



INDIAN BUFFET

SOUP

CREAM OF LENTIL

Highly nutritious vegetarian red lentil soup with touch of lime and cracked rice (V, GF)

CHICKEN DHANIYA SORBA

Fresh coriander-scented, light-bodied chicken and tomato broth, served with crispy pita (GF)

SALAD

KIMCHI SALAD

Sweet, sour, and spicy pickled vegetables flavored with Indian spices and sweet chili sauce (V, GF)

ALOO CHAT

A creamy boiled potato salad with dry mango powder and tangy tomato sauce (V, GF)

TANDOORI CHICKEN SALAD

Indian spiced chargrilled chicken salad with onion, green pepper, cilantro, and tangy tomato (GF)

CHANA CHAT SALAD

Chickpea salad with roasted sesame and chopped cilantro (GF)

APPETIZER

POTATO TIKKI

Indian tortilla-crust, deep-fried potato dumplings served with sweet tamarind sauce (V)

CHICKEN MALAI TIKKA

Slow cooked boneless chicken thighs in a rich sauce of double cream, Indian spices, yogurt, honey, and ginger-garlic (GF)

MAIN COURSE

BUTTER CHICKEN

Slow-cooked chargrilled chicken in a tomato and butter sauce with mild spices, a must-try Indian delicacy, served with rice or Indian bread (GF, NP)

FISH CURRY

Baby snapper cooked in coconut milk with mild-spiced Indian herbs, including curry leaves, served with Indian bread or rice (GF, NP)

PANEER MAKHNI

Another popular Indian vegetarian dish, cottage cheese cooked in a tomato and butter sauce, served with Indian stuffed bread or rice (V)

DESSERT

ASSORTED DESSERT SAMPLER

Chef's special assorted mini dessert choice on our cold display with berry compote

Please inform your server of any allergies or dietary restrictions.

Gluten Free (GF) Natural Protein (NP) Vegetarian (V)



ITALIAN BUFFET

SOUP

VEGETABLE MINISTRONE

Basil scented veggie and tomato-based soup with pasta and pesto Genovese (V)

SEAFOOD BROTH

Assorted mixed seafood infused with basil, celery, and tomato (SF)

SALAD

SALAD CAPRESE

Mozzarella and tomato basil salad with balsamic reduction (V, GF)

VEGGIE ANTIPASTI

Artichoke, olives, sun dried tomatoes, Parmesan cheese, and grilled zucchini (V, GF)

CHICKEN CAESAR SALAD

Romaine lettuce with Caesar dressing, Parmesan cheese, pre-boiled egg, and grilled chicken breast (NP)

MILANO ANTIPASTI

Pork salami, olives, sun dried tomatoes, and artichoke (GF)

APPETIZER

ARANCINI

Cooked risotto rice stuffed with mozzarella cheese and tuna, served with garlic aioli

ZUCCHINI ROLLATINI

Grilled stuffed zucchini gratinéed with Parmesan crust and herbs (V)

MAIN COURSE

CHICKEN CACCIATORE

Flour-dusted fried boneless chicken cooked with olives, smoked chicken sausages, and artichoke, served with grilled focaccia bread (GF, NP)

CAPONATA SNAPPER

Grilled baby snapper with eggplant, bell pepper, capers and onion caponata (GF, NP)

BEEF LASAGNA

A traditional beef mince layered and cooked with tomato, cream sauce, and cheese

CHEF'S SPECIAL VEGGIE PASTA

Penne pasta cooked with assorted grilled vegetables and tomato sauce, topped with Parmesan cheese and basil.

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MEDITERRANEAN BUFFET

SOUP

MEDITERRANEAN WHITE BEAN SOUP

A comforting soup made with white beans, chickpeas, and vegetables, seasoned with warm spices like cumin and coriander (GF, V)

MEDITERRANEAN CHICKPEAS AND CHICKEN SOUP

Featuring tender chicken, chickpeas, and vegetables, seasoned with cumin and coriander (GF, NP)

SALAD

HUMMUS

Creamy dip made from mashed chickpeas, tahini, lemon juice, garlic, and olive oil. Smooth and rich, it pairs perfectly with pita bread or raw vegetables (GF, V, VE)

BABA GHANOUSH

A smoky, creamy dip made from roasted eggplants, tahini, olive oil, and lemon juice, with a rich and tangy flavor (GF, V, VE)

TABBOULEH

Refreshing parsley salad mixed with tomatoes, mint, onion, and soaked bulgur, with olive oil and lemon juice (V, VE)

FATTOUSH

Vibrant salad featuring crisp vegetables, toasted pita bread, and a zesty dressing of olive oil, sumac, and lemon (V)

APPETIZER

BEEF KEBBEH

A traditional dish made with ground beef and bulgur wheat, shaped into balls and fried (NP)

FALAFEL

Crispy deep-fried chickpea dumplings with garlic, cilantro, parsley, onion, and za'atar spice, with tahini mayonnaise (V)

MAIN COURSE

CHICKEN SISH TAWOOK

Marinated grilled chicken skewers seasoned with garlic, lemon, and yogurt, served with rice and an onion salad (NP)

BEEF BURRY KEBAB

Minced beef kebab mixed with garlic, cheese, fried onions, Mediterranean spices, spinach, and sumac, served with warm pita, roasted vegetables, and a yogurt cucumber salad (NP)

SHRIMP KEBAB

Shrimp skewers, grilled with garlic and lemon, served with onion rice and a yogurt cucumber salad (NP)

VEGETABLE SHAWARMA

Vegetarian wrap filled with grilled vegetables, hummus, and a blend of herbs and spices, wrapped in warm pita bread (NP)

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CARIBBEAN BUFFET

SOUP

CHICKEN PUMPKIN SOUP

A traditional ripened pumpkin, slow-cooked with chicken, mild herbs, and Caribbean spices (GF)

RED BEAN SOUP

Slow-cooked red kidney beans with Caribbean spices and herbs, naturally rich in vegan protein (GF)

SALAD

FRESH FISH CEVICHE

Fresh local snapper, chopped and mixed with scallion, local hot pepper, and lime juice (GF, SF)

CONCH CEVICHE

Bahamian-style fresh conch salad with sweet pepper, onion, tomato, local hot pepper, and freshly squeezed lime juice (GF, SF)

JERK CHICKEN SALAD

Shredded jerk chicken salad with red onion, assorted bell peppers, and scallion (GF)

ROASTED SWEET POTATO SALAD

Caribbean-style roasted potato salad with mildly spiced BBQ sauce, melted butter, and honey (GF)

APPETIZER

CONCH FRITTER

Deep-fried freshly chopped conch mixed with flour, cornmeal, and local spices, prepared the Caribbean way (SF)

PEPPER SHRIMP

Jamaican-style pepper shrimp with shell, slow-braised with hot pepper, onion, and bell pepper (GF, SF)

MAIN COURSE

CURRY GOAT

Local lamb cooked with curry powder, thyme, onion, garlic, carrot, and potato, served with festival or rice and peas (GF, NP)

ESCOVITCH FISH

Flour-dusted fried fish served with coconut sauce and spicy pickled vegetables, accompanied by festival, rice and peas, or boiled yellow yam (GF, NP, SF)

BRAISED OXTAIL

Slow-cooked Caribbean oxtail delicacies served with Festival or Rice and peas or Boiled Yam (NP)

VEGETABLE RUNDOWN

Sweet potato, pumpkin, beans, carrots, green peas, zucchini, and spinach cooked in coconut sauce, flavored with clove, black pepper, thyme, and all-purpose seasoning, served with festival rice and peas (NP)

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