

## **New Grill Night Menu - 2021**

### **Artisan bread table with herbed butters selection**

- Artisan style bread (Soda bread, pretzel, country style mini baguette, stuffed bread, bread rolls)
- Café de Paris, Dijon Mustard, etc.

### **Charcuterie station**

- Salmon gravlax (Dill citrus cured salmon)
- Liver pate with toasted croutons
- Beef pastrami, air-dried beef and smoked turkey ham
- Home cured beef with condiments
- Chicken pastrami paprika
- Beef salami Milano
- Lemon/Horseradish/Capers/Cocktail Onion/Sour Cream/Mustard/vinegars/olive oil/ketchup
- Homemade pickle, preserved lemon, salt display /cheese cubes in jar /marinated olives two kinds and some bread display

### **Sea salt selection from around the world**

- Hawaiian pink, Himalayan black, Persian blue; Kala Namak (Indian black) Maldon, Smoked Maldon; Celery salt, etc.

### **Appetizers & salads-served on middle counter**

- Heirloom tomato and grilled peach caprese salad
- Balsamic steak gorgonzola salad with grilled corn
- Superfood salad
- Marinated herby mushroom salad
- Grilled vegetable tray with sweet potato
- Waldroff salad (apple, celery, celeriac, crystalized nuts)
- Roasted beet goat cheese pecan nut
- Korean galbi salad
- Arabic mezze
- Thai seafood salad with glass noodles
- Assorted sushi platter with condiments

### **Home made quick pickle**

- Carrot
- cucumber
- red onion
- radish
- Cabbage, kimchi etc.
- Shaved vegetable, mix lettuce,

### **Cheese station**

- Selection international cheese of condiments

### **Ketchup & mustard Bar-Served on the black side table**

- Bloody Mary ketchup, Curry ketchup, chipotle ketchup, Truffle ketchup,

- English, whole grain mustard, Dijon, Horseradish mustard, Green peppercorn mustard, etc.
- Hickory bbq sauce, sour cherry bbq sauce

### **Fresh from the kitchen (show kitchen)**

- sirloin steak
- Turkish Adana kebab
- Grilled chicken breast
- Grilled fish
- Grilled prawn
- Awadhi chicken tikka

### **Oil and Sauces corner d**

- Chimichurri sauce
- Garlic sauce
- Lemon butter sauce
- Mushroom sauce
- Green peppercorn sauce
- Mint chutney

### **Tacos and nachos station**

- Guacamole
- Pico de Gallo,
- Shredded lettuce
- Shredded cheese
- Grilled corn
- Black olives,
- fresh jalapeño slice
- pickled red onions,
- cubed steak,
- Shredded chicken

#### Side

- Steak fries
- French fries
- potato wedges,
- Roasted potatoes

### **Soups station with condiments**

- Sweet potato rosemary soup
- Seafood minestrone

### **Main courses**

- Gremolata Baked roulade fish with pepper salsa
- Chorizo meatball, ricotta and oregano lasagna
- Sautéed vegetable medley
- Butter chicken /steamed rice
- Jollof rice
- Moroccan lamb tajine

### **Sweet dessert selection**

- Baked cheesecake
- Eclair
- Cream Brulee
- Grilled peach and pineapple with cinnamon sugar
- Blueberry lemon pie
- Banana pudding
- Red velvet cake
- Chocolate cups
- Raspberry cup cake
- Assorted Arabic sweets

**S'mores station**- Marshmallows, crackers, Chocolate bars, peanut butter, chocolate sauce, Nutella, Vanilla sauce, berry coulis

- Fresh seasonal fruit salads