

Seafood Theme Night

Salads (Rotating items up to 5)

- Thai Seafood Salad
- Japanese Kani Salad
- Smoked Mackerel & Spinach Salad
- Roasted Pumpkin & Calamari Salad
- Seafood Pasta Salad
- Tuna Niçoise
- Calamari Salad
- Kimchi Salad
- Greek Salad

Chilled Seafood Bar

- Shrimp Cocktail in cocktail glass
- Smoked Salmon
- Selection of Maki (3 Types – Vegetable, Salmon & Crab Stick)
- Marinated Squid
- Marinated Clams

Live Station

- Blue Mussel Life Station (outside starting October)
Local mussel's, garlic, onions, tomato, rich lemon butter sauce
- Assorted fresh Seafood

Salad Bar & Condiments

Lettuce Mix, Romaine, Baby Spinach, Arugula, Tomato, Cucumber, Carrot, White Onion Rings, Sweet Corn, Cabbage, Gherkins, Bacon Bits, Parmesan Cheese, Croutons, Kidney Beans, Bean Sprouts, Olives, Capers, Cocktail Onions, Cornichons

Condiments

Lemon, Lime, Sweet Chilli Sauce, Mignonette, Spicy Sauce

Assorted international cheeses, cold cuts and Antipasti

Oriental Cold Mezze

- Hummus
- Moutabel
- Fattoush
- Tabbouleh
- Fried Cauliflower with Tahini Sauce
- Rocca Salad
- Shanklish
- Pickles
- Olives
- Halloumi Cheese

Dressings

Citrus Vinaigrette, Thousand Island, Lemon Vinaigrette, Honey Mustard, Olive Oil, Balsamic, French Vinaigrette

Soups

- Fisherman's Soup
or
- Tom Yum Seafood Soup
- Vegetable Noodle Soup

Starters (Rotating items up to 5)

- Breaded Fish Fingers
- Shrimp Spring Rolls
- Grilled Corn
- Grilled Fennel
- Prawn Crackers
- Chicken Cordon Bleu
- Meat Kibbeh
- Shrimp Parcel
- Shrimp Curry Ball

Main Courses

- Seafood Paella (Presentation in big round Ouzi chafing dish, "star of the evening" presented right at the entrance)
- Fish Biryani
- Baked Seafood Thermidor
- Beef Medallions with Onion Gravy, Confit Shallots & Fresh Thyme
- Vegetable Lasagna
- Grilled Herb-Roasted Chicken
- Roasted New Potatoes with Lemon & Garlic
- Steamed Seasonal Vegetables
- Steamed Basmati Rice
- Lamb Tikka
- Goan Fish Curry
- Indian Vegetable Curry
- Oriental Dish of the Day
- Emirati Dish of the Day

Carving Station

- Salmon Wellington
or
- "Ginger" Special Oven-Baked Whole Salmon or Barracuda

Choice of Sauces Lemon Butter Sauce, Hollandaise Sauce, Chermoula Sauce, Dill Cream Sauce, Fresh Lemon, Sweet Chili Sauce, Mint Sauce, Cocktail Sauce, Fresh Lime