HEALTHY BREAKFAST

Baker’s Basket
Whole-Wheat Rolls, Wasa Bread and Rye Toast with Low-Sugar Marmalade, Honey and Becel Butter

Eggs
Egg White Frittata with Spinach and Tomato Accompanied by Sliced Oranges

Swiss Bircher Muesli with Apricots, Cranberries, Apples and Almonds

TURKISH FEAST

Baker’s Basket
“Simit”, “Pide”, Somun Bread, “ Açma”, “Poğaça”


“Menemen”
Scrambled Eggs with Peppers, Onion and Tomato Accompanied by Grilled Turkish “Sucuk” and Hash Browns

AMERICAN BREAKFAST

Baker’s Basket
White and Brown Bread Rolls, Butter and Chocolate
Croissants, Danish Pastry
Marmalade, Honey, Butter and Margarine

Eggs
Scrambled Eggs on Toast, Accompanied by Veal and Chicken Sausages, Ham and Hash Browns

Yoghurt Topped with Sliced Seasonal Fruits
BREAKFAST AT HILTON BOMONTI

Assorted Juice

Turkish Breakfast Corner:
Assorted Turkish Cheese Platter, Dil, Van Otlu, White Cheese
Spinach "Börek", Cheese "Börek"
Marinated Sun Dried Tomatoes in Olive Oil with Capers
Turkish Black Olives Marinated with Spicy Peppers & Rosemary
Turkish Green Olives with Roasted Capsicum and Eggplant, Capers
"Menemen"
Breakfast Potatoes

Turkish Yoghurt with Honey
Tahini
Muesli and Walnuts
Seasonal Fruit Salad

Pide Bread and “Simit”

Scrambled Eggs, Cheddar, Chives
Crispy Ham
Oven Baked Chicken Sausages
Hash Browns

From Our Bakery:
Selection of Danish Pastries; Raspberry, Apple, Cream
Butter Croissant and Hilton Muffins
Brown and White Bread Rolls
Assorted Jams, Marmalade and Honey
Butter and Margarine
BREAKFAST WORKING BREAKFASTS

TURKISH CONTINENTAL

Assorted Juice

Sliced Seasonal Fresh Fruits
Whole Seasonal Fruits
Mini “Simit”, Mini “Poğaça”, Mini “Açma”
White Cheese, “Kaşar” Cheese
Cherry Tomatoes, Cucumbers
Green and Black Olives
Tahini “Çörek”
Yoghurt, Tahini and Molasses

Coffee Or Tea

CONTINENTAL

Assorted Juice

Strawberry Triffles
Sliced Seasonal Fresh Fruits
Whole Seasonal Fruits
Selection of Danish Pastries; Raspberry, Apple, Cream
Butter Croissant and Hilton Muffins
Selection of Charcuterie and Cheese
Assorted Jams, Honey and Butter

Coffee or Tea

BREAKFAST ON THE GO...

Smoked Turkey, Cajun Mayonnaise, Valeriana Salad, Cherry Tomato, Whole-Wheat Baguettini
Apple-Cinnamon Crumble Muffin
Muesli Bar
Apple
Fruit Yoghurt

Orange Juice
Mineral Water

ENGLISH DELIGHT

Assorted Juice

Fruit Kebabs with Yoghurt
Whole Seasonal Fruits
Scrambled Eggs, Cheddar, Chives
Crispy Ham
Oven Baked Chicken Sausages
Hash Browns

From Our Bakery:
Selection of Danish Pastries; Raspberry, Apple, Cream
Butter Croissant and Hilton Muffins
Selection of Bread Rolls; Wholemeal, Brown, White
Assorted Jams, Honey and Butter

Coffee or Tea
TWO COURSE MENUS

Option One
Caesar Salad Grilled Chicken Fillet, Potato-Artichoke Gratin, Cherry Tomatoes and Broccoli Served with Lemon Sauce

Option Two
Turkish Tomato, Cucumber and Olive Salad with Sumac Pita Croutons Braised Lamb Leg on an Onion-Potato Rustic Tart Served with Roast Tomato and Yoghurt with a Paprika Sauce

Option Three
Baby Spinach, Dried Figs, Goat’s Cheese, Walnuts- Bresaola Bits, Honey-Apricot Vinaigrette Mediterranean Braised Lamb Shank with Tomato and Olives, Orzo “Risotto”, Kelle Shavings

THREE COURSE MENUS

Option One
Lollo Salad, Capers, Sun Dried Tomatoes, Barley Husk, Cherry Tomatoes, Kelle Shavings, Lemon Oil Chicken on a Skewer with Pilaf Rice and Steamed Vegetables Strawberry Tart, Pistachio Crumbs, Balsamic Cream

Option Two
Baby Rocket, Caramelized Pecans, Red Berry Vinaigrette, Fresh Berries, Blue Cheese, Bread Chips Baked Salmon Fillet with Lemon-Spinach Risotto, Green Asparagus Shavings and Beurre Blanc Sauce Lemon Torte with Sesame Seed Biscuit

Option Three
White Cheese-Sun Dried Tomato-Olive Tart with Balsamic Cream and Baby Rocket Salad Braised Beef Shoulder with Wild Mushroom Soft Polenta and Horseradish Gremolata Apple & Caramel Sensation
LUNCH  LUNCH BUFFET MENUS

Light and Finger Food Buffets

FEATURING THE HILTON CLASSICS

Mini Hilton Premium Scottish Beef Cheeseburger with Tomato, Onions and Iceberg Lettuce

Mini Hilton Club Sandwich With Chicken, Beef Bacon, Tomato and Iceberg Lettuce

Caesar Salad with Parmesan Cheese

HEALTHY OPTION

Multivitamin Fruit Juice

Baby Spinach with Pine Nuts, Dried Cranberries, Raisins and Balsamic Dressing

Steamed Shrimp and Baby Rocket Salad with Cottage Cheese and Grapefruit

Organic Quinoa with Baby Rocket, Orange Segments, Cashew Nut and Apricot Vinaigrette

California Maki

Avocado & Herb Salad Wrap

Tortilla Wrap, Avocado, Cucumber, Tomato, Whole-Leaf Basil, Yoghurt Dressing, Spinach, Sprinkling of Pine Nuts, Turkish “Dil” Cheese

