



Lunch / Dinner Menu 3

Salad

Old Fashion Salami with Eggplant Pickles
Tuna Salad with Focaccia Bread
Shrimps with Grapefruit Segments and Green Peppercorns
French Duck Galantine with Wild Mushroom
Roasted Bell Peppers and Grilled Haloum Cheese
Mexican Beans Salad with Cilantro Leaves
Variety of Leaf Lettuce with dressing
Poached Hammour with Green Asparagus
Vegetable Crudités with Blue cheese dressing

Soup

Consume Royal
With Lemon & Carrots

Hot

Grilled Hammour with Red Onion and Black Bean Salsa
Lamb Chops with Herbs and Cherry Tomatoes
Gulf Shrimps Skewer with Lemon Cilantro Salsa
Mini Chicken Breast with Ratatouille Filling
Roast Beef Tenderloin stuffed with Wild Mushrooms Serve with Shallot Truffle
Sauce
Pumpkin Cannelloni with Sun Dried Tomatoes
Seasonal Vegetable Sauté
Sautéed Potatoes with Bacon and Herbs
Saffron Rice Mixed with Nuts & Dates

Dessert

Truffle Cake with Roasted Macadamia Nuts
Assorted French Pastries, Tiramisu Cake
Black Forest Cake, Fruit Salad
Blueberry Pie, Baked Cheese Cake,
Mango Mille Feuille
Mille-Feuille with Red Currant
Cream Brule, Chocolate Mousse
Fresh Fruit Display

Beverage

Fresh Fruit Juices, Soft Drink, Tea & Coffee