**MJ’S INSIDE**

**Scottish Salmon**

Hot Smoked Salmon, Cold Smoked Salmon

Lime & Dill Cured, Ras El Hanout Cured, Beetroot Cured

Tandoori Cured, Green Tea Cured

Potted Salmon Rillette

Lavoche, Grissini, Crème fraiche, Cpaers, Cornichons, Lemon, Lime

**Individual Appetizers**

12 Varieties chefs choice

**Salad Station**

Mj’s Caesar Salad, Wedge Salad, Heirloom Tomato Salad

Waldorf Salad, House Salad

**Foie Gras Station**

Foie Gras Terrine, Strawberry Balsamic

Foie Gras Parfait, Gelee

Foie Gras Crème Brulee

Seared Foie Gras, Crispy Brioche

**Seafood Grill**

Chimichurri King Prawns, Piquillo Salsa verde

Lemon Espilate Salmon, Paprika, Mango Salsa

Segeli Lobster, Brown butter

**Carving Station**

Beef Prime Rib

Oven Roasted Snapper

Lamb Shoulder

Roasted Chicken

Bernaise, Red Wine Sauce, Creamy Wild Mushroom Sauce

Bread Sauce, Lemon Butter, Chimichurri

Yorkshire Pudding, Yukon Mash, Potato and Celery Root Dauphinioise

Herb Crusted Tomato, Creamed Spinach, French beans Toasted Almonds

Cauliflower gratin, Steamed Vegetables

**Hot Dog and Burger**

Wagyu Beef Hot Dogs

Mini Wagyu Slider

Ball Park Condiments

**Farmhouse Cheeses**

Saint Maure de Touraine, Reblochon, Saint Nectaire

Morbier, Bleu d Avergne, Comte, Camembert

Wisconson Cheddar, Tomme du Berger

Fresh Grapes, Quince Paste, Strawberry Blasamic Chutney, Dried Fruits

Assorted Wholewheat & Wheat Crackers Lavoche, Grissini

**Tempura Station**

Prawns, Scallops, Crab Stick, Calamari

Vegetables, Shishito Peppers, Asparagus

Straw Mushrooms, Pumpkin, Zucchini

Radish Shoyu dressing, Tamari soy, togorashii Pepper

**Chocolate Fantasy**

Chocolate Decadence with Orange Crunch

Brownie Cookies with Bittersweet Chocolate Shots

Traditional Sacher Torte

White Chocolate Blondie Torte

Banana Oreo Cheesecake

Lychee Pannacotta, Passion gellee, Fresh Mango

Black forest Shooters

Death By Chocolate

Espresso Tiramisu

Chewy Brownie

Chocolate Strawberrys

Chocolate Chip Cookie

Honey Chocolate Tart with Caramelized Cashew**(N)**

Chocolate five spice cake with fresh raspberries

**MJ’S OUTSIDE**

**Southern Style BBQ**

Smoked Beef Brisket

Chimichurri Flank Steak (spit roasted)

Southern Fried Chicken

Corn Bread, Salt Baked Potatoes, White Cheddar Mac & Cheese

Grilled Corn, Baked Beans, Coleslaw

MJ’s BBQ Sauce, Chimichurri

**Thai Station**

**Starter**

**Labb Gai**

Minced Chicken Salad, Onion, Coriander, Dried Chili, Lime Dressing

**Thung Thong Kung**

Prawn Money Bag, Sweet Chili Sauce

**Poh Pia Thod (V)**

Vegetable Spring Roll, Sweet Chilli Sauce

**Poh Pia Phed**

Duck Spring Roll, Sweet Chilli Sauce

**Kao Kraip Kung**

Prawn Cracker

**Thai Live Station**

**Phad Thai Kung Sod (N)**

Stir-fried Thai Noodle In Tamarind Sauce, Prawn, Tofu, Bean Sprouts

**Hot Food**

**Geng Deang Phak (V) ()**

Vegetable Red Curry, Tofu, Eggplant, Thai Basil

**Gaeng Massaman Nuea (N)**

Braised Massaman Beef Curry, Coconut Milk, Sweet Potato, Peanuts

**Gai Phad Phik Sood ()**

Wok Fried Chicken, Onion, Thai Celery, Chilli, Oyster Sauce

**Kho Soy**

Steamed Jasmine Rice

**Asian**

**Malaysian / Indonesian / Korean**

**Ayam Masak Merah**

Red Chicken Curry, Star Anis, Shallots

**Nasi Goreng**

Fried Rice, Seafood, Chicken and Spicy Chili Paste

**Beef Rendang**

Coconut, Ginger, Galanga, Lemongrass

**Spicy Chicken Wings**

Sweet Potato, Cabbage, Gochujang

**Dim Sum & Duck Pan Cakes**

Prawn Dim sum

Vegetable Dim sum

Caramelized Sweet Chicken Dumpling, Purple Flower, Fried Onion, Peanuts(N)

Soya Chili Sauce

Duck pan cakes

(3 Roasted Ducks for Decorations)

**ARBORETUM INSIDE**

**Bread & Arabic Mezze**

White Sour Loaf,100% Rye, Multiseed Loaf, Wholegrain Spelt Loaf,Sunflower Bread.