Vegetable Fried Rice with Tofu

Fresh Fruit Salad

FINGER FOOD BUFFET ONE

Lavash with Smoked Turkey Breast, Smoked Cheese, Sun Dried Tomato and Mayonnaise

Whole Grain Bread with Roasted Eggplant, Hummus and Bell Peppers

Lemon Couscous with Cucumber, Bell Peppers, Raisins and Mint Caprese on a Stick

Tomato-White Cheese Crepes

Sesame Chicken with Sweet and Sour Sauce

Pizza Baguette

Fried Spicy Potato Wedges with Sour Cream

Chef’s Dessert Package

Tea and Coffee

FINGER FOOD BUFFET TWO

Chicken Caesar Wrap

Mini Sandwich with Smoked Turkey, Cajun Mayonnaise and Baby Rocket

Mini Salad with Sumac

Baby Spinach Salad, Grilled “Halloumi” Cheese and Orange Dressing

Seafood Salad with Baby Rocket, Asparagus and Dill-Lemon Oil

Mini Lamb Kebabs with Tomatoes and Parsley-Onion Salad

Spicy BBQ Chicken Wings with Blue Cheese Dip

Crispy Fried Shrimps Wrapped in Potato with Sweet Chilli Sauce

Turkey and Asparagus Quiche

Beef Fried Rice

Chef’s Dessert Package

Coffee and Tea
LUNCH 
LUNCH BUFFET MENUS

**MARMARA**

- Polenta-Black Pepper Crusted Salmon with Lemon Oil
- Baby Spinach with Goat’s Cheese, Dried Figs, Walnuts, Honey-Mustard Vinaigrette
- Baby Rocket with White Turkish Cheese, Beef Bacon Crisp, Grilled Peach and Pistachio-Dijon Vinaigrette
- Lavash with Smoked Turkey Breast, Smoked “Turkish” Cheese, Sun Dried Tomato and Mayonnaise
- Individual Vegetarian Moussaka

**Turkish Sweets**
- Rosewater-Prune Crème Brulée

**FINGER FOOD BUFFET THREE**

- Cucumber Jelly with Smoked Salmon Grissini Topped with Chopped Onion and Egg Caprese
- Elbow Macaroni Pasta Salad with Basil Pesto and Cherry Tomatoes
- Seafood Salad with Baby Rocket, Asparagus and Dill-Lemon Oil
- Lavash with Smoked Turkey Breast, Smoked Cheese, Sun Dried Tomato and Mayonnaise
- Mini Eggplant Moussaka
- Sesame Chicken with Sweet and Sour Sauce
- Spiced Potato Wedges with Herbed Mayonnaise
- Individual Four Cheese Rigatoni “Gratin” With Spicy Sucuk
- Deep Fried Shrimp and Potato Wrappers with Sweet Chilli Sauce

**Chef’s Dessert Package**

**Coffee and Tea**
LUNCH WORKING LUNCH MENUS

WORKING ONE

- Brioche with Roast Beef and Cheddar Cheese
- Smoked Salmon and Cream Cheese Bagel
- Caprese on a Stick
- Salty Potato Chips
- Vanilla Bean Crème Brulée

Coffee and Tea

WORKING TWO

- Avocado & Herb Salad Wrap
- Tortilla Wrap, Avocado, Cucumber, Tomato, Whole-Leaf Basil, Yoghurt Dressing, Spinach, Sprinkling of Pine Nuts, Turkish “Dil” Cheese
- Poppy Seed Bread with Smoked Salmon, Cream Cheese and White Radish and Baby Rocket
- Sourdough Bread with Pastrami, Egg, Dill Pickle and Mustard
- Focaccia with Tuna, Iceberg, Tomato and Mayonnaise
- Baby Rocket Salad with Cherry Tomato, Parmesan Cheese and Balsamic Vinaigrette
- Chocolate Muffin

Coffee and Tea

LUNCH BOXES

Per Person

- Starter Kit:
  - Apple, Banana
  - Fruit Yoghurt
  - Chocolate Muffins
  - Water

- Add 1 Of The Following Sandwiches @ 20.00
- Add 2 Of The Following Sandwiches @ 24.00
- Add 3 Of The Following Sandwiches @ 26.50

- Brioche with Roast Beef and Cheddar Cheese
- Village Bread with Smoked Turkey, Cajun Mayonnaise and Baby Rocket
- Baguette with Smoked Ham, Tomato, Mayonnaise and Emmental Cheese
- Smoked Salmon and Cream Cheese Bagel
- Chicken Caesar Wrap
- Whole Grain Bread with Roasted Eggplant, Hummus and Bell Peppers
- Tortilla with Chicken Breast, Smoked “Metsovone” Cheese, Sun Dried Tomato and Mayonnaise
- Focaccia with Tuna, Iceberg Lettuce, Tomato and Mayonnaise
- Herb Focaccia with Sun Dried Tomato, Smoked Turkey, Artichokes and Rocket
WORKING THREE

Assorted Juice

Mini Sandwich with Smoked Turkey, Cajun Mayonnaise and Baby Rocket
Chicken Caesar Wrap
Focaccia with Tuna, Iceberg Lettuce, Tomato and Mayonnaise
Tomato-Basil Soup with Garlic Croutons
Baby Rocket Salad with Cherry Tomato, Parmesan Cheese and Balsamic Vinaigrette Glass

Cream and Cookies
Strawberry, Yoghurt, Muesli Trifle
UNLIMITED LOCAL ALCOHOLIC AND SOFT BEVERAGES

Yeni Rakı
Kavaklıdere Angora White Wine
Kavaklıdere Angora Red Wine
Istanblue Vodka
Saga Gin
Efes Pilsen Beer

UNLIMITED NON-ALCOHOLIC SOFT BEVERAGES
DINNER  PLATED MENUS

CREATE YOUR OWN

Three Courses...140 TL
Four Courses...150 TL
Five Courses...160 TL
Six Courses (Tasting Menu)...170 TL

Salads

Grilled Salmon, Baby Rocket, Green Apples, Golden Raisins, Mango and Olive-Cider Vinegar Vinaigrette
Baby Rocket Salad with Beetroot, Goats’ Cheese and Virgin Olive Oil
Baby Spinach with Goats’ Cheese, Dried Figs, Walnuts and Honey-Mustard Vinaigrette
Baby Rocket, Grilled Peach, Buffalo Mozzarella, Pecan-Dijon Vinaigrette (Seasonal)
Baby Spinach with White Cheese, Walnuts, Beef Bacon Crisp and Mustard-Honey Vinaigrette
Honey-Sesame Crusted “Trakya” Cheese with Rocket Salad, Honey-Balsamic Dressing and Dried Figs

Appetizers

Steamed Sea Bass Fillet with Organic Quinoa Salad and Chilli Oil
Couscous Salad with Two Colored Tomatoes, Cucumbers and Melon
Truffle Risotto with Parmesan Cheese and Baby Greens
Seafood Symphony; Trio of Seafood Balls Stuffed with Alaskan Crab Meat Covered by Seafood Jelly, Chive Oil and Baby Vegetables
Seared Scallop Risotto with Cauliflower-Chanterelle and
Celeriac-Mascarpone Cream
Grilled Octopus with Avocado Aioli, Garlic Puree, Chorizo and Celery Heart
Asparagus Risotto with Parmesan Shavings
Five Spiced Duck and Shiitake Pie with Sweet Ginger Glaze

