

Grand International Selection

Breakfast and Sandwiches Menu



Breakfast Buffet Menu

Middle Eastern Buffet Menu

Breads and Pastries Pita Bread, Manakish (Zaatar, Cheese), Markook

Shorbat Adas (Lentil Soup):

A traditional and comforting red lentil soup, simmered with onions, carrots, and garlic, seasoned with cumin and turmeric, and finished with a splash of fresh lemon juice.

Cheeses and Dairy

Labneh, Akkawi Cheese, Halloumi (Grilled or Fresh), Feta Cheese, Cream Cheese (with Honey or Jam).

Egg Dishes and French Fries

Shakshuka, Fried Eggs with Sumac or Vegetables, Balaleet (Sweet Vermicelli with Eggs).

Spreads and Dips

Hummus, Baba Ghanoush, Muhammara, Tahini, Olive Tapenade, Zaatar Mix with Olive Oil.

Vegetables and Salads Sliced Tomatoes and Cucumbers, Pickled Vegetables, Mixed Olives, Fresh Herbs.

> Nuts and Dried Fruits Almonds, Walnuts, Dried fig, Dates (Fresh and Stuffed).

> > Sweet Treats

Honey with Sesame or Nuts, Date Syrup, Halva, Balah El Sham (Arabic Churros).

Beverages Arabic Coffee, Karak Tea, Mint Tea, Freshly Squeezed Orange Juice.



Mediterranean Breakfast Buffet Menu

Breads and Pastries Pita Bread, Focaccia

Avgolemono Soup (Greek Lemon Chicken Soup): A rich and velvety soup made with chicken, rice, and a creamy blend of eggs and fresh lemon juice.

> Cheeses and Dairy Feta Cheese, Halloumi, Goat Cheese, Kashkaval.

Egg Dishes and French Fries Shakshuka, Scrambled Eggs, Boiled Eggs

Spreads and Dips Hummus, Baba Ghanoush, Muhammara, Tahini, Olive Tapenade.

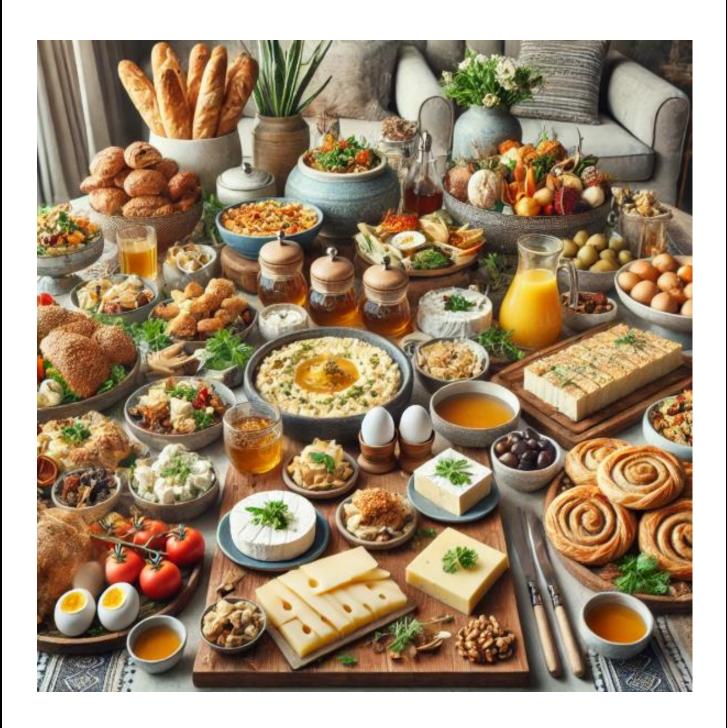
Vegetables and Salads Sliced Tomatoes and Cucumbers, Mixed Olives, Fresh Herbs, Tabouleh, Roasted Red Peppers.

> Nuts and Dried Fruits Walnuts, Almonds, Dried Apricots, Figs.

Sweet Treats Honey with yougurt and almond, walnut Jam, Apricot Jam, Baklava.

