



MENU

GARDEN PARTY

BITES

- Chicken nougat & dry fruits
- Crispy Pani-puri, tomato salsa, chili, shallots and cider vinegar
- Cromesqui of chicken, breadcrumb, parsley, sumac
- Gressini served with Tapenade and chives cream
- Mini citrus steamed brioche and mascarpone cheese
- Persillé chicken, parsley, consommé, carrots and old fashion mustard cream (option chicken)
- Salmon rillettes flavored served on toasted bread
- Smoked salmon served with Isigny cream, lime and blinis

BITES

- Steamed asparagus, and Spanish dried beef roll
- Toasted baguette with garlic, tapenade, anchoïade and pesto
- Vegetable crudités with Tapenade
- Vitello Tonato, Tuna mayonnaise, lemon juice, Capers, served in seaweed cone
- Wagyu Beef tataki, marinated with truffle dressing
- Crunchy carrot ,mango,coriander & Rice paper rolls.
- Savory cones filled with ricotta, chives, cheese and spinach
- Watermelon & Feta with fresh mint served in a seaweed crackers

MINI TART AND QUICHE

- Mini tart egg plant caviar, basil, baby artichoke, pecorino
- Mini tart foie gras, mango chutney
- Mini tart guacamole, piquillos, coriander, sunrise tomato
- Mini tart onion compote, anchovy
- Mini tart tomato concassé, asparagus, black olive, goat cheese
- Tartelette with Eggplant, lemon confit and mint
- Toast or blinis butter radish, Maldon Sea Salt
- Toast or blinis cecina, datterino, chervil,
- Toast or blinis quail egg mimosa, chive.
- Toast or blinis smoked salmon, wasabi cream

MINI TART AND QUICHE

- Mini quiche goat cheese
- Mini quiche leek
- Mini quiche mushrooms
- Mini quiche onion
- Mini quiche smoked salmon
- Mini quiche tartelettes
- Mini tart burrata, botarga, white balsamic glaze
- Mini tart cocktail, shrimp
- Mini tart Goat cheese & caramelized balsamic onion

VERRINE AND CUPS

- Asparagus Panna Cotta and Salmon Tapenade
- Carrots escabeche cooked with orange juice
- Exotic salmon salad flavored with pineapple
- Potato salad and Comte cheese
- Potato salad sea food and dill
- Quails egg benedict, smoked salmon, lemon hollandaise, brioche Royale
- Red mullet, Mediterranean escabeche, Mandarin olive oil
- Remoulade celeriac, chicken breast and bread crouton
- Remoulade celeriac, crab meat and green apple

VERRINE AND CUPS

- Salmon tartar, dill, lemon, fennel, mango
- Squid ceviche with coriander and chili
- Red snapper ceviche, rock melon, coriander, avocado, capsicum & lime
- Grilled Vegetables Salad Marinated with pesto dressing and halloumi cheese
- Quinoa & beetroot salad
- Thai beef salad
- Kale & sweet potato salad in balsamic glazed & toasted pine seed
- Grilled prawn and orange salad
- Crunchy Thai Chicken served with peanut dressing

WARM AND HOT CANAPE

- Espuma warm, mushroom soup, truffle oil
- Espuma warm, potato, truffle, shallot vinegar, chive, onion compote
- Espuma warm, pumpkin, chestnuts and truffle honey
- Fregola Sarda with pumpkin and mascarpone cheese
- Wild mushroom risotto
- Vegetarian tagine served on a bed of saffron couscous.
- Eggplant tomato, parmessiana style
- penne with a black truffle oil and white sauce
- Beef sirloin steak on truffle potato puree
- Beef filet steak on mash potatoes

WARM AND HOT CANAPE

- Braised beef with caramelized onions on celeriac puree
- Sizzling beef steak with oyster sauce and crunchy vegetables
- Traditional yakitori chicken
- Chicken & mango curry with Jasmin rice
- Tarragon chicken on mustard rice
- White cod fish on a bed of carrot puree
- Fresh hammour served with spinach and mushroom
- Pan fried sea bass on a potatoes puree
- Duxelle ravioli with parmesan emulsion
- Ravioli shrimps ,basil with fennel and ginger emulsion
- Pan fried salmon with cauliflower pure

