

Premium Lunch Buffet

The following is a sample of our culinary offering. Our menus can be tailored to suit your event, guests and individual requirements.

Bread, Dips & Table Theatre

Artisan Bread Constellation

Multigrain sourdough, potato brioche, zaatar focaccia, chia bread sticks and burnt garlic chili crisp lavash.
Allergens: GL, D, SS, V

Signature Dips Trio

Caramelised onion labneh, smoked olive tapenade and roasted pistachio muhammara with pomegranate jewels.
Allergens: D, N, SS, V

Truffle Butter & Maldon Salt

Whipped cultured butter with fresh truffle, chives and Maldon Sea salt.
Allergens: D, V

Cold Starters & Salads

Pistachio Stracciatella Platter

Italian stracciatella with preserved lemon, Castelvetrano olives, dried thyme, basil oil and pistachio crunch.
Allergens: D, N, V

Home-Smoked Salmon Garden

Maple wood-smoked salmon, gem lettuce, capers, caper berries, lemon wedges and mustard dressing.
Allergens: F

Miso Baby Eggplant

Japanese miso stuffed baby eggplant with scallions, sesame and nori dust.
Allergens: SOY, SS, VG

Watermelon Tiradito

Compressed watermelon, chili pumpkin seeds, watermelon ponzu, basil-mint oil and fried leek.
Allergens: GL, SOY, VG

Fennel, Rocket & Parmesan Salad

Baby rocket, shaved fennel, aged parmesan, lemon vinaigrette and candied walnut crumble.
Allergens: D, N, V

Hot Mains

Wagyu Picanha Carving

48-hour marinated wagyu picanha carved live with chimichurri, smoked sea salt and roasted garlic jus.
Allergens: D

Miso Chilean Seabass

Caramelised miso seabass with pickled onion puree, kung pao prawn dumpling and green herb oil.
Allergens: GL, D, E, F, SOY, N

Arabic Spiced Lamb Shoulder

Slow-cooked lamb shoulder, garlic tahini yogurt, cumin potato gratin, heirloom carrots and pomegranate jus.
Allergens: GL, D, SS

Organic Chicken with Wild Garlic & Dashi

Charcoal finished chicken, wild garlic puree, shiitake mushroom, dashi glaze and crispy leek.
Allergens: GL, D, SOY

Grilled Pumpkin Ravioli

Pumpkin ravioli with wild garlic spinach, soymilk emulsion, vegan feta, chili oil and fresh herbs.
Allergens: GL, SOY, VG

Premium Light Lunch

The following is a sample of our culinary offering. Our menus can be tailored to suit your event, guests and individual requirements.

Elegant Bowls & Forks

Tuna Tiradito Bowl

Yuzu ponzu, avocado mousse, green oil, pickled daikon, crispy rice cracker and micro coriander.
Allergens: GL, F, SOY

Smoked Lamb Shoulder Bowl

Burnt butter couscous, aired yogurt, pomegranate molasses jus, pine nuts and crispy shallots.
Allergens: GL, D, N

Salmon Crudo Coconut Bowl

Coconut cream, Thai basil oil, spicy carrot, cucumber-lime salsa and toasted rice crunch.
Allergens: F

Watermelon & Tomato Tiradito Bowl

Compressed watermelon, heirloom tomato, chili seeds, basil mint oil and ponzu dressing.
Allergens: SOY, VG

Truffled Mushroom Gnocchi Bowl

Potato gnocchi, truffle cream, cep dust, pickled Japanese mushrooms and mustard seeds.
Allergens: GL, D, M, V

Premium Sandwiches & Handhelds

Charcoal Labneh Smoked Salmon Croissant

Butter croissant with smoked salmon, charcoal labneh, cucumber, fried capers and dill.
Allergens: GL, D, F

Wagyu Beef Sando

Soft milk bread, wagyu beef, burnt onion mayonnaise, red cabbage jam and truffle jus.
Allergens: GL, D, E

Chami Cheese Zaatar Croissant

Whipped chami cheese, zaatar, tomato petals, cucumber ribbons and olive oil.
Allergens: GL, D, SS, V

Miso Eggplant & Edamame Wrap

Roasted miso eggplant, udon noodle salad, edamame, sesame and ginger dressing.
Allergens: GL, SOY, SS, VG

Petite Sweet Finish

Mini Pistachio Cake

Moist pistachio sponge, rose cream and raspberry gel.
Allergens: GL, D, E, N, V

Key Lime Tartlet

Crisp tart shell, lime curd, toasted meringue and coconut dust.
Allergens: GL, D, E, V

Chocolate Hazelnut Pebble

Chocolate mousse, hazelnut praline, feuilletine crunch and gold spray.
Allergens: GL, D, N, V