Main Courses
Roasted Lamb Chops, Cilantro-Pine Nut, Dried Apricot
Flavoured Couscous, Roasted Zucchini and Eggplant
Baked Salmon Fillet with Lemon-Spinach Risotto, Green Asparagus Shavings and Beurre Blanc Sphere
Seared Petaluma Chicken Roulade Spinach-Cheese, Braised Vegetables, Chicken Jus
Beef Tenderloin with Thyme Roasted Squash, Mushrooms and Roasted Shallot Jus
Pepper Crusted Salmon, Fennel Risotto, Grilled Calamari and Lemon Beure Blanc
Mediterranean Braised Lamb Shank with Tomato and Olives, Orzo “Risotto”, “Kelle” Cheese Shavings
Beef Fillet With Mushroom Duxelles - Steamed Carrots, Baby Salad, Truffle Jus
Grilled Chicken Fillet, Potato-Artichoke Gratin, Cherry Tomatoes and Broccoli Served with Lemon Sauce
Steamed Sea Bass Fillet with Organic Quinoa Salad and Chilli Oil

Desserts
Seasonal Fruit Platter with Cottage Cheese
Lemon Sorbet with Sesame Crisp
Yoghurt Sorbet with Strawberry-Vanilla Jelly and Celery Slithers
Lemon Torte Meringue with Sesame Tuille
Cardamom Date Filo Cigar, Candied Kumquats, Yoghurt and Pine Nuts
Chocolate Sensation
Lavender Panna Cotta, Toffee Apples, Hazelnut Meringue
Chocolate Art

Vegetarian
Roasted Red Pepper Carpaccio
Couscous Salad with Two Colored Tomatoes, Cucumbers and Melon
Baby Rocket Salad With Beetroot, Goat Cheese and Virgin Olive Oil
Baby Spinach with Goats’ Cheese, Dried Figs, Walnuts and Honey-Mustard Vinaigrette
Baby Rocket, Grilled Peach, Buffalo Mozzarella, Pecan-Dijon Vinaigrette
Baby Spinach with White Cheese, Walnuts and Mustard-Honey Vinaigrette
Honey-Sesame Crusted Trakya Cheese with Rocket Salad, Honey-Balsamic Dressing and Dried Figs
Asparagus Risotto with Parmesan Shavings
Quinoa Salad and Bok Choy Timbale, Carrot Puree and Fried Leeks
Vegetable Curry With Steamed Basmati Rice
Vegetarian “İmam Bayıldı”
Braised Whole Eggplant Filled with Capsicums, Wild Mushrooms and Fresh Herbs, Served with Homemade Tomato Fondue
BUFFET ONE

Salads

Salad Bar
Baby Rocket, Mesclun Greens, Mache
Condiments; Cherry Tomatoes, Carrot Shavings, Broccoli, Pine Nuts, Pumpkin Seeds,
Mixed Pickles, Green Peppers in Brine, Carrots and Raisins with Parsley, Corn Kernels
Dressings: Lemon Oil, Balsamic & Honey, Yoghurt & Mint
Eggplant Dip, “Tarama”, Hummous, “Şakşuka”
Mesclun Salad, Endives, Croutons and Balsamic Vinaigrette
Caesar Salad
Penne with Boiled Zucchini, Cherry Tomatoes, Spring Onion, Olives and Parsley
White Beans with Garlic, Green Onion, Cherry Tomatoes, Olive Oil and Vinegar
Rice Stuffed Dolma with Yoghurt and Pine Seeds
Mediterranean Salad

Cold Platters

Roast Beef and Horseradish Sauce
Smoked Salmon, Rocket and Citrus Vinaigrette
Steamed Shrimps on Ice with Condiments

Soup Station

Spicy Red Lentil Soup

From Our Bakery
Selection of Bread Rolls
Margarine and Butter

Hot Dishes

Beef Sirloin, Ratatouille with Green Peppercorn Sauce
Salmon with Rosemary New Potatoes and Mustard Sauce
Pot-Roasted Chicken Cooked with Lemon, Mild Chili, Garlic,

BUFFET THREE

Salads

Salad Bar
Baby Rocket, Mesclun Greens, Mache
Condiments; Cherry Tomatoes, Carrot Shavings, Broccoli, Pine Nuts, Pumpkin Seeds,
Mixed Pickles, Green Peppers in Brine, Carrots and Raisins with Parsley, Corn Kernels
Dressings: Lemon Oil, Balsamic & Honey, Yoghurt & Mint
Penne with Asparagus, Salmon and Dill
Green Lentils with “Sucuk”, Green Onion, Garlic, Olive Oil and White Cheese
Potato with Sun Dried Tomato, Caper, Parsley and Goats’ Cheese
Classic Caesar Salad
Mediterranean Lettuce Salad, Mint, Tomatoes, Cucumbers and Sumac-Lemon Vinaigrette
Nicoise Salad
Bulgur Salad, Cherry Tomatoes, Parsley, Edamame and Lemon
Peppers with Parsley, Oregano and Lemon Vinaigrette

Cold Platters

Cheese Display
Steamed Shrimps with Cocktail Sauce
Smoked Salmon Platter with Horseradish Cream
Steamed Scampi on Ice
Oysters on Ice

Soup Station

Hearty Root Vegetable Bean Soup with Garlic Rubbed Croutons

From Our Bakery
Selection of Bread Rolls
Margarine and Butter
### DINNER

**DINNER BUFFET MENUS**

<table>
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<tbody>
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<tr>
<td>Roast Minced Lamb and Rice Stuffed Banana Pepper Topped with “Kashar” Cheese</td>
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<tr>
<td>Beef Medallions with Mushroom Sauce and Roasted New Potatoes</td>
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<td>Herb Crusted Lamb Leg on Bean Cassoulet</td>
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<td>Rosemary Flavoured Beef Sirloin with Parsley Butter and Beef Jus</td>
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<td>Lamb Kofta, Lemon-Pepper Orzo and Pine Nuts</td>
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<td>Horseradish Flavoured Mash Potatoes</td>
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<td>Blackberry Crumble</td>
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<td>Lemon Meringue Pie</td>
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<td>Cookies and Cream</td>
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<td>Rosewater Rice Pudding</td>
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BUFFET TWO

Salads

Salad Bar
Baby Rocket, Mesclun Greens, Mache
Condiments; Cherry Tomatoes, Carrot Shavings, Broccoli,
Pine Nuts, Pumpkin Seeds,
Mixed Pickles, Green Peppers In Brine, Carrots and Raisins
With Parsley, Corn Kernels, Cherry Tomatoes
Dressings: Lemon Oil, Balsamic & Honey, Yoghurt & Mint
Rocket Salad, Aegean Barley Husks, Goat Cheese, Radish and
Wallnuts
Turkish Pasta Salad
Roasted Aubergine, Saffron Yoghurt, Pomegranade
Chickpeas, Olives, Green Onion, Sun Dried Tomatoes, Kelle
Cheese
Peppers with Parsley, Oregano and Lemon Vinaigrette
Caesar Salad
Cucumber and Poppy Seed Salad

