

*Galleries
Lafayette*

LE GOURMET



LUXURY BUFFET MENU

Cold poached seafood over ice Irish oysters, whole poached tiger prawns, Alaskan crab legs. Served with a selection of dips and sauces

Selection of salads and appetizers

Oak Smoked salmon with traditional garnish

Rare seared tuna with Asian mushroom salad, lime soy dressing

Truffle Burrata mozzarella with heirloom tomatoes and extra virgin olive oil (v)

French bean salad with foie gras and truffle honey

Arabic cold mezze Served with Arabic bread

Hummus with extra virgin olive oil (v)

Tabbouleh with grilled prawns

Fattoush (v)

Moutabel (v)

Italian Antipasti selection

Marinated olives (v)

Buffalo mozzarella and Tomato selection (v)

Roasted peppers with oregano and extra virgin olive oil (v)

Parmesan Reggiano with aged balsamic (v)

Grilled eggplant with goat cheese and fresh basil (v)

Bruschetta Olive oil and rock salt baked focaccia with a choice of toppings:

Fresh Tomato with basil and roasted garlic oil (v)

Ricotta with pesto (v)

Wild mushroom & black truffle

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Asian

Wok-Fried

Peking duck spring roll hoisin sauce

Shiitake mushroom and Asian vegetable spring roll (v)

Chicken and shrimp gyoza

Dim-sum selection

Crystal Shrimp dumplings

Chicken & prawn Siu Mai

BBQ chicken buns

Sushi selection A live station of Sushi Art's freshly prepared Maki rolls, nigiri and spring rolls with Soya sauce, wasabi and pickled ginger

Hot Selection

Angus beef Wellington with roasted vegetables and gravy live station

Moroccan tagine lamb ffaya with preserved lemons served with couscous

Thai style green curry with chicken and Thai basil, served with jasmine rice

Grilled salmon with roasted potatoes and red peppers

Vegetable biryani with raita and poppadums (v)

Fresh pasta

House made potato gnocchi / Tagliatelle verdi / penne with your choice of sauce

Fresh tomