

“SUNFLOWERS”

BY VINCENT VAN GOGH, 1888

Coffee Break Menu *(Please select 3 items)*

- Warm pumpkin gratin with sunflower seeds
- Beetroot and sunflower sprouts with feta cheese
- Sunflower seeds and quinoa with smoked salmon
- Fresh prawn spring rolls with sunflower sprouts
- Chicken pie with sunflower sprouts
- Sunflower seed brownies
- Blueberry & sunflower seed snack parfaits
- Chocolate mousse with sunflower seeds

LUNCH BUFFET

Appetizers and Salads

- Sunflower sprouts salad with edible flowers and feta cheese
- Sunflower seeds with rocket, Parmesan and smoked chicken
- Beetroot & peach salad with basil, crab meat and sunflower oil
- Sunflower seed & ginger quinoa with smoked salmon
- Fresh prawn spring rolls with sunflower sprouts
- Salad bar and assorted dressings including green oak, iceberg, green cos, red coral, red oak, baby sunflowers, romaine lettuce, boiled eggs, boiled pumpkin, broccoli, sweet corn, cherry tomatoes, bell peppers, cucumbers, green peas, carrots, onions and cauliflower with Caesar, balsamic, French and Italian dressing

Soup

- Butterscotch cream soup and tapenade croutons

Deep-Fried

- Deep-fried fish fingers with sunflower oil and basil mayo

Main Courses

- Stir-fried prawns with garlic and sunflower sprouts
- Spinach & sunflower feta cannelloni with tomato sauce
- Grilled chicken with sunflower seed crust and mushroom sauce
- Beef pot-au-feu with sunflower sprouts
- Smoked barbeque pork ribs with sunflower seeds
- Fried rice with sunflower oil, sprouts and seeds

Desserts

- Pumpkin crème brûlée with sunflower seeds
- Apple crumble with sunflower seeds
- Opera cake with sunflower seeds
- Chocolate mousse with peanut butter and sunflower seeds
- Chocolate cake with sunflower seeds
- Assorted fresh fruits

“THE POTATO EATERS” BY VINCENT VAN GOGH, 1885

Coffee Break Menu *(Please select 3 items)*

- Ham & cheese croissants with potato mayo.
- Potatoes au gratin
- Deep- fried potato cheese croquettes
- Sweet potato Mont Blanc
- Purple potato cheesecake
- Purple potato rolls
- Purple potato mousse with white chocolate

LUNCH BUFFET

Appetizers and Salads

- Potato salad with bacon and chives
- Chicken ranch potato bites with cheese
- Grilled prawns on sweet potato with mustard -dill mayo
- Stuffed squid with purple potato and basil mayonnaise
- Grilled potato cake with smoked salmon and cream cheese
- Nested pulled pork barbeque potato skins
- Salad bar and assorted dressings including green oak, iceberg, green cos, red coral, red oak, baby sunflowers, romaine lettuce, boiled eggs, boiled pumpkin, broccoli, sweet corn, cherry tomatoes, bell peppers, cucumbers, green peas, carrots, onions and cauliflower with Caesar, balsamic, French and Italian dressing

Soup

- Roasted garlic, potato & leek cream soup with truffle oil and rosemary croutons

Heat Lamp

- Tortilla de patatas
- Deep-fried potato croquettes with ham & cheese

Bread Station

- Grissini, lavash, brioche, soft rolls and baguettes

Main Courses

- Lamb bourguignon with potatoes, bacon and red wine
- Roasted chicken thigh with mushroom sauce and grilled potatoes wedges
- Pan- fried seabass with new potatoes and Champagne sauce
- Seafood thermidor with potatoes
- Grilled duck breast confit with sweet potatoes and honey-thyme gravy sauce
- Potato, spinach and mushroom au gratin with mozzarella cheese
- Garlic mashed potatoes with Parmesan cheese

Desserts

- Purple sweet potato tart with vanilla
- Sweet potato cake with marshmallow frosting
- Purple sweet potato macarons
- Purple sweet potato & white chocolate mouse
- Purple sweet potatoes with coconut milk syrup and cinnamon
- Assorted fresh fruits