Cold Platters

Dill Salmon Gravlax, Sweet Mustard Dressing
Beef Sirloin with Pesto and Parmesan Cheese
Steamed Scampi on Ice With Condiments

Soup Station
Cream of Mushroom

From Our Bakery
Selection of Bread Rolls
Margarine and Butter

Hot Dishes

Beef Shoulder, Mash Potato, Roasted Shallots, Zuchini,
Tomato Confit
Lamb Roulade Kofta with Olives, Tomatoes and Yoghurt-Mint
Raita
Chicken Breast, Turkish Pilaf with Vermicelli, Grilled
Vegetables
Polenta-Black Pepper Crusted Salmon with Lemon Sauce
DINNER

DINNER BUFFET MENUS

Shrimp “Saganaki” Casserole
Grilled Swordfish Kebabs with Vegetable Pilaf Rice
Eggplant Mousaka
Steamed Vegetables
Roasted Potatoes with Paprika and Rosemary

Carving Station

Roast Beef Sirloin with Tomato Mustard

Desserts

Fresh Fruit Salad
Strawberry Millefeuille
Mini Fruit Tarts
Lemon Meringue Pie
Cheesecake Caramel
Vanilla Crème Brûlée
Orange and Chocolate
Chocolate Profiterole
Strawberry Panna Cotta
Turkish Sweets
TASTE OF ITALY

Cold Dishes
Caesar’s Salad
Rocket Salad with Parmigiano Reggiano and Balsamic Dressing
Caprese on a Stick
Italian Salami Platters with Grissini’s
Fusilli Salad with Tuna, Sun Dried Tomato, Parsley and Basil Pesto
Prosciutto and Melon
Italian Cheese Platter; Compte, Pecorino, Romano, Provolone

Hot Dishes
Penne with Sweet Basil Marinara Sauce
Vegetable Risotto
Spaghetti Seafood Pasta
Chicken Parmigiano
Rolled Lamb Leg with Rosemary and Anchovies
Perch Fillet with Sun-Dried Tomato Pesto
Lasagne “Primavera”
Rigatoni “Quattroformaggi”
Steamed Vegetables

Carving:
Beef Rib Eye with Rosemary Jus

Desserts
Tiramisu
Poached Pear Tart
Strawberry Panacotta
Pistachio-Vanilla Cream Cake
Cherry Clafoutis
Selection of Fresh Fruits

TASTE OF ASIA

Cold Dishes
Rice Noodles with Steamed Shrimps, Cucumber, Mint and Red Chilli-Mint Dressing
Singapore Noodles with Vegetables and Sweet Chilli Sauce
Thai Chicken, Mango & Pineapple Salad
Lentil Salad with Garlic, Cumin, Mint, and Parsley
Rice with Yellow Split Peas; “Khili Hui Khichri”
Akhrot Ka Raita; “Yoghurt with Walnuts and Coriander”
Fresh Salad Bar with Dressings and Condiments

Hot Kitchen
Asian Mussels with Citrus-Ginger Infused Coconut Milk
Beef Yakitori, Pak Choi and Ponzu Dressing
Sesame Crusted Salmon, Stir Fried Vegetables and Orange Flavoured Oyster Sauce
Steamed Basmati Rice
Spicy Lamb Keema Curry
Dum Gosht; Beef Baked with Yoghurt and Black Pepper
Chicken “Murghi Tikka”
Mixed Vegetable Curry

Desserts
Coconut Pavlova with Mango and Passion Fruit and Ginger Cream
Phirni; Creamy Rice Pudding
Sticky Rice and Mango Balls
TASTE OF TURKEY

Salads

Salad Bar
Baby Rocket, Mesclun Greens, Mache
Condiments; Cherry Tomatoes, Carrot Shavings, Broccoli,
Pine Nuts, Pumpkin Seeds,
Mixed Pickles, Green Peppers in Brine, Carrots and Raisins
with Parsley, Corn Kernels, Cherry Tomatoes
Dressings: Lemon Oil, Balsamic & Honey, Yoghurt & Mint
Hamdi Salad
Mediterranean Tomato-Cucumber Salad with Green Olives
and Sumac-Lavash Croutons
Potato Salad with “Sucuk” Sausage, Mustard Dressing and
Spring Onions
Mediterranean Shrimp and White Cheese Salad
Chickpeas, Olives, Green Onion, Sun Dried Tomatoes, Kelle
Cheese

Turkish Mezze

Hummus, Babaganoush, “Kisir”, “Tarama”
“Saksuka”
Stuffed Red and Green Peppers with Cheese
Homemade Dolmas
Preserved Vine Leaves Stuffed With Rice, Onions,
Blackcurrant & Pine Nuts
Mint-Cucumber Dip & Deep Fried Lavash-Sumac Chips
Labneh

Seafood

Steamed Shrimps

Soup Station

Mercimek (Lentil Soup)
Accompanied By Hummus, Marinated Anchovy Fillets,
“Tursu” Vegetables and
Warm Bide Bread

Hot Dishes
Tomato Stuffed with Rice, Pine Nuts and Raisins
Stuffed Zucchini with Rice and Lemon - Dill Sauce
Chicken Roulade Stuffed with Sun Dried Tomatoes and White Cheese
Spinach Borek
Cheese Borek
Pilaf Rice with Chickpeas
Roasted Vegetables

From the Grill

Adana Kebab
Harissa Marinated Lamb Chops
Doner Station
Doner Kebab with Sliced Tomatoes and Onion-Parsley-Sumac
Salad and Warm Pide Bread and “Tursu” Vegetables

Carving

Leg of Lamb on the Bone
Steamed Whole Grouper with Lemon Oil
Dessert Station

Desserts

Halva with Pine Nuts and Raisin
Walnut Pie with Lemon Syrup
“Revani”
“Kataifi”
“Kazandibi”
Yoghurt with Honey and Walnuts
Mastic Crème Brûlée
Seasonal Fresh Fruits
Turkish Rice Pudding
White Chocolate and Honey Panna Cotta with Broken Baklava
DINNER BEVERAGE

UNLIMITED ALCOHOLIC AND SOFT BEVERAGES

Yeni Rakı
Kavaklidere Angora White Wine
Kavaklidere Angora Red Wine
Istanblue Vodka
Saga Gin
Efes Pilsen Beer

UNLIMITED NON ALCOHOLIC SOFT BEVERAGES

Hilton Istanbul Bomonti Hotel & Conference Center
Silahsor Caddesi No:42 I Bomonti Sisli Istanbul, 34381
Ph: +90 212 375 3000 Fax: +90 212 375 3001
A LA CARTE SELECTION