Beverages

Tea or Mint Tea, Freshly Brewed Coffee, Freshly Squeezed Orange Juice, Pomegranate Juice.



English Breakfast Buffet Menu

Hot Items

Scrambled Eggs, Fried Eggs, Sausages (Pork or Vegetarian), Bacon, Baked Beans, Grilled Tomatoes, Mushrooms, Hash Browns.

Creamy Potato and Leek Soup:

A classic and comforting soup made with tender potatoes, sautéed leeks, and a touch cream, seasoned with herbs and spices.

Breads and Pastries Toast (White and Wholemeal), English Muffins, Crumpets.

> Spreads Marmalade (Strawberry, Blueberry, Grape)

Cold Items Assorted Cheeses (Cheddar, Red Leicester), Cold Cuts (Ham, Turkey)

> Cereals and Parfait Cornflakes, Muesli, Porridge, Parfait

Beverages English Breakfast Tea, Freshly Brewed Coffee, Orange Juice, Apple Juice, Grape Juice



Persian Breakfast Buffet Menu

Breads Sangak, Barbari, Lavash, Taftoon.

Soup-e Jo (Creamy Barley Soup):

A rich and velvety Persian soup made with barley, milk or cream, and a blend of chicken broth, carrots, and onions.

Cheese and Dairy Feta Cheese, Fresh Butter, Persian Thick Cream.

Spreads and Sweet Delights Carrot Jam, Strawberry Jam, Sour Cherry Jam, Flower Jam, Honey, Date Syrup.

> Egg Dishes and French Fries Nargesi, Scramble Eggs, Boiled Eggs.

Fruits and Nuts Seasonal Fresh Fruits, Dried Apricots, Figs, Raisins, Walnuts, Almonds.

Vegetables Sliced Cucumbers, Sliced Tomatoes, Fresh Herbs (Parsley, Mint, Tarragon, Basil).

> Hot Appetizers Ash-e Reshteh, Adasi, Khorak Loubia.

Olives and Pickles Marinated Olives with Herbs, Mixed Persian Pickles.

> Oat and Cereal Station Milk, Cream, Sugar.

Beverages Persian Tea served in Samavar with Sugar Cubes, Freshly Brewed Coffee.



Turkish Breakfast Buffet Menu

Breads and Pastries Simit, Pişi, Ekmek.

Mercimek Çorbası (Lentil Soup):

A beloved Turkish soup made with red lentils, onions, carrots, and potatoes, blended into a silky texture and seasoned with cumin, paprika, and a hint of mint.

Cheese Selection Tulum Cheese, Kaşar Cheese, Turkish White Cheese, Yağlı Peynir.

> Egg Dishes and French Fries Scramble Eggs, Boiled Eggs

Spreads and Sweets Fig Jam, Sour Cherry Jam, Quince Jam, Honey, Tahini, Grape Syrup.

> Dairy Delights Turkish Butter, Turkish Thick Cream.

Vegetables and Olives Sliced Cucumbers, Sliced Tomatoes, Black and Green Olives.

> Hot Appetizers Börek, Sigara Böreği, Fried Green Hot Peppers.

> > Nuts and Dried Fruits Walnuts, Dried Apricots.

Cold Cuts and Meats Selection of Turkish Cold Cuts.

Beverages Turkish Tea, Turkish Coffee.



Chinese Breakfast Buffet Menu

Staples and Dim Sum

Steamed Dumplings, Steamed Buns (Char Siu, Custard, Vegetable), Rice Noodle Rolls, Congee with Toppings.

Congee (Rice Porridge):

A traditional Chinese breakfast soup made by simmering rice until creamy and smooth. Often served with savory toppings like shredded chicken, green onions, soy sauce, and a drizzle of sesame oil.

> Fried and Savory Items Youtiao, Scallion Pancakes, Turnip Cakes.

Noodles, Soups and French Fries Soy Sauce Fried Noodles, Wonton Soup.