“CAFÉ TERRACE AT NIGHT” BY VINCENT VAN GOGH, 1888

Coffee Break Menu *(Please select 3 items)*

- Smoked salmon sandwiches
- Spinach & feta cheese quiche Lorraine
- Mini beef burgers
- Lemon meringue tartelette
- Mango mousse
- Coconut cake
- Chocolate muffins
- Colourful cupcake

LUNCH BUFFET

Appetizers and Salads

- Seafood salad with avocado and mango
- Beef Carpaccio with rocket, Parmesan and anchovy sauce
- Grilled pumpkin salad with feta cheese and almonds
- Tomato & mozzarella salad with balsamic and basil
- Assorted cheeses platter
- Mushroom bruschetta with cheese and truffle oil
- Antipasto with condiments
- Salad bar and assorted dressings including green oak, red oak, iceberg, green cos, red coral, boiled potatoes, boiled eggs, broccoli, green peas, sweet corn, carrots, bell peppers, onions, cherry tomatoes, cauliflower, red beans, cucumbers, bacon, croutons and Parmesan cheese with Caesar, balsamic, French, Italian, Thousand Island and lemon vinaigrette dressing

Soup

- Lobster bisque cream soup with Noilly Prat and star anise

Heat Lamp

- Baked mussels au gratin
- Chicken lollipops with smoked BBQ sauce

Bread Station

- Grissini, lavash, brioche, soft rolls and baguettes

Main Courses

- Chicken coq au vin with mushrooms and bacon
- Slow-cooked duck breast with sweet green peas and calvados sauce
- Veal saltimbocca with Parma ham and spinach
- Deep-fried pork cordon bleu with cheese
- Poached salmon with asparagus and white wine-caviar sauce
- Vegetable ratatouille
- Sautéed potatoes with chorizo and onions

Desserts

- Red velvet layer cake with cream cheese frosting
- Rainbow crêpe cake with mango sauce
- Chocolate ganache tart with strawberries
- Pandanus crème brûlée
- Orange mascarpone mousse
- Assorted fresh fruits

“JAPONAISERIE OIRANRN” BY VINCENT VAN GOGH, 1884

Coffee Break Menu *(Please select 3 items)*

- Tuna sandwiches with wasabi mayo
- Salmon mousse éclairs
- Apple turnover
- Chicken quiche with leek and mushrooms
- Japanese matcha rolls with red bean paste
- Green tea brownies
- Chocolate dorayaki kue

LUNCH BUFFET

Appetizers and Salads

- Seared tuna with wasabi mayo and tomato-avocado salad
- Grilled beef tatakai with ponzu sauce
- Seaweed salad with sesame
- Saba noodle salad with smoked duck
- Salad bar and assorted dressings featuring green oak, red oak, iceberg, green cos, red coral, boiled potatoes, boiled eggs, broccoli, green peas, sweet corn, carrots, bell peppers, onions, cherry tomatoes, cauliflower, red beans, cucumbers, bacon, croutons and Parmesan cheese with Caesar, balsamic, French, Italian, Thousand Island and lemon vinaigrette dressing
- Assorted sushi and maki nigiri with condiments
- Eggplant with miso glaze
- Smoked chicken, cucumber & edamame salad with ginger-soy vinaigrette

Soup

- Miso French onion soup with sesame cheese toasts

Heat Lamp

- Seafood and vegetable tempura

Main Courses

- Japanese-style chicken curry with vegetables
- Baked mussel pot with Café de Paris sauce
- Roasted Kurobuta pork with apple-cinnamon sauce and truffle mashed potatoes
- Grilled salmon with teriyaki sauce
- Stir fried prawns, bok choy, and okara with shichi-mi togarashi
- Japanese fried rice

Desserts

- Matcha mousse with red beans
- Hanami dango
- Japanese cheesecake
- Tiramisu cake
- Melon meringue tart
- Assorted fresh fruits