Cold Canapes

Brie Cheese on Pumpernickel, Strawberry Compote
Maguro Tartar, Lemongrass Gazpacho
Mousse of Foie Gras, Quince Homemade Jam
California Maki
Grilled Zucchini with Goat Cheese, Sun Dried Tomato,
Smoked Eggplant Cornet and Parsley
Seared Lamb and ‘Kısr’ with Lemon Oil and Cherry Tomato
Alaskan Crab with Orange and Apples
Beef Tartare, Fried Capers, Parmesan cheese, Canape
Cold Smoked Salmon, Mascarpone, Pickled Shallots, Fried Capers
Blinis with Smoked Salmon and Caviar
Sesame Tuna with Wasabi Mayonnaise

Hot Canapes

Mozzarella, Tomato and Black Cracked Pepper Pizza
Potato Wrapped Shrimps with Sweet Chilli Sauce
Sesame Chicken with Plum Sauce
Spring Rolls with Mango Chutney
Spicy BBQ Chicken Wings with Blue Cheese Dip
Bocconcini Di Mozzarella with Marinara Sauce
Pranzotti Pizzaiola
Deep-Fried Potato Samosa, Mint-Yoghurt Chutney
Mini Lamb Kebab with Mint and Yoghurt Dip
Deep Fried Ravioli with Salmon and Mascarpone
Basil Olive and Sundried Tomato Arrancini
Truffle Arrancini

Desserts

Caffe Latte
White Chocolate and Honey Panna Cotta with Broken “Baklava”
Cream and Cookies
Chocolate and Saffron Poached Pear
COCKTAIL  PASS AROUND COCKTAIL

Chocolate Profiterole
Mini Rieces Pieces
Chocaholic
Strawberry Éclair
Mix Berry Tart
COCKTAIL BUFFET MENUS

OPTION ONE

Grilled Zucchini with Goat Cheese, Sun Dried Tomato, Smoked Eggplant Cornet and Parsley
Cherry Tomatoes Filled with Eggplant-Hummus
Smoked Eggplant Dip on Pitta
Roast Scallop, Ponzu Dressing, Red Radish, Baby Cress
Deep-Fried Crab Claw Spicy Mayonnaise
Mini Lamb Kebab with Mint and Yoghurt Dip
Baklava Cigar

OPTION TWO

Mini Toast with Duck Rillete, Mandarin Jelly and Cornichon
Lemongrass Chicken Straws with Peanut Sauce
Sushi Rice with Crab and Salmon Eggs
Beef Tartar with Fried Capers, White Truffle Oil and Parmesan
Vegetable Purses with Sweet Chilli Sauce
Roasted Vegetables Napoleon

Mini Lemon Tart

OPTION THREE

Mini Nicoise Salad Cornets
Blinis with Smoked Salmon and Caviar
Sesame Tuna with Mango and Coriander Salsa
Saffron Macaroon with Lobster Aioli
Mozzarella, Tomato and Black Cracked Pepper Pizza
Deep-Fried Potato Samosa, Mint-Yoghurt Chutney
Beef Yakitory with Ponzu Dip

Mixed Berry Tarts
Chocolate and Saffron Poached Pear
UNLIMITED ALCOHOLIC AND SOFT BEVERAGES

Yeni Rakı
Kavaklıdere Angora White Wine
Kavaklıdere Angora Red Wine
İstanblue Vodka
Saga Gin
Efes Pilsen Beer

UNLIMITED SOFT BEVERAGES
All breaks are served with Freshly Brewed Coffee and Tea

**DELIGHT**

- Freshly Brewed Coffee and Tea
- Mini Sandwich with Smoked Turkey, Cajun Mayonnaise and Baby Rocket
- “Pizza” Baguette with Peppers and Mushroom
- Cream and Cookies
- Strawberry ‘Panna Cotta’
- pieces Pieces
- Cappuccino Mousse
- Assortment of Cookies
- Assortment of Cakes

**TURKISH...EMOTIONS**

- Freshly Brewed Coffee and Tea
- Individual Cream Pie (Bugatsa)
- Black Cherry and Yoghurt
- Spinach ‘Borek’
- Cheese ‘Borek’
- Su ‘Borek’
- Turkish Delight
- Assortment of Cookies
- Assortment of Cakes
- Assorted Juice

**IZMIR**

- Freshly Brewed Coffee and Tea
- Chick Pea Salad with White Cheese, Sun Dried Tomato and Fresh Herbs
- Mini Sandwich with Herbed Turkey Breast, Basil-Lemon Mayonnaise and Baby Rocket
- Mini Cream Bugatsa
- Rice Pudding with Rosewater and Raspberries
- Yoghurt with Sweet Fig
- Mini Kumru Sandwich
- Mini Cheese Pies
- Assortment of Cookies

**APPLE...EMOTIONS**

- Freshly Brewed Coffee and Tea
- Mini Apple Pies
- Lavender Panna Cotta, Toffee Apples, Hazelnut Meringue
- Curried Chicken Salad Sandwich with Apple Chutney
- Apple-Celery Salad with Smoked Duck
- Apple-Caramel Mouse
- Apple-Cinnamon Donuts
- Assortment of Cookies
- Assortment of Cakes
- Apple Juice

Serve time is limited to 1 hour.
CHOCO AND VANILLA

Freshly Brewed Coffee and Tea

Vanilla Crème Brulée
Mini Chocolate Profiteroles
Vanilla and Chocolate Mousse
Mini Chocolate Bombs
Chocolate Ganache Tart
Chocolate Millefeuille
Chocolate Chip Cookies
Assortment of Cakes

HILTON...EMOTIONS

Freshly Brewed Coffee and Tea

Caprese on a Stick
Nicoise Salad in a Cone
Tortilla with Smoked Chicken Breast, Smoked “Turkish” Cheese, Sun Dried Tomato and Mayonnaise
Ham and Cheese on Freshly Baked Butter Croissant
Coffee Latte Dessert
Cream and Cookies
Assortment of Cookies
Assortment of Cakes

AEGEAN

Freshly Brewed Coffee and Tea

Barley Husks with White Cheese and Tomato
Spinach and Cheese Pies
Mini Quiche with Tomatoes, Olives and “Kelle peyniri”
Cardamom Date Filo Cigar, Candied Kumquats, Yoghurt, and Pine Nuts
“Revari” Kaimaki Cream
Halva with Pine Nuts and Raisins
Assortment of Cookies
Assortment of Cakes

SWEET...EMOTIONS

Freshly Brewed Coffee and Tea

Mini Pineapple Tarts with Pistachio
Fruit Kebabs; Glass on the Bottom with Yoghurt
Mini Chocolate Profiteroles
Turkish Delights
Strawberry Pots
Chocolate Donuts
Assortment of Cookies
Assortment of Cakes

STRAWBERRY

Freshly Brewed Coffee and Tea

Strawberries Millefeuille
Strawberries and Brie
Strawberry-Yoghurt-Muesli Trifle
Chocolate Dipped Strawberries
Mini Strawberry Tarts with Pistachio
Choco and Strawberry Mouse
Assortment of Cookies
Assortment of Cakes