Vegetables and Toppings Pickled Mustard Greens, Sautéed Bok Choy, Marinated Tofu, Chili Oil, Soy Sauce.

> Sweet Treats Egg Tarts, Sesame Balls, Sweet Red Bean Buns.

Fruits Mandarin Oranges, Lychee, Dragon Fruit.

Beverages Soy Milk, Chinese Tea, Freshly Brewed Coffee.



French Breakfast Buffet Menu

Breads and Pastries Croissants, Pain au Chocolat, Baguette, Brioche, Madeleines.

Soupe à l'Oignon (French Onion Soup):

A rich and flavorful soup made with caramelized onions, simmered in a savory beef or vegetable broth, and topped with a slice of crusty bread and melted Gruyère cheese.

Cheese and Dairy Brie, Camembert, Comté, Goat Cheese, Fresh Butter.

Spreads Apricot Jam, Raspberry Jam, Fig Jam, Honey.

Egg Dishes and French Fries Soft-Boiled Eggs, Scrambled Eggs with Herbs, Quiche (Lorraine or Spinach and Cheese).

Fruits and Nuts Strawberries, Blueberries, Grapes, Sliced Melons, Figs, Raisins, Walnuts, Almonds.

> Parfait and Cereals Parfait, Granola with Nuts and Dried Fruits.

Beverages Freshly Brewed Coffee, Espresso, Hot Chocolate, Orange Juice, Selection of Teas.



Live Omelets Station

Asian Omelets Thai Kai Jeow Fish sauce, soy sauce, green onions, chilies, minced pork or shrimp. Served with jasmine rice.

> Japanese Tamagoyaki Lightly sweetened beaten eggs, soy sauce, mirin. Rolled into layers and served as sushi or standalone.

Indian Masala Omelet Onions, tomatoes, green chilies, cilantro, turmeric, cumin. Served with roti or bread.

Korean Gyeran Mari Eggs, carrots, scallions, seaweed, ham or cheese. Rolled into a layered rectangle.

European Omelets

French Omelette Butter, salt, herbs, or cheese (optional). Soft and creamy with no browning. Spanish Tortilla (Tortilla de Patatas) Eggs, potatoes, onions, olive oil. Thick, hearty, and sliced like a pie.

Italian Frittata

Eggs, zucchini, bell peppers, cheese, and meats.

Baked and served in wedges. Ham and Cheese Omelette

4 Cheese Omelette Mozzarella, old cheddar, Havarti, cheddar Vegetable Omelette

onion, com, mushroom, cabbage

Greek Omeleta Feta cheese, spinach, olives, tomatoes, oregano.

Middle Eastern & Mediterranean Omelets

Persian Kuku Sabzi Fresh herbs (parsley, dill, cilantro), walnuts, barberries. Dense and flavorful. Israeli Shakshuka-Style Omelet Eggs poached in tomato sauce with bell peppers, cumin, paprika. Served with pita.

Omelette with Parsley and Onions

Turkish Menemen Omelet Eggs, tomatoes, green peppers, onions, feta cheese. Served with fresh bread.

African Omelets

Moroccan Omelet Eggs, tomatoes, onions, bell peppers, Moroccan spices (cumin, paprika). Often served with flatbread. South African Bobotie Omelet Minced meat, curry powder, apricots, eggs. A sweet-savory fusion.

American Omelets

Denver Omelet Ham, bell peppers, onions, cheddar cheese. Southwestern Omelet Jalapeños, black beans, corn, tomatoes, pepper jack cheese. Often topped with salsa or avocado.

California Omelet

Avocado, bacon, Monterey Jack cheese.

Louisiana Creole Omelet Shrimp, andouille sausage, bell peppers, Creole spices.

Latin American Omelets

Mexican Omelet Chorizo, jalapeños, salsa, queso fresco. Served with tortillas. Argentinian Tortilla de Espinaca Spinach, eggs, garlic, nutmeg. Light and fluffy.



Live Eggs Benedict Station

Classic Eggs Benedict Variations

Traditional Eggs Benedict English muffin, Canadian bacon, poached egg, hollandaise sauce.

