



MONDAY BUFFET

TUESDAY BUFFET

ITALIAN

SOUTHEAST ASIAN

HOT DISHES:

- Pork w/lemon caper sauce
- Roasted thyme chicken
- Seafood bouillabaisse
- Penne pasta carbonara
- Parmesan potatoes
- Risotto rice
- Garlic steamed vegetable

HOT DISHES:

- (Nasi Goreng) egg fried rice
- Fish cake w/Nam Jim dressing
- Penang beef curry
- Szechuan roast sweet potato
- Thai spiced chicken wings
- Singaporean noodle stir-fry

SALADS:

- Fresh garden salad
- Classic Caesar salad
- Tomato olive salad w/balsamic vinaigrette

SALADS:

- Cabbage slaw w/crisp noodle
- Fresh garden salad
- Asian pawpaw salad
- Thai prawn salad

DESSERTS:

- Tiramisu
- Chocolate mud gateaux
- Cream caramel
- Fruit platter
- Fresh cream
- Banana fritters

DESSERTS:

- Gateaux (chef choice)
- Moist ginger cake slice
- Lemongrass infused panna cota
- Boysenberry cheese cake
- Fresh fruit platter
- Fresh cream

PRICE

K 69 ADULT
K 35 KIDS*

BOOK A TABLE

CALL US 327 8100

*under 14 years & under 4 eat free



WEDNESDAY BUFFET

THURSDAY BUFFET

MEXICAN

HOT DISHES:

Chilli beef
Chicken enchilada
Beef fajitas
Fish taco
Mexican grilled corn
Steamed vegetable
Mexican rice

Accompaniments: Shredded lettuce, Dice tomatoes, Mozzarella, Jalapenos, Sour cream, Taco shells, Corn chips, Guacamole, Corn salsa

SALADS:

Fresh garden salad
Mexican salad
Roasted pepper salad
Coleslaw salad

DESSERTS:

Stawberry flan
Churros
Apple crumble
Swiss rolls & fruit platter

CURRY

HOT DISHES:

Beef korma
Chicken tikka masala
Seafood curry
Lamb Rogan josh
Potato green pea samosa
Turmeric rice, Vegetables bhagi

Accompaniments: Fruit chutney, Poppadum's, Cucumber raita, Onion raita, Toasted coconut crumb coated bananas, Puri, Fresh roti's

SALADS:

Curry raisins, carrot & rice salad
Green salad
Chickpea salad

DESSERTS:

Gateaux (chef choice)
Chocolate mud cake
Peach flan
Chocolate coated rum balls
Fruit platter, Fresh cream
Custard sauce

PRICE

K 69 ADULT
K 35 KIDS*

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FRIDAY BUFFET
INTERNATIONAL

SATURDAY BUFFET
SLOW COOKED

HOT DISHES:

- Steams coconut rice
- Southern fried chicken
- Tuna kebabs
- Roasted beef w/herb crust & mustard
- Baked potato w/sour cream
- Steam vegetables

SALADS:

- Kokonda salad
- Fresh green salad
- Chilli minted pineapple & toasted coconut salad
- Watermelon & feta salad

DESSERTS:

- Banana pudding
- Trifle (chef's choice)
- Gateaux (chef's choice)
- Creme brulee
- Fruit platter

HOT DISHES:

- Braised beef w/onion & bacon
- Braised BBQ apple cider pork ribs
- Chicken aigir
- Garlic baked potatoes
- Roasted paprika sweet potatoes
- Braised lamb in red wine jus
- Steamed rice

SALADS:

- Potato & egg salad
- Hawaiian coleslaw
- Garden tossed salad

DESSERTS:

- Gateaux (chef choice)
- Vanilla Panna Cotta
- Peach cheese cake
- Carrot cake
- Fruit platter
- Fresh cream

PRICE

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K 35 KIDS*

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SUNDAY BUFFET

ROAST

HOT DISHES:

Honey glazed ham leg - ROAST
Garlic & rosemary lamb - ROAST
Mustard rubbed beef - ROAST
Roasted marinated chicken
Baked pumpkin
Roasted root vegetables (carrot, kaukau, potatoes)
Steamed vegetable
Steamed rice, Gravy

SALADS:

Tomato & basil salad
Potato & bacon salad
Fresh green salad
Slice onion & parsley salad

DESSERTS:

Gateaux (chef choice)
Trifle (chef's choice)
Cheese cake (chef's choice)
Apple pie with fresh vanilla cream
Fruit platter

PRICE

K 69 ADULT
K 35 KIDS*

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BOOK A TABLE

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