SOUP AND GASPACHO & VERRINES

- Chilled andalou gazpacho
- Chilled Soup Asparagus
- Chilled soup, carrot, cumin, mandarin oil
- Chilled soup, green peas, mint

SALADS

- Almond-crusted safrito couscous with cranberry and tex mix vegetables tossed with vegetables
- Asian beef salad, soba noodles, spring onion, tomato, soya sauce and lemongrass
- Asian crispy chicken, gems lettuce, cucumber with crispy noodles and soya sesame sauce
- Asian teriyaki beef salad with mange-tout, carrot, toasted sesame and Asiatic sauce
- Beluga lentil salad with crunchy vegetables & aged balsamic dressing
- Green bean salad with cherry tomato & White truffle dressing

SALADS

- Braised Mixed seafood salad, confit lemon, mesclun leafs, green olive
- Chayote with mixed green salad ,fava beans, turkey rashar served with tomato seed vinaigrette
- Chick pea, kidney beans, kale, red cabbage with honey mustard dressing
- Colored Beetroot with agrumes, baby spinach & ricotta cheese with white balsamic honey dressing
- Grilled marinated spicy shrimps, sesame romaine lettuce, datterino tomatoes, agrumes and citrus dressing
- Kale lettuce mixed with avocado hass and carrot, ricotta cheese

SALADS

- Crab Hawaiian salad with granny smith pineapple, mango with cherry vinaigrette
- Cuban style salad, feta, cilantro, crunchy radish, avocado with crispy tortilla served with mildly avocado dressing
- Endive salad, cherry tomato, green apple, Roquefort and honey dressing
- Fennel salad, with feta, fresh dill, pomegranate and orange dressing
- Fennel, roasted golden and red beetroot, hazelnuts reduction
- Mixed shaved asparagus, watercress and orange with poached quail eggs

SALADS

- Mediterranean confit vegetables & orzo pasta with pistachio pesto dressing
- Mediterranean red & white quinoa with cranberry, feta, celery, dry raisin, mint and lemon oil sauce
- Mediterranean roasted vegetables, roasted almonds, lemon-scented olive oil
- Orecchiette pasta, sweet corn, datterino, kidney beans fresh basil, house vinaigrette
- Quinoa salad with matignon vegetables salad
- Red cabbage salad, apple juice and pomegranate dressing, dry apricot, kale and carrot julienne

PLATTERS

- Meat pie
- Sushi rice cake (crab, smoked salmon, vegetarian)
- Avocado and shrimps with cocktail sauce and baby spinach
- Buffalo mozzarella with beef tomato and pesto dressing
- Buffalo mozzarella with red fig ,baby spinach, cherry tomato, walnuts and balsamic cream
- Creamy Burrata and heirloom tomato with pesto basil
- Creamy dijon leeks with orange reduction
- Grilled asparagus platter served with truffle dressing
- Grilled Goat cheese platter on a toast bread with fresh fig, apricot & nuts

PLATTERS

- Italian melon served with dry beef.
- Octopus carpaccio with crunchy vegetables and citrus dressing
- Portobello mushroom gratiner
- Quiche (veal bacon, mushroom, asparagus baby spinach/sundried tomato and goat cheese)
- Veal vitello tonnato with caper, lemon agrume, crouton, pine seed
- Wagyu beef Carpaccio with wild rocket and shaved Parmesan

PLATTERS

- Red Mullet Mediterranean, confit vegetable, french thyme, Citrus and bergamote oil
- Selection of antipasti platter with dry fruits and crackers
- Selection of Cheese AOP with fresh bread rustique
- Selection of Salmon platters (smoked / sashimi/ beetroot salmon/ tartar)
- Egg mimosa with truffle flavor on bed of wild rocket .

