



## STARTERS

### **Farmed broccoli with feta**

*The dish inspired from the famous French restaurant....Chateaubriand, feta marinated baby broccoli served with mint chutney*

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### **Gram batter fried baby leafs**

*Gram flour coated fresh spinach served with sweet chutney, smoked curd & pomegranate*

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### **Parsi wada vegetable cutlet**

*Spicy vegetable cutlet served with romesco*

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### **Goat cheese tart with sweet pepper chilli jam**

*French goat cheese stuffed into crispy tart served with sweet chilli jam*

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### **Smoked paprika rubbed cottage cheese**

*Spanish smoked paprika marinated cottage cheese, grill on hot plate served with tomato salsa*

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### **Salmorejo**

*Slow roast pepper, onion, garlic & tomato served with olive oil toast bread*

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## 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.*

**Courgettes, cherry tomato & red cheddar**

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**Pine nuts, gherkins, oven dried tomato**

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**Four cheese pizza**

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**Milano vegetarian pizza**

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**Shitake, oyster & carmalised onion**

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**Garlic, tomato, parmesan & tapenade**

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**Blue cheese pizza**

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## **COLD ANTIPASTI**

**Roulade of fresh homemade Mozzarella with Aragula, Tomato, and Extra Virgin Olive oil**

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**Tomato and Fresh Mozzarella Caprese**

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**Pickled olives**

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**Fresh homemade Bocconcini**

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**Mushroom pate'**

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**Red Capsicum and Walnut Dip**

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**Hummus with Pita Chips**

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**Rice Salad**

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**Potatoes & Worchester sauce Salad**

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**Marinated Zucchini with Minth**

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**Couscous salad with roasted bell peppers and extra virgin olive oil**

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**Yoghurt in small glasses – Cinnemoun/Apple**

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**Pumpkin marmalade, Onion marmalade, Beatrood relish**

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# FRENCH & ITALIAN CHEESE BOAT

*Gourmet platter of cheese from the Europe*

**Grana padano**

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**Brie**

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**Camembert**

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**Red cheddar**

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**Chevre**

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**Danish blue**

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**Emmenthal**

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**Accompaniment**

*Dried fruits*

*Walnuts*

*Onion marmalade*

*Honey*

*Dates & prunes*

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## SOUP

### **Cream of asparagus**

*Soup with asparagus and milk, along with butter and seasonings*

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## SALADS

### **Three beans & lentils with dijon mustard dressing**

*Red beans, kidney beans, curried beans & assorted lentils dressed with dijon mustard*

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### **Smoked water chestnuts, apples & wild rice with dill dressing**

*Heart of smoked water chestnuts, californian apple & wild rice in fresh dill dressing*

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### **Macaroni & pineapple salad**

*Fresh pineapple & macaroni tossed with mint, sugar syrup, sea salt & pepper*

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### **Farm house poached pear salad**

*Balsamic reduction, slow poached pears, toasted nuts*

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### **Crispy corn salad**

*Crispy fried American corn with exotic vegetables tossed with oriental herbs and seasonings*

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### **String bean salad**

*Baby green beans marinated with garlic and sweet chilli dressings*

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### **Laccha pyaz**

**Sirka onion**

**Achar, papad & chutney**

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## LIVE PASTA

**Durum wheat penne, fusilli, whole wheat spaghetti**

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**Sauce**

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

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**Toppings for pasta station**

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

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**Freshly baked breads display**

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**Served with homemade butter**

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## EUROPEAN BUFFET

### **Green harissa stuffed fresh cottage cheese steak**

*Fresh cottage cheese stuffed with fresh basil leave, fresh oregano, crushed pine seed & walnut served with basil tomato sauce*

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### **Spinach corn mushroom lasagne**

*Baby spinach, American corn, garden fresh mushroom layered in durum wheat sheet*

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### **Mediterranean vegetable casserole**

*Garden fresh vegetable in tomato & cream sauce with spices*

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### **Sauté vegetables**

*Assorted vegetables sauted with olive oil, sea salt & crushed pepper*

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### **Pommes dauphinoise**

*Slice potato cooked with herb, butter, milk together in oven*

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## LIVE RISOTTO

### **Leeks & Asparagus risotto**

*Green asparagus, leeks in salsa rosa*

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### **Risotto puttanesca**

*Spicy rice cooked with tomato sauce & vegetable.*

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### **Truffle scented wild mushroom risotto**

*Arborio rice cooked with white wine, shitake, fresh mushroom with truffle*

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### **Three pepper Arborio**

*Tomato sauce, sweet pepper, Alfredo cream with Italian rice*

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## ROBATA GRILL

### **Tomato & scarmorza**

*Chef's signature, served with soya & balsamic reduction*

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### **Stir fried teppanyaki vegetable**

*Exotic vegetables with sesame soya & tofu*

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### **Wild mushroom spring green**

*Enoki, porcini, shitake & fresh mushroom*

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### **Courgettes, cherry tomato & baby corn**

*Served with tonkatsu, mirin & shiro goma*

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## **RACLETTE BAR**

*A swiss cheese made from cow milk. Where hot melting cheese pour over meats & vegetable.*

**Grilled potato**

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**Gherkins, Pickled onion & mint**

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**Mushroom & courgettes**

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**Fresh beans, asparagus & parsley**

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**Vegetable patty**

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**Olive & sundried tomato**

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**Snow peas, caramalised onion & sweet potato**

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**Kale & yellow squash**

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## DESSERT

Almond poached pear tart

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Valrhona chocolate mousse

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Paris brest

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Pineapple tarte tatin

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Baked cheese cake

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Green tea cake

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Raspberry charlotte

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Star anise & vanilla creme brule

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Tea & coffee

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