



'Chuchubi' Lunch Buffet

Salad bar

- Garden salad, herbs, croutons, crumbled feta cheese
- Crab and corn salad
- Orange and cucumber minted salad

Soup

- Seafood soup

Hot

- Stir fried beef strips with shiitake mushrooms in a soy ginger sauce
- Pan fried snapper filet, Creole sauce
- Coconut steamed basmati rice
- Boiled sweet potatoes, garden vegetables

Desserts

- Cheesecake with a red fruit coulis
- Tiramisu with a coffee sauce

Price per personUSD. 48.95

'Prikichi' Lunch Buffet

Salad bar

- Tropical cous cous salad with raisins and dried papaya
- Mixed greens topped with nuts and cranberries
- Tuna salad

Soup

- Oven roasted pumpkin soup

Hot

- Poached salmon in a creamy roasted lemon and baby shrimp sauce
- Sautéed chili and lime chicken thighs with rosemary infused sauce
- Oven roasted potatoes
- Steamed garden vegetables

Desserts

- Coconut brownie
- Strawberry panna cotta

Price per personUSD. 45.95

All buffets come with a selection of bread and butter

Prices include all taxes. Minimum 30 persons.

Plated Lunch

Starters

- Caesar salad with chicken, shaved parmesan, and croutons
- House marinated salmon with condiments
- Tomato infused watermelon topped with goat cheese, rucola vinaigrette

Soups

- Local seafood soup served with 'pika'
- Hearty beef soup 'sopi karni'
- Garden vegetable and chicken soup
- Broccoli soup

Main Courses

- Pan seared Mahi-Mahi filet, grilled polenta, spicy papaya salsa
- Filet of chicken, coconut rice, fried plantain and lemongrass sauce
- Red snapper, sweet potato hash, roasted pumpkin and corn, bell pepper sauce
- Grilled filet mignon, Cabernet demi-glace, Sundried tomato polenta, vegetables, basil infused tomato salsa

Desserts

- Fresh berry panna cotta and crème of passion fruit
- Apple coconut cake with caramelized nut crumble
- White chocolate and banana crème brulee
- Carrot and cinnamon cake

One combination to be chosen for **all participants**.

Price per person 2-course lunchUSD. 35.95

Price per person 3-course lunchUSD. 46.95

Soup and salad onlyUSD. 27.95



Keep your options open for smaller groups (up to 20 persons) with our **plated lunch menu** and build the perfect plate from various dishes



Soup, Salad, Sandwich & Dessert Break

Choose of our homemade soup, a deli styled sandwich or wrap and top it off with dessert.

Price per personUSD. 38.95

*One combination to be chosen for all participants.
Prices include all taxes.*

Craft your perfect combo For USD 27.95 or select

Salads: Each USD 16.95

- Niçoise salad
- Caesar topped with croutons
- Tomato with aged balsamic dressing
- Cucumber and orange sections
- Crab and corn combo with diced tomatoes
- Green greens with walnuts, tangy cranberries, old Dutch cheese, apples and a green herb vinaigrette
- Pasta and pesto combo

Or a soup from: Each USD 10.95

- Garden vegetable and chicken soup
- Basil infused oven roasted tomato soup
- Roasted pumpkin soup
- Seafood soup, served with local 'pika'
- Banana and grated coconut soup

**A light Lunch
nourishes your
creativity,
ideas will flourish
and productivity
soars.**



High Tea

Our chef will prepare fine selections!

Finger Sandwiches

- Smoked salmon and herbed cream cheese
- Truffle mayonnaise and Parma ham
- Brie cheese and tomato
- Mini wrap Turkey ham and cucumber

Savories

- Goat cheese mousse with a tomato gelee
- Mini tuna tartar topped with crème of avocado
- Smoked salmon with sweet mustard dill sauce
- House marinated salmon with dried capers
- Spicy peach gazpacho
- Quiche Lorraine
- Frittata

Sweets

- Scones
- Whipped cream
- Fraiche
- Fruit marmalades
- Chocolate dipped fruit
- Fruit sections
- Assorted small sweet pastries
- Mini cakes and muffins

Drinks

- Assorted juices
- Herbed teas, fresh brewed regular or decaffeinated coffee

Price per personUSD. 49.95

Price includes all taxes. Minimum 30 pax.

A cup of tea is
a **great excuse**
to share **great**
thoughts with
great minds.