Gala Dinner Menus

MENU NO 1

Seafood Selection with fresh salad Leaves
Served with Tomato-Herbs Vinaigrette
*****
Roasted Lamb Leg with Thyme Sauce
Ratatouille Vegetables and Sauté Potatoes
*****
Biscuit Tulip
with Vanilla Ice Cream and fruit salad

Coffee or Tea
Mignardises

MENU NO 2

Shrimps on Crispy Lettuce Hearts
Accompanied with Cocktail Sauce
*****
Beef Medallions with Wild Mushroom Sauce
Parisienne Potatoes and Garden Vegetables
*****
Dates Tart
Vanilla Ice Cream and Caramel Sauce
*****
Coffee or Tea
Mignardises
MENU NO 3

Smoked Salmon Roses
Horseradish sauce and Melba Toast
*****
Veal Medallions with Dijon mustard Sauce
Spinach Risotto and Bouquet of Vegetables
*****
Coconut and Pineapple Parfait
*****

Coffee or Tea
Mignardises

MENU NO 4

Smoked Salmon with its traditional trimming
Garden salad leaves with Virgin oil dressing
*****
Trio of Lamb Chop
Veal and Beef Medallions
with selection of Vegetables and gratine Potatoes
*****
Chocolate Mille Feuilles
With fruit salsa
*****
Coffee or Tea
Mignardises
MENU NO 5
Cold and Hot
Lebanese Mezzeh

*****
Mixed Grill with Oriental Rice
Seasonal Vegetables
*****

Selection of Oriental Pastries

*****

Coffee or Tea
Mignardises

MENU NO 6

Shrimps and seafood fricassee
in puff pastry

*****
Fillet of Beef with Pepper Sauce
Croquet potatoes, tomato Provencal and Green Beans

*****
Freshly baked Apple Pie
with vanilla Ice Cream

*****

Coffee or Tea
Mignardise
MENU NO 7

Rillette of smoked Salmon with Caviar Chantilly
Fresh lettuce and olive oil dressing
*****

Milk fed Veal Medallions
with Mushroom Sauce
Seasonal Vegetables and Anna Potatoes
*****

Cream Brule with Berries
*****

Coffee or Tea
Mignardises

MENU NO 8

Asparagus Cream Soup
*****

Roasted Beef Carpaccio
with Fresh Salad Leaves and Raspberry Vinaigrette
*****

Grilled Salmon Fillet with Beure Blanc Sauce
Seasonal Vegetables and Boiled Potatoes
*****

Passion Fruit Parfait with Caramel Sauce
and Berries Confit
*****

Coffee or Tea
Mignardises

MENU NO 9

Seafood in Puff Pastry Pillow
with Lobster Cream Sauce
*****

Double Beef Consommé Celestine
*****

Rack of Lamb Provencal
Served with Light Basil Gravy
on Tomato Couscous and Mediterranean Vegetables
*****

Cheese Cake
with fresh Fruits and Red Berries Sauce
*****

Coffee or Tea
Mignardises