONATE DESSERT**

## Gateaux, Cakes and Tarts

Grand Cru Chocolate "MELT" Cake

Peanut Banana Travel Cake

Mango Passion Savarin

Cherry Black Forest

Chestnut Blueberry Slice

Strawberry Marmalade Shuffle Roll

Salted Caramel Chocolate Sable Tart

Almond Frangipane Sable Apple Coulis with Mascarpone Chantilly

Crunchy Pate a Choux

Assortment Chocolate Bon-bon

Assortment Homemade Marshmallow

# Under the lamp

Classic Apple Strudel with Cream Anglaise
Bitter Chocolate Milk Flan