ENJOY RIGHT...EMOTIONS

Freshly Brewed Coffee and Tea

Mini Fresh Fruit Salad with Cottage Cheese and Honey
Turkish Yoghurt, Muesli, Tahini and Honey
Seasonal Berry Trifle
Flat Bread with Tomato, Oregano, Olive Oil and “Kelle Peyniri” Cheese
Mini Bagel, Cream Cheese, Salmon and Salmon Caviar
Dried Fig Energy Bars
Assortment of Cookies
Assortment of Cakes

Serve time is limited to 1 hour.
All breaks are served with Freshly Brewed Coffee and Tea

**BIG BEN (LONDON)**
- Freshly Brewed Coffee and Tea
- Mini Quiche Lorraine
- Mini Pizza
- Muesli Shooters
- Fruit Salad with Cottage Cheese
- Smoked Salmon on Blinis
- Vanilla Bean Crème Brulée
- Marbled Brownies
- Fish and Chips

**YOHANESBOURG**
- Tomato, Tapenade and Anchovy Tart
- Malva Pudding
- Melktert Aka Milk Tart
- South African Fudge
- Amasi & Cardamom Crème Brulée
- Amarula Panna Cotta with Fresh Fruit
- Cape Brandy Pudding
- Caramelised Naartjie (Tangerine) and Cardamom Rice Pudding

**TAKSIM SQUARE (ISTANBUL)**
- Freshly Brewed Turkish Coffee and Tea
- Mini Spinach ‘Borek’
- Mini Cheese ‘Borek’
- Warm ‘Poğaça’
- Mini Chicken Kebab with Yoghurt and Mint
- Bread and Berry Pudding with Kaymak
- Walnut Pie with Fresh Cream
- Kazandibi
- Rosewater-Prune Crème Brulée
- Turkish Sweets

**LIFE IS A CIRCUS**
- Fruit Clown Sticks
- Mars Bar Theme Station (Tempura Mars- Vanilla Ice Cream)
- Ice Cream on a Cone
- Cotton Candy
- Cupcake Towers
- Crispy Cream Donuts
- Chocolate Stand and Fruit Skewers
- Hot Dog Station
- Lollipops
- Pop Corn Pass Around
- Nut and Seed Station

Serve time is limited to 1 hour.
BIG APPLE (NEW YORK CITY)

Freshly Brewed Coffee and Tea

BLT Sandwiches with Brioche Bread
Mini Apple Pies
Chocolate Bombs
Apple-Crumble Muffins
Warm Apple Strudel
NY Strawberry Cheesecake
Mandarin and Black Pepper Mousse with Strawberries
Choco-Peanut Bars

Serve time is limited to 1 hour.
SPECIALTY MENUS  WEDDING PACKAGES

WEDDING SET MENU ONE

Green Lentil Soup with Vermicelli

“Manti” with Minced Meat with Tomato and Yoghurt Sauce

Chicken Shish, With Eggplant Pureé and Roasted Tomato, Pepper

Bread ‘Kadayif’ with Clotted Cream

WEDDING SET MENU TWO

Wedding Soup

Turkish Meze Platter, Smoke Eggplant with Yoghurt, Lentil Meatball with Pomegranate, “Circassian” Chicken with Walnut, Vine Leaves Dolmas, Hummus, “Antep Ezme” Spicy Tomatoes Salad, Artichoke Cooked in Olive Oil, Crispy Herbed Lavash, White Cheese and “Dil” Unsalted String Cheese

Oriental Rice, Lamb Tandir, Mini Eggplant ‘Imam Bayıldı’

Semolina Halva, Baklava, Pumpkin Dessert, Pistachio Wrap

WEDDING BUFFET MENU ONE

Mezze


Salads

Tomato, Cucumber, Rucola Salad, Romaine Lettuce, Polo and Lolo Rosso, Carrot Salad, Red Cabbage Salad, Iceberg Salad, Mesclun Salad, Fresh Garden Greens

Carving

Beef Wellington
Whole Lamb Filled with Oriental Rice

Bakery

Village Bread, ‘Gözleme’, Bread with Beef Mignons, Lavash, Pita Bread, Baked Breads, Roll Bread, Corn Bread, Farmer Bread with Walnut, Ramadan Pita Bread

Soup

Cream Vegetable Soup

Main Course

Sach Kebap With Yogurt
Vegetable Moussaka
Forest Kebab
Chicken Fillet with Creamed Spinach
Poached Fish with Olives
Rice with Chick Pea
Village Style Potato
“Talaş Borek”
Mini “Lahmacun”
WEDDING SET MENU THREE

'Tutmaç Çorbası'
Green Lentil, Home Made Pasta, Yoghurt

Traditional Olive Oil
Artichoke Dolma, ‘Imam Bayıldı’, Fava with Rose Jam

Orzo Risotto
Baby Spinach and Goat Cheese

Grilled Beef Tenderloin with Mash Potato, Grilled Vegetables and Thyme Sauce

Ottoman Style Dessert Platter
Pumpkin Fig with Walnut and Baklava

Traditional Turkish Kebab

Dessert

Farmer Special
Turkish Delight
Special Palace "Halva"
"Aşure"
"Güllaç"
"Tavuk Göğüsü"
Caramelized Pudding
Baklava Selection
"Şambaba"
Semolina Halva
Baked Rice Puding
Almond Puding
Clotted Cream
Ice Cream Station

WEDDING BUFFET TWO

Salads and Appetizers

Green and Black Olives
“Hommous” Chickpeas Ground with Tahina Paste Flavoured with Olive Oil
“Tabouleh” Salad of Freshly Chopped Flat Leave Parsley Tossed with Cracked Wheat and Tomatoes
“Mutable” Char-Grilled Eggplants Blended with Tahina Paste and Garlic
“Warak Enab” Rolled Vine Leaves Filled With Rice and Herbs Cooked with Lemon
“Fattoush”Lettuce, Tomato and Onion Flavoured with Summac Topped with Fried Pitta Bread Croutons
“Moukhalalaat” Arabic Mixed Pickles
“Labneh Bil Thom” Labneh with Garlic
“Babaganoush” Roast Eggplant with Peppers and Olive Oil

Selection of Fresh Salad Leaves with Dressings and Condiments
Cherry Tomatoes, Sliced Cucumber, Grated Carrots with Raisins
Barbecued Sumac Marinated Prawns with Oven Roasted Vegetables
Tomato and Mozzarella with Mixed Beans Salad and Fried Shallots
Cumin Spiced Chicken with Mango in Melon Shell
Fresh Zattar and Mustard Marinated Salmon
Stuffed Plum Tomatoes with Baby Shrimps, Olives and Pine Seeds
Prawn and Avocado Cocktail