Eggs Royale Replaces Canadian bacon with smoked salmon. Eggs Florentine Replaces Canadian bacon with sautéed spinach.

Eggs Hemingway Similar to Eggs Royale but with added capers and dill.

American Variations

California Benedict Adds avocado slices and uses turkey or crab meat. Southwestern Benedict Topped with chipotle hollandaise, chorizo, and salsa.

Hash Brown Benedict English muffin replaced with crispy hash brown patties. BBQ Benedict Topped with pulled pork, BBQ sauce, and crispy onions.

European Variations

Irish Benedict

Uses Irish soda bread and corned beef.

Scottish Benedict Features smoked salmon or haggis with oatcakes.

Italian Benedict Topped with prosciutto, pesto, and a tomato hollandaise. French Croque-Madame Benedict Uses brioche bread, Gruyère cheese, and ham, topped with béchamel sauce.

Asian Variations

Japanese Benedict Incorporates miso hollandaise and uses toasted rice cakes instead of muffins. Thai Benedict Topped with shrimp or chicken, spicy chili hollandaise, and cilantro. Korean Benedict Features bulgogi beef or kimchi, served on rice patties.

Middle Eastern & Mediterranean Variations

Greek Benedict Includes spinach, feta cheese, and tzatziki sauce.

Israeli Benedict Topped with shakshuka sauce and fresh herbs.

Fusion & Modern Variations

Southern Benedict

Served on biscuits with fried chicken and sausage gravy.

hollandaise.

Vegan Benedict Uses tofu or avocado in place of eggs and cashew-based hollandaise.

Truffle Benedict Infused with truffle oil or topped with shaved truffles. Smoked Duck Benedict Features thinly sliced smoked duck breast.

Vegetarian Benedict

Includes roasted vegetables, such as

zucchini or eggplant, with traditional

Turkish Benedict Served with spiced ground lamb, yogurt, and chili butter sauce.



Additional Items for All Buffets

Sugar: White Sugar, Brown Sugar, and Sweeteners. Milk: Whole Milk, Skimmed Milk, 2% Milk, and Plant-Based Options (Almond or Oat Milk). Cream: Fresh Cream, Half-and-Half, and Heavy Cream. And Herbal Tea

We can accommodate dietary restrictions such as gluten-free, dairy-free, vegetarian, and vegan options upon request.

Sandwiches Menu

Italian Roast beef and cheese Roast beef, cheese, special sauce

Chicken alfredo Chicken, mushroom, heavy cream, onion

Cheese Panini Cheddar cheese, tomato, Panini bread

Veggie

Roasted vegetable, spices, herbs

Chopped sandwich Havarti cheese, chips

Beef doner Oven cooked beef, mushroom, spies garlic sauce

Italian Deli Ham, Peperoni, Turkey, Cheese

Tuna sandwich Tuna fish, onion, mayo, corn

Steak and egg

Steak, egg, spices, cheese

Chipotle pulled pork Pulled pork, red cabbage, onion, red pepper chipotlesauce

Sushi sandwich Rice, seaweed, cucumber, mayo avocado, tuna

Turkey melted cheese pesto Turkey, mozzarella, pesto sauce

> Ham and cheese Ham and melted cheese

Chicken fillet Grill chicken, old cheddar cheese, Ranch sauce

Burrata pizza sandwich Creamy burrata, salty prosciutto, sweet fig jam peppery arugula

Chicken doner Ham, salami, pickled, red pepper, lettuce Oven cooked chicken, mushroom, spices tzatzigi

> Falafel V Chickpeas, egg, onion, parsley, herbs garlic

Halloumi Sandwich V Grill halloumi, tomato, red onion, pesto sauce

Egg salad sandwich Egg, pickled, mayo, spices, green onion

Burger Fresh make home maid grill burger with chef sauce and cheese

Curry chickpea salad sandwich V Curry chickpea and vegetable and hummus

Crispy shrimp Shrimp, lettuce, tomato, green pepper tartar sauce

