



POLO CHEF



ELYSEE

— BY RAMZIN —

MEDITERRANEAN FUSION MENU

STARTER PLATTER

FRESH LABNEH & GREEN TAPENADE (GF)

**Creamy strained yogurt served with
herbed green olive tapenade**

HUMMUS (NF, GF, DF)

Smooth chickpea, tahini, lemon & olive oil dip

BABY GEM SALAD WITH PARMESAN CAESAR (S)

Crisp lettuce tossed in classic Caesar dressing

RED PEPPER DIP (V, DF)

Roasted red peppers blended with garlic & olive oil

POTATO FRITTATA (GF, NF)

Light baked egg & potato slice

PICKLED VEGETABLES & OLIVES (V, DF, GF, NF)

Mediterranean marinated selection

CRUDITÉS (V, DF, GF, NF)

Fresh seasonal raw vegetables

CHICKEN SKEWERS (DF, GF, NF)

Tender grilled chicken with Mediterranean spices

Dairy free (DF) | Gluten free (GF)

Nut free (NF) | Vegan (V) | Seafood (S)

MAIN COURSE PLATTER

SLOW COOKED BEEF (DF, NF, GF)

Melt-in-the-mouth beef braised with herbs

MARINATED LAMB CHOPS (DF, GF, NF)

Grilled lamb with garlic & Mediterranean herbs

SALMON FILLET WITH VIRGIN SALSA (S, GF, NF)

Fresh tomato, herb & olive oil salsa

GRILLED SHRIMP WITH HARISSA SAUCE (S, DF, GF, NF)

Juicy shrimp with spicy North African sauce

ROASTED VEGETABLES (V, DF, GF, NF)

Seasonal vegetables roasted in olive oil

CHIMICHURRI SAUCE (V, DF, GF, NF)

Parsley, garlic, olive oil, red wine vinegar, and oregano

STEAMED WHITE RICE (V, DF, GF, NF)

DESSERT PLATTER

CHOCOLATE FONDUE (NF)

Warm melted chocolate for dipping

PALMITO (NF)

Caramelized puff pastry spirals

CHOCOLATE PIE (NF)

Rich chocolate filling in pastry crust

LEMON PIE (NF)

Tangy lemon filling with buttery base

BAKLAVA

Filo pastry with nuts & honey syrup

COOKIES

Assorted baked cookies

Dairy free (DF) | Gluten free (GF)

Nut free (NF) | Vegan (V) | Seafood (S)