Condiments
Garlic Croutons, Fried Turkey Bacon, Kidney Beans, Artichoke Hearts, Fresh Mushrooms, Sweet Corn, Sun Dried Tomatoes, Sliced Gherkins

Dressings
Fresh Zattar Vinaigrette, Toasted Cumin, Garlic and Yoghurt Dressing, Thousand Island Sauce, Lime Dressing, Tomato and Mint

Hot Mezze
“Kebbeh” Traditional Fried Meat and Crushed Wheat Balls Filled with Minced Meat and Spices
“Spinach Fattayer” Light Pastry Filled with Spinach Flavoured with Summac and Onion
“Meat Sambousek” Light Pastry Filled with Minced Lamb and Pine Seeds
“Cheese Sambousek” Light Pastry Filled with Arabic Cheese and Parsley
“Falafel” Deep Fried Chick Pea Dumplings with Tahina Sauce

Main Course
Assorted Iranian and Arabic Kebebs
“Kebab Au Robe” Iranian Lamb Kebabs Marinated with Yoghurt, Onion and Black Pepper
“Khobideh Kebab” Minced Lamb Shoulder with Herbs and Spices
“Joojeh Kebab” Skewered Boneless Chicken Marinated with Saffron and Onion
“Sayadiya Samak” Grilled Local Fish Served with Brown Rice and Fried Onions

Carving
Whole Baby Lamb Cooked In the Oven (Carving)

Chicken Biryani
Chicken Shawarma with Pickles and All the Condiments
Fish Salona - Fish Stew
“Leban Oummo” Lamb Stew with Yoghurt and Shallots
“Sheikh Al Mehshi” Fried Eggplant Stuffed with Minced Lamb and Tomato Sauce
Iranian Rice with Dill, with Pomegranate and with Broad Beans
Steamed Rice

Dessert

“Umali”
Date Cake
“Molahabiya”
Crème Caramel
Cheese Cake with Raspberries
Assorted Mousse Glasses
Zattar Crème Brûlée
Profiteroles
Chocolate Fudge Cake
Baklava Selection
Seasonal Sliced Fruit
SPECIALTY MENUS

WINTER

Honey-Sesame Crusted Manouri Cheese with Rocket Salad, Honey-Balsamic Dressing and Dried Figs

Wild Mushroom Risotto and Parmesan Shavings

Slow Roasted Lamb Leg Vegetable Caponata and Rosemary Infused Lamb Jus

Chocolate Art

SPRING

Baby Spinach with White Cheese, Walnuts, Beef Bacon Crisp and Mustard-Honey Vinaigrette

Seared Scallops, Cauliflower-Chanterelles Risotto, Celeriac-Mascarpone Cream

Lamb Loin Fried Mash Potatoes Shallot Jam Red Pepper Vinaigrette

White Chocolate and Orange Mousse in a Sphere

SUMMER

Baby Rocket, Grilled Peach, Buffalo Mozzarella, Pecan-Dijon Vinaigrette

Smoked Salmon and Radish Salad Fennel and Cucumber Jelly

Beef Fillet with Mushroom Duxelles, Steamed Carrots, Baby Salad, Truffle Jus

Peach Tart Tatin with Vanilla Ice Cream

AUTUMN

Linear Foie Gras, Caramelized Popcorn Tuile and Popcorn Shoots

Seared Chicken Roulade Mushroom Cheese, Wilted Spinach, Braised Vegetables, Dark Chicken Jus

Beef Tenderloin with Thyme Roasted Squash, Enoki Mushrooms, Shallot Confit and Beef Reduction

Cardamom Date Filo Cigar, Candied Kumquats, Yoghurt and Pine Nuts
GLUTEN FREE MENU

Grilled Salmon, Baby Rocket, Green Apples, Golden Raisins, Mango and Olive-Cider Vinegar Vinaigrette

Roasted Lamb Chops, Cilantro-Pine Nut, Dried Apricot Flavoured Couscous, Roasted Zucchini and Eggplant

Caramelized Banana and Rice Krispies with Chocolate Custard

OPTION ONE

Couscous Salad with Two Colored Tomatoes, Cucumbers and Melon

Asparagus Risotto with Parmesan Shavings, Deep Fried Asparagus Slithers and Red Bibber

Grilled Octopus with Avocado Aioli, Garlic Puree, Chorizo and Celery Heart

Seared Scallop Risotto with Cauliflower-Chanterelle and Celeriac-Mascarpone Cream

Lemon Torte Meringue

DIETARY OPTION

Roast Beetroot Salad with Orange & Goats Cheese
Calories: 269 | Total Fat: 27g | Cholesterol: 44.5mg

Grilled Salmon with Steamed Vegetables and Parsley Oil
Calories: 250 | Total Fat: 7.7g | Cholesterol: 68.0mg

Seasonal Fruit Platter with Cottage Cheese
Calories: 136 | Total Fat: 0.6g | Cholesterol: 0.0mg

HEALTHY OPTION

Couscous Salad with Two Colored Tomatoes, Cucumbers and Melon

Steamed Sea Bass Fillet with Organic Quinoa Salad and Chilli Oil

Lemon Sorbet with Sesame Crisp
### TASTE THE WORLD BUFFET

**Japan**
- Miso Soup
- Wakami Salad
- Prawn Crackers
- Live Sushi Station
- Tempura Station
- Tempura Dipping Sauce
- Sliced Fresh Fruits
- Green Tea-Chocolate Cakes

**United States**
- Central Park Green Salad with Orange Poppy Seed Dressing
- Cobb Salad with Blue Cheese Dressing
- Traditional American Macaroni Salad
- Coleslaw
- Chicken Wings with BBQ Sauce
- Corn on The Cob
- Baked Potatoes
- Carving: US Rib Eye; Wholegrain Mustard and Horseradish Sauce
- New York Cheesecake
- Peanut and Choco Bars

**India**
- Akhrot Ka Raita; Yoghurt with Walnuts and Coriander
- Chicken, Mango & Pineapple Salad
- Lentil Salad with Garlic, Cumin, Mint and Parsley
- Papadom
- Dhal
- Chicken “Murghi Tikka”
- Steamed Basmati Rice
- Mixed Vegetable Curry
- Naan Bread
- Sticky Rice and Mango Balls

**China**
- Rice Noodles with Steamed Shrimps, Cucumber, Mint and

### ISTANBUL FEAST

**On The Tables…**
- Pastirmali Humus-Turkish Pastrami with Hummous and Virgin Olive Oil
- Patlican Salatası-Barbequed Eggplants, Pureed and Mixed with Olive Oil
- “Tursu”-Marinated Pickles
- Yoghurt
- Kisir- Bulghur Salad with Parsley, Onion, Mint and Spices
- Ezme Salad - Tomatoes, Onions, Parsley and Turkish Spices
- White Cheese

