

Modified Easter Brunch Menu -05.04.2026

Salad bar

Citrus sea food salad, salad niçoise, tandoori chicken pineapple salad,
Apple Walldorf, roasted beetroot with feta and arugula, poached pear with caramelized walnut
Antipasti platter: pickled bell pepper, grilled roman artichoke, sundried tomato, marinated olives,
grilled baby aubergine, marinated cherry tomato

Make your own salad

Assorted lettuce, tomato, cucumber, radish, carrot, olive,
Olive oil, balsamic vinegar, thousand island, French vinaigrette

Chilled seafood bar

Poached prawns, mussels, squids
Condiments – lemon wedges, cocktail sauce, horseradish cream, tartar sauce, tabasco,
L&p, thousand islands

Cold cut & condiments

Smoked salmon, turkey ham, chicken mortadella
Gherkin, caper, pearl onion, sundried tomato, black olive, green olives

Cheese station

Parmesan chunk, brie, edam, cheddar, goat cheese, Emmental
Condiments – prune, apricot, walnut, cracker, raisins, grapes

Selection of breads

Focaccia
Russian Easter brioche (kulich)
Hot cross buns
Easter bunny rolls
Swiss cheese bread
Turmeric and black sesame sour dough loaf
French baguettes
Whole meal sour dough
Soft rolls
Multigrain loaves and rolls
Lavash and grissini

This menu is specially crafted to savour the flavours from world's most coveted delicacies.

The ingredients are handpicked, traditional cooking methods are used by our expert hands.

Kids station

Pizza margherita
Chicken nuggets
Mac n cheese
Buttered popcorn
French fries
Bunny cookies
Chocolate Easter eggs

Continental selection

Soup

Seafood chowder

Starters

Chicken and parmesan tarts
Sundried tomato, cheese, black rice arancini

Main course

Scotch egg

Traditional recipe with egg crusted with beef mince

Chicken breast stuffed with ricotta and spinach with jus

Chicken breast stuffed with ricotta and spinach with chicken jus

Lancashire hotpot

Traditional english lamb stew topped with sliced potatoes

Pan fried fish fillet

Charred broccoli, caper butter sauce

Roasted brussels sprouts

Brussel sprouts with garlic and fresh herbs

Wild mushroom stroganoff

Creamy, hearty vegetarian dish featuring a medley of earthy mushrooms sautéed in a rich sauce

Vegetable ratatouille lasagne

Medley of lasagne and Provencal vegetables in tomato and pepper sauce

Honey maple glazed root vegetables

Sweet potato, glazed baby carrots, purple potatoes, turnips, baby beetroot

Pasta station - live

Choice of pasta: penne, fusilli, fettucine, spinach and ricotta ravioli
Choice of sauces: beef bolognaise, tomato sauce, white sauce, pesto, saffron sauce

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Choice of protein: chicken, prawn, turkey bacon
Choice of vegetable: olives, sundried tomato, bell pepper, zucchini, onion, mushroom

BBQ grill station- live

Beef mini steaks, herb marinated chicken, chermoula marinated prawn, chimichurri marinated fish
Herb-marinated vegetables, medley of mushrooms, Cajun pineapple
Sauces – beef jus, mushroom sauce, bearnaise, peppercorn sauce

Regional signature

Lamb Ouzi

Slow cooked leg of lamb and roasted nuts over a fragrant spiced Arabic rice.

Indian selections

Kebabs

Afghani chicken tikka
Tandoori soya chap
Served with mint chutney

Malai muttar makhana

Fresh green peas and fox nuts in delicately spiced creamy cashew gravy

Dal handi

Dal prepared in the handi

Palak paneer

Cottage cheese in velvety spinach gravy

Fish moilee

Fish stew with coconut milk

Murg makhani

Chicken with tomato and cashew nut gravy

Hyderabadi veg biryani

Array of fresh vegetables cooked with basmati rice and aromatic spices

Steamed basmati rice

Indian bread selection

Tandoori roti, naan, garlic naan, lacha paratha

Condiments

Papad, pickle, plain yoghurt, veg raita

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Oriental selection

Sushi station

California maki roll, Vegetable maki roll
Soy sauce, gari, wasabi

Soup

Vegetable man chow soup

Selection of dim sums

Vegetable, chicken dim sum
Chili sauce, soy sauce, green onion sauce

From the wok

Vegetable hakka noodle
Sliced chicken hoisin sauce
Wok tossed vegetables

Thai station

Thai green veg curry, lamb massaman curry
Jasmine rice

Desserts

Indian dessert

Mango phirni
Moong dal halwa
Moti gulab jamun
Wheat payasam

Western dessert

Bunny carrot cupcake
Mango passion pavlova
Eaton mess
Crème caramel
Tiramisu
Coconut chia pudding
Warm apple crumble
Salted caramel crunch cake
Rich hazelnut chocolate entremets
Assorted chocolate eggs

Ice Cream & fruits station

Ice creams- vanilla, chocolate, strawberry, baklava
Sorbet- Raspberry sorbet
Fresh fruits selection
Selection of toppings and sauces

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