French Baguettes/Dark Korn Baguette/O’tentic mini baguettes

Dusted English rolls-Ciabatta Rolls-Kraftkorn Rolls-Fruit Rolls.

Arabic bread (white+brown), Flavored Crisp Arabic, Egyptian Bread.

Pita soft Arabic, White + Brown Arabic Crisps

**Mezze**

Hummus

Moutabel

Mohammara

Babaganouj

Beetroot and tahina

**Assorted Croissants(plain-cheese-almond)**

**Assorted Danish Pastries (Blueberry-Apple-cinnamon swirls)**

**Assorted Muffins (chocolate – Wholewheat carrot-vanilla)**

**Cinnamon Buns, Butterzopf**

**Assorted DonutsWhite-Brown Bread for toast**

**Pain-au-chocolate**

**Breakfast / Eggs**

**All egg preparations made to order**

Onion, tomato, parsley, turkey ham,chilli, 2 cheeses, smoked chicken, colored peppers, wild mushrooms, coriander, asparagus, truffle oil, spring onion, smoked salmon, beef chorizo

**Poached egg**

Creamy Spinach

Wild Mushroom and Truffle

Scottish Salmon

Pastrami

**Breakfast Sandwiches**

Veal Bacon and Egg

Smoke Salmon, Chives, Cream Cheese

Turkey ham, Brie, Tomato

**Waffle and Pancakes**

6 different jams ( famous brand like les jardine de marie)

Different honey

Different Home made compotes

**International & Arabic**

**Soup**

Hot and Sour Chicken

Cream of Celeriac, Truffle Cream

**Main Courses**

**Poached Halibut**

Nicoise Vegetables, Citrus Dressing

**Crispy Sea bream**

Braised Fennel, Green Pea

**Corn fed Chicken and Leek Pot Pie**

**Five Spiced Duck Breast**

Confit Leg, Red Cabbage

**Grain fed Beef Tenderloin**

Green Beans, Jerusalem Artichoke

**Wagyu Beef Bourginone**

Fondant Potato, Perl Onion

**Lamb Saddle Navarian Style**

Baby Vegetables, Olives

**Double Cooked Potatoes**

Basil pesto

**Buttered Young Vegetables**

Marinated Tomatoes

**Three Bean Cassoulet**

Veal Bacon

**Potato Harra**

Red Peppers, Chili, Coriander

**Lebanese Dawood Basha**

Lamb meat balls in tomato sauce

**Lamb Tajine**

Apricots, Cinnamon

**Saffron Cous cous**

**ARBORETUM OUTSIDE**

**Explore India**

**Hariyali Tangdi Kabab**

Mint & Coriander Flavored Drumsticks

**Chicken Tikka**

Chicken Thigh Marinated with Spiced Hung Curd

**Lamb Seekh Kebab**

Ground Lamb Shoulder Flavoured with Curry Spice

**Zafrani Paneer Tikka (V)**

Saffron Flavored Indian Cottage Cheese

**Mutton Roganjosh**

Browned Onion, Red Chili, Cardamom, Yoghurt

**Butter Chicken**

Yoghurt, Makni Gravy, Cream

**Mushroom Methi Malai**

Fenugreek Leafs, Cashew Nut Paste, Onions

**Jeera Pulao**

Cumin Seed Rice, Saffron, melted Butter

**Breads**

**Naan**

Garlic, Butter, Cheese, Chilli & Coriander

**Roti**

Plain, Butter, Stuffed

**Kulcha**

Cheese & Chilli

**Condiments**

Papads, Assorted Pickels, Sliced Red Onion, Green Chillies, Lemon Wedge, Cucumber raita, Assorted Chutneys

**Italian Station**

**-Gondola station-**

Tomatoes Bruschetta

La Raclette of Fontina Cheese

Fresh Baked Foccaccia (Onions, Rosemary Salt)

