



STARTERS

Non-Veg

Golden fried prawns

Crispy batter fried prawns served with garlic sauce

Slow braised Pork belly with teriyaki sauce

Pork belly marinate 48 hours before cooking with wine, grain mustard, root vegetable & olive oil, served with chilli mustard sauce

Smoked chicken tart

Savory pastry topped with smoked chicken & crème prisé served warm

Veg

Leeks, onion pine tart

The appetiser from the French cuisine, leeks, onion, pine nuts & cream on savoury tart

Mediterranean vegetable filo pie

Roots vegetable cooked with thyme, butter & garlic served with tomato fondue

Wild mushroom bruschetta with truffle oil

Creamy mushroom mix with hint of truffle oil



EGGS TO ORDER

Bacon & cheese omelette

Ham & Spring green

Chicken & asparagus

Masala

Poached egg

Scrambled egg

Fried egg(over easy, sunny side up & both side)

Mushrrom & carmalised onion

Tomato & chilli

Egg white

Boiled egg

Served with grilled tomato, hash brown & Focaccia



WOOD FIRED LIVE PIZZA

A dish originated from Italy, considered being poor men's meal. Whereas freshly baked hand tossed bread topped with different topping influence from other part of the country.

Here Embassy is giving experience of wood fired pizza from Italy.

Non-Veg

Wild mushroom & corn fed chicken pizza

Three king pizza

Spicy chicken and asparagus

Veg

Cherry tomato, fresh mozzarella, basil, parmesan

Asparagus, goat cheese, walnuts, parmesan

Three pepper pizza

Exotic vegetable pizza

Parmesan, rocket, confit tomato

Garlic, oregano, confit onion & cherry pizza

Margherita pizza



COLD ANTIPASTI

Non-Veg

Marinated prawn in cocktail dressing

Roast chicken with sage & sesame

Smoked salmon mélange

Veg

Fresh asparagus tips with grano padano

Broccoli pate

Semi secco tomato with balsamic, basil & feta

Roast vegetable in mortar n pastel

Pepper relish

Onion relish



FRENCH & ITALIAN CHEESE BOAT

Gourmet platter of cheese from the Europe

Veg

Grana padano

Brie

Camembert

Red cheddar

Chevre

Danish blue

Emmenthal

Accompaniment

Dried fruits

Walnuts

Onion marmalade

Honey

Dates & prunes



SOUP

Non-Veg

Laksa counter- (Veg & non-veg)

We present the Malaysian laksa (soup) counter wherein you take the boiling laksa from the pot and mix it with the accompaniments of your choice

Served with

*Shredded chicken
Steamed fish balls
Roasted tofu
Variety of noodles
Crushed peanuts
Red chilli flakes
Slit green chilli
Lemon wedge
Lemon leaves
Garlic flakes
Burnt garlic
Shallots
Rice & glass noodles
Fresh basil*



SALADS

Granny apple, feta, pine nut in sundried tomato dressing

Green apple tossed with feta & pine nut in sundried tomato dressing with rocket

Tomato, corn, asparagus, red & yellow bell pepper in herb dressing

Handpicked tomatoes, fresh baby corns, tender asparagus and sweet bell peppers, finished with oregano

Winter poached pears salad

Crispy hearts of iceberg mixed with classic caesar dressing, parmesan crouton

Warm salad of tomato couscous

Confit garlic, prunes & slow roast onion tossed with tomato couscous

Classic Panzanella salad

Crusty bread confit onion & garlic slow roast pepper & tomato in cumin & balsamic dressing

Roasted potato salad

Rosemary scented baby potato with garlic, sea salt & crushed pepper

Laccha pyaz

Sirka onion

Achar, papad & chutney



LIVE PASTA

Veg

Durum wheat penne, fusilli, whole wheat spaghetti

Sauce

*Spicy tomato cream, arabiata style
Parmesan cheese and white wine sauce*

Toppings for pasta station

Vegetarian topping -grated cheese, olives, capers, roasted peppers, sweet corn, mushrooms, garden vegetables

Freshly baked breads display

Served with homemade butter



WESTERN GRILL

Non-Veg

New zealand lamb chops in beets
Lamb chops, roots vegetable, fresh sprouts

Miso coated Norwegian salmon
Shiro miso, sake, miring & white wine coat with fish finished in combi oven

Paprika rubbed jumbo prawn
Jumbo prawns marinate with smoked paprika, garlic, thyme, sea salt, parsley & US lemon

Assorted German pork sausage
Garlic krauter, bratwurst, cocktail sausage

Grilled chicken with creamy sweet onion bearnaise sauce
live grilled breast of chicken, served with béarnaise sauce



WESTERN GRILL

Veg

Grilled green asparagus with comfit tomato

Thyme & garlic marinated grilled asparagus and cherry tomato flavoured with truffle oil fresh basil leaves finished on cast iron pan and serve with fresh oven baked focaccia rolls.

Cottage cheese skewers

Fresh cheese marinates with sea salt, garlic, olive oil & Italian seasoning

Herb polenta steak

Creamy polenta mixed with fine herbs served with spicy tomato salsa

Seasoned artichoke skewers

Spanish globe Artichoke grilled with cherry tomato & aged balsamic reduction

Exotic grilled vegetable

Thyme & garlic marinated exotic vegetable finished on cast iron pan



HOT ENTREE

Non-Veg

Prawns Provencal

Prawns cooked with tomato, white wine & seasonal peppers

Fried fish with tartar sauce

Overnight marinade rolls into panko & deep fry served with tarter sauce.

Grilled fish with herbs lemon butter sauce

Fillet of fish, marinated in lime juice and herbs, cooked on a hot plate and served with butter sauce

Tuscany chicken in creamy Alfredo sauce

Chicken stew with creamy veloute, carrots, celery & thyme.

Roast leg of lamb with mint sauce

Baby lamb leg marinate for 24 hours then braised for 3 hours, carved live & served with mint sauce

Classic shepherd pie

Minced meat, red wine, tyhme & short crust



HOT ENTREE

Veg

Cheese steak with saffron sauce

Square of cottage cheese marinated in olive oil & seasoning, flavoured with basil, finished to perfection on hot plate and served with saffron

Durum sheet rolled with spinach & ricotta

Creamy baby spinach mixed with ricotta stuffed inside durum wheat sheet

Vegetable casablanca

Rasel hanout rubbed vegetable in creamy sauce

Asparagus & corn risotto

Green asparagus, soft grilled corn in salsa rosa

Creamy mashed potato

Veg pilaf

Oven fresh breads and rolls

Cheese olive loaf, cinnamon rolls, onion rolls, whole wheat breads, soft rolls, French breads. Multi grain loaf, rosemary & oven dried tomato focaccia

Butters

Garlic butter, herb butter, paprika butter, black pepper butter



DESSERT

Hot apple pie with custard sauce

Saffron infused Crème brûlée

Baklava inspired beggar's pouches

Mille feuille gateau

Fresh fruit pavlova

Lemon & chocolate tarts

Crêpe Suzette

Goey chocolate cake

Vanilla ice cream

Tea & coffee