SURF & TURF

- Ceviche of Atlantic Sea Bass
- French traditional wagyu beef tartar with capers and pickled gherkins
- Scottish Salmon tartar with lemon confit in baby gems
- Sea bream Carpaccio with citrus dressing
- Seafood Platter (lobster, oyster, whelks, shrimps) with aioli sauce, shallots vinegar, and mayonnaise
- Shrimp tartar with lemon zest.
- Tuna tartare with mango and sesame oil
- Wagyu Beef tataki with shaved asparagus , truffle dressing and wasabi

LIVE STATION BBQ / OFYR

- BBQ grilled rib-eye served with provencal grilled vegetables
- BBQ grilled T-bone served with gratin dauphinois
- Black Angus beef Tomahawk served with pumpkin gratin.
- Braised Lamb shoulder "slow cooked for 10 hours"
- Fajita station (Meat / Chicken)
- Grilled Black Angus beef oyster blade or flank served with vegetables tian
- Grilled seafood skewers marinated with lemon and pink pepper
- Grilled whole Sea Bass marinated with herbs (option : pappillotte) served with ratatouille

LIVE STATION BBQ / OFYR

- Marinated and grilled Brazilian skewers BBQ (Option : Oriental style) served with roasted vegetables
- Mini Cheese Wagyu burger with braised onions and homemade sauces
- pain presser (foie gras/crab with avocado/ burrata with pesto / beef cheek with caramelized onion
- Raclette with selection of vegetable (Grilled zucchini/grilled mushroom/roasted potatoes)
- Risotto Station (lobster, seafood, mixed mushroom , asparagus, basil pesto)
- Hot dog station
- Lamb or Chicken tajine

LIVE STATION BBQ / OFYR

- Roasted chicken marinated with herbs (option: oriental) served with Mixed roasted vegetables
- Roasted wild mini figs birds
- Snail in a shell, marinated with shallots, garlic and fresh herbs
- TACOS STATION (BEEF /CHICKEN /FISH)
- Tiger prawn shrimp grilled and marinated with coriander and lemon grass with ratatouille
- Traditional Spanish Fish, Seafood & Chicken paella
- Vegetarian tomato saffron paella
- Lamb spit roast firewood swerved with roasted baby potatoes
- Italian Pasta Station (Options: Spaghetti, Penne, Linguini, Tagliatelle) - (Sauce: Arrabbiata, Pesto, Carbonara)

SIDE DISHES

- Balsamic carrot and shallots with goat cheese
 - Barigoule Artichoke with crunchy vegetables
 - Braised Fennel with orange juice
 - Butternut gratin
 - Carrot puree
 - Carrot sauted with raisin and coriander and reduction carrot juice
 - Creamy polenta and mascarpone cheese
 - Fregola sarda with mascarpone cheese and vegetable
 - Fried Rice
 - Glazed sugar snap peas and turnips
 - Green beans with veal bacon and walnuts vinaigrette
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SIDE DISHES

- Jackets potatoes with crème epaisse and sumac
- Joël Robuchon mashed potato(option: truffle)
- New potatoes with spinach and capers
- Niçois tian vegetables
- Potato Gratin Dauphinois
- Provençale Grilled vegetables
- Roasted artichoke, baby potatoes, black olives and pink garlic
- Roasted colored carrots with rosemary
- Roasted La Ratte Potatoes with garlic and shallot
- Slow cooked beans Medley
- Tartiflette
- Vegetables lasagna, homemade pasta, gratinated with Béchamel sauce

DESSERTS

- Cake Buffet Tarts (Lemon, Strawberry, Raspberry, Chocolate, Apple/Apple Tatin, Mille Feuilles, Tiramisu, Fraisier, Framboisier, Chocolate Cake, Cheese Cake, Carrot)
 - Chocolate Fountain
 - Exotic fruit salad infused with Madagascar vanilla (option : vanilla ice cream)
 - Grilled Ananas and Madagascar vanilla served with ice cream
 - Ice Cream Station
 - Italian brioche panetone perdu with vanilla ice cream
 - Macaroons Selection (Lemon, Raspberry, Strawberry, Coffee, Chocolate, Pistachio)
 - Mini pastry choux or éclairs Selection (Pistachio, Caramel, Coffee, Vanilla, Red Fruit)
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DESSERTS

- Mini tarts Selection (Lemon, Raspberry, Strawberry, Chocolate, Salted Caramel, Passion Fruit)
- Original Crêpe Suzette with vanilla ice cream
- Pain Perdu a notre facon with vanilla ice cream
- Profitorde and Choux Station
- Sabayon and fruits
- Waffle Station
- Roasted plums and almond flakes served with cinnamon ice cream

