

**SEAFOOD NIGHT MENU 2018**

**Assorted bread display**

**Poached Seafood Display**

Lobster /Crab/Mussels/Shrimps (S)

Assorted sushi sashimi display

**Platters**

Salmon gravlax, Smoked Maceral with cappers

Seafood terrine, Lobster terrine(S)

Stuffed calamari, Seared tuna, smoked salmon mouse in palm heart

Marinated sardine with bell pepper, Smoked trout

**Cassoulet**

Fish ceviche, Salmon Bellevue with quail egg

Seafood salad, Salmon tarter, Nicosia salad (S)

Fish salad with green beans, cherry tomato

**Glass**

Shrimps skewer with mango salsa (S)

Prawn cocktail (S)

**Fresh Oyster**

**Assorted Sushi Sashimi**

**Condiments:** Lemon Wedges, cappers, Horseradish Sauce, Pickle Onion,

Cocktail sauce, Mango Salsa, Shallots Vinegar

**Arabic salad**

Hummus, moutable , tabbouleh , fettush

**Live counter: fish market**

**Seafood tempura**

**Grilled:** Hammour/sherry/sultan Ibrahim/mackerel /tuna/ king fish /Pomfret /salmon

**Sauce:** lemon butter/ Citrus salsa/passion fruit butter/ hara sauce

**Soup**

Seafood saffron soup (S) / vegetable noodle soup (V)

**Main course**

Seafood paella (S)

Seafood thermidor (S)

Seafood Stew (S)

Fish skewer

Thai fish yellow curry (S)

Baked fish fillet with hara sauce (S)

Pasta marinara (S)

Jacket potato (V)

Butter tossed vegetable (V)

Steamed rice (V)

Kids' corner:

Tuna ball

Vegetable spring rolls

French fries

Fried calamari ring

**Desserts**

Chocolate fudge cake/Fruit Cake/Tiramisu cake/Honey cake/Cheese cake/Strawberry mousse /Assorted

Arabic sweet

Exotic fruit salad /Fresh cut fruit

**Whole Fruits**

Red Apple, Banana, Grapes, orange