

# Worldwide Sample Menu

## Starters:

“Tzukune” Japanese Chicken meat ball in a bamboo skewers, served with edamame and ginger and soya mayo

Patties of falafel made from chickpeas, herbs and spices, served with tzatziki and spices tomato sauce

Sashimi trio marinated in three different sauces, salmon, sea bream and prawns served with fresh micro salad

Argentinian empanada, crispy crust stuffed with choice of chicken, beef or cheese and dipping of chimichurri sauce

Lamb samosas, Punjabi short crust pastry stuffed with lamb, onion, carrots and spices served with tamarind chutney dipping

Peruvian and Mexican mixed Mango Ceviche, choice of scallops or king prawns or sea bass served with wild rocket and tomato salad

## Mains:

Tuna tataki, wrapped in black and white sesame with trio of sauce (avocado and lime, red peppers cherry tomato and paprika, yellow peppers turmeric and marjoram) served with micro salad

Pan fried breast of duck served with orange sauce, mixed forest fruit, Bok choy, black and white bees puree’ and toasted almonds

Brazilian Feijoada slow cooked stew of black beans with different cuts of pork, supplemented with tomatoes, cabbage, red onion and carrots to round out the flavour served with fry kale, rice and cube of orange

Red Indian curry or green Thai curry with your choice of vegetables, fish/sea food or meat served with jasmine rice and nuts

Moussaka with tahini, baked aubergines and potatoes, a rich tomato beef or lamb mince sauce and topped off with a deliciously creamy béchamel sauce – Vegetable option on request

Succulent 5 layers of baked lasagne sheets filled of organic salmon, shrimps, baby courgettes, green peas and full of pistachio cream served with crumble roast pistachio

Premium pomegranate glazed kebab mixed with chicken and lamb, crunchy sweet potato and pomegranate chutney

**Desserts:**

Tres leches cake, three milks Central America and Mexican dessert, a light egg sponge cake is soaked in all three, chilled, then given a thick cream and fruit topping

Pavlova dessert from Australia and New Zealand, baked meringue and sponge, topped with piles of whipped cream and fruit

New York cheesecake, base of crumbled graham biscuits and a topping of jellied strawberries/apricot or chocolate cream finished with caramelized nuts

South East Asia modern sticky rice served with fresh mango, passion fruit and lychee served Italian wafer cannoli