**Main Course….. (Pass Around Service)**
- Tavuk Sish; Spiced Grilled Chicken Cubes
- “Döner”; Marinated Mix of Lamb and Beef Grilled Vertically
- “Served Table Side With Additional Roasted Tomatoes, Grilled Peppers and Lavosh Pita Bread

**Desserts….**
- Dondurmali Irmik- Semolina Dessert
- Baklava Fistik- Pistachio in Thin Layers of Phillo
- Ayva Tatlıs-Quince Dessert With Syrup and Kaymak Cream

### OPTION THREE

- Blue Swimmer Crab Almond Gazpacho
- Sweet Corn Custard Scallops
- Radish & Turnips Apple
- Smoked Tuna Mustard Seeds Truffle Jelly
- Beef Cheeks Potato - Turnip Puree-Braised Endive-Radish Remoulade
- Pineapple Chocolate Sichuan Pepper Truffle
SPECIALTY MENUS  CHEFS SIGNATURE MENUS

Red Chili-Mint Dressing
Noodles with Vegetables and Sweet Chili Sauce
Vegetable Spring Rolls
Chicken Fried Rice
Vegetable Fried Rice
Dim Sum Assortment
Egg Custard

OPTION TWO

Baby Spinach with “Goat” Cheese, Dried Figs, Walnuts and Honey-Mustard Vinaigrette

Seafood Symphony;
Trio of Seafood Balls Stuffed With Alaskan Crab Meat Covered By Seafood Jelly, Chive Oil and Baby Radish

Five Spiced Duck and Shitake Pie with Sweet Ginger Glaze

Mini Beef Fillet with Truffle Potato Dollop, Mushroom Potato Pave and Morel Jus

Yoghurt Sorbet with Strawberry-Vanilla Jelly and Celery Slithers
<table>
<thead>
<tr>
<th>Specialty Menus</th>
<th>Local Holiday Menus</th>
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<tbody>
<tr>
<td><strong>RAMADAN FASTBREAKING BUFFET MENU ONE</strong></td>
<td><strong>RAMADAN FASTBREAKING BUFFET MENU TWO</strong></td>
</tr>
<tr>
<td><strong>Appetizer</strong></td>
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<tr>
<td>Honey, Honey Comb, Jam Selection, Green Olive, Black Olive, Pink Olive, Dates, Butter, Pastrami, Sucuk, Fresh Hand Made Cream, Tahina and Molases, Hazelnut, Walnut, Sultanas, Dry Figidry Apricot, Almond</td>
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<td><strong>Mezze</strong></td>
<td><strong>Mezze Plate</strong></td>
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<tr>
<td><strong>Salads</strong></td>
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<td>Tomato, Cucumber, Rucola Salad, Romaine Lettuce, Polo and Lolo Rosso, Carrot Salad, Red Cabbage Salad, Iceberg Salad, Mesclun Salad, Fresh Garden Greens</td>
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<td><strong>Bakery</strong></td>
<td><strong>Carving</strong></td>
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<tr>
<td>Village Bread, ‘Gözleme’, Bread with Beef Mignons, Lavash, Pita Bread, Baged Breads, Roll Breads, Roll Breads, Corn Bread, Farmer Bread with Walnut, Ramadan Pita Bread</td>
<td>Roasted Chicken</td>
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<tr>
<td><strong>Soup</strong></td>
<td><strong>Bakery</strong></td>
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<tr>
<td>Tarhana Soup</td>
<td>Village Bread, Gözleme, Bread with Beef Mignons, Lavash, Pita Bread, Baged Breads, Roll Breads, Roll Breads, Corn Bread, Farmer Bread with Walnut, Ramadan Pita Bread</td>
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<td><strong>Main Course</strong></td>
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<td>Lamb Kavurma</td>
<td>Lentil Soup with Crouton</td>
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<tr>
<td>Mixed Grill</td>
<td><strong>Vegetable Kebab</strong></td>
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<tr>
<td>Sole Fish with Safrane</td>
<td>Vegetable Kebab</td>
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</table>
Village Style Rice with Mushroom
Chicken Topkapi with Oriental Rice
Oven Potatoes with Mince Meat
Fried Potato with Onion
Fresh Beans in Owen
Mini ‘Lahmacun’
Traditional Turkish Kebab

Desserts
Farmer Special
Turkish Delight
Special Palace “Halva”
“Aşure”
“Güllaç”
Pudding with Chicken
Caramelized Pudding
Baklava Selection
“Şambaba”
Clotted Cream

Whole Kofta with Vegetables
Kazan Kebab
Patato Mash
Ali Paşa Rice
Bonito with Lemon Sauce
Meat Farmer Borek
Fried Carrot with Honey
Mini Lahmacun
Traditional Turkish Kebab

Desserts
Bread Dessert with Cherry
Turkish Delight
Special Palace “Halva”
“Aşure”
“Güllaç”
Pudding with Chicken
Caramelized Pudding
Baklava Selection
“Şambaba”
Semolina Halva
Baked Rice Puding
Almond Puding
Clotted Cream

RAMADAN FASTBREAKING BUFFET MENU THREE

Appetizer
Honey, Honey Comb, Jam Selection, Green Olive, Black Olive, Pink Olive, Dates, Butter, Pastrami, Sucuk, Fresh Hand Made Cream, Tahina And Molases, Hazelnut, Walnut, Sultanas, Dry Figidry Apricot, Almond

Mezze Plate
Vine Leaves, Pepper and Tomato Dolmas, “Imam Bayildi”, Artichoke in Olive Oil, Spicy Vegetables and Tomato Salad, Cheese Selection, Rice Salad with Walnut, Caucasian Chicken, Chicken Salad, Lentil Ball, Spicy Cheese Mash, Hummus, Red Beans Pilaki, Beans in Olive Oil Salads

Tomato, Cucumber, Rucola Salad, Romaine Lettuce, Polo and Lolo Rosso, Carrot Salad, Red Cabbage Salad, Iceberg Salad, Mesclun Salad, Fresh Garden Greens
Carving
Stuffed Whole Milk Baby Lamb
Sea Bass Cooked in Salt

Bakery

Village Bread, Gözleme, Bread with Beef Mignons, Lavash,
Pita Bread, Baked Breads, Roll Breads, Corn Bread, Farmer
Bread with Walnut, Ramadan Pita Bread
Soup

Rice and Tomato Soup

Main Course

Bosphorus Style Sword Fish
Chicken Marinated with Rosemary
Beef Fillet with Tomato Sauce and Eggplant
Almond Potato Croquettes
Rice with Nuts
Vegetables Lahmacun
Su Borek
Stuffed Lamb Meat Dolmas
Mini Lahmacun
Traditional Turkish Kebab

Desserts

Farmer Special
Turkish Delight
Special Palace “Halva”
“Aşure”
“Güllaç”
Pudding with Chicken
Caramelized Pudding
Baklava Selection
“Kabak Tatlısı”
Semolina Halva
Baked Rice Pudding
Almond Pudding
Clotted Cream
Ice Cream Station