Grilled Vegetables Bagna Cauda

Eggs free Spaghetti and Rigatoni on the stand

**Variety of Egg Ravioli filled with**

Porcini - truffle

Seafood

Spinach ricotta

Beef

**Sauces**

Bolognese

Tomato

Butter Sage

Mix Cheese Sauces

**Arabic Station**

**Arabic Mixed Grilled**

Lamb Chop, Prawns, Shis Tawook, Lamb Kofta

Tomato, Mushrooms, Harra Potato

**Saj**

Zaatar, Cheese

**Chicken Shawarma**

Marinated Chicken, Arabic Pickled Vegetables, Lettuce

**Paella**

Paella Mixta, Paella Valenciana, Squid Ink Paella, Vegetable Paella

**AL HAMBRA INSIDE**

**Jamon and Pork Station**

**Jamon Iberico de Bellota -** Iberico Ham Pork

**Jamon Serrano -** Serrano Ham Pork

**Chorizo Iberico -** Pork Chorizo Iberico

**Salchichon Iberico -** Pork Salchichon Iberico

**Lomo Iberico -** Pork Iberico Loin

**Sobrasada -** PorkSalami From Mallorca

**Fuet** - Pork Catalan Cured Sausage

**Jamon Dulce -** Ham cooked

**Sobrassada en Pan Crujiente con queso** - Crispy bread, sobrassada, cheese

**Melon con Jamon Serrano**

SerranoHam, Rock Melon, Honeydew Skewers

**Huevos Estrellados con Sobrasada**

Pork Sobrasada , Crispy Potatoes, Fried Egg

**Chorizo Frito -** Fried Spanish Chorizo, Crisp Shallots

**Chistorras al vino** - Small chorizos cooked in wine

**Cold Tapas**

Gazpacho Andaluz, Ajo Blanco, Gazpacho Verde

Mix Salad, Olives, Onion, Tomato, Asparagus, Egg, Vinaigrette

Roasted Piquillo Pepper Stuffed with Crab Meat, Tomato-Olive Salsa

Marinated Anchovies, Roasted Bell Pepper Tartare

Cured Tuna, black Olive Mayonnaise, Sun Dried Tomatoes

Smoked Duck Salad, Foie Gras Flakes, Rocket Leaves, Orange Dressing

Spanish Octopus, Potatoes, Sweet Paprika from la Vera, Arbequina Olive oil

**Hot Tapas**

Fried Potatoes, Rosemary, Spicy Tomato Sauce, Alioli

Spanish Potato and Onion Omelette, Mix Leaves Salad

Sautéed Mushrooms, Garlic Oil, Parsley, Chili, Rustic Farmer’s Bread

Flat Catalan bread with topped with olive tapenade, egg plant and Romesco

Fried Padron Peppers, Parsley, Garlic Chips, Ibiza Salt

Classic Galician Tuna Empanada, Tomato and Olive Salsa

Mussels fishermans style

Garlic Shrimps, Olive Oil, Chili, Rustic Farmer’s Tomato Bread

Marinated Fried Fish

Beef and Chicken Meatballs in Tomato Sauce

Galic chicken lollipops

**Fritura Andaluza**

Fried Gambas, Calamari, White Bay Fish, Marinated Fish

Condiments: Romesco Sauce, Alioli, Piquillo&Tomato Salsa, Lemon Wedges

**Grill & Plancha**

Red Mullet

Sardines in Vine Leaves

Cuttle Fish

Calamari

**Spanish Cheeses**

Manchego, Mahon, Tetilla, Cabrales, Queso Valdeon, San Simon, Romero,

Servilleta, Tou dels Til.lers, Idiazabal, La Casita, Torta del casar, Tronchon,

Torta del Canarejal, Queso de Cabra

Crackers, Dry Fruits, Nuts, Jams, Quince Jelly, Fresh Fruits, grapes, Breads

**Sugar and Spice**

Homemade Churros with Dulce du Leche, Vanilla Cream & Chocolate fondue

Arroz Con Leche (Rice Pudding)

Canella Flan with Safron (Cinnamon Crème Caramel)

Sopapillas with Powder Sugar (pillow Shaped Doughnuts)

Tres Leche Spiced Cupcakes

Guava Pastllitas with Cream Cheese Dip

Coconut Tapioca with Tamarind Syrup

Mexican Citrus Cookies

Miniature Red Velvet, Vanilla, Chocolate & Carrot Cake Cup Cakes

Green Tea Financiers with Manadarin**(N)**

Sweet and Sour Cheesecake with fruit Bobas

**Arabic Desserts**

Selection of traditonal favorites to include baklava, Moroccan desserts, chocolate, plain and Citrus dates and Turkish delights **(N)**

**Ice Cream & Yoghurts**

Ice cream counter, homemade waffle cones,

Soft serve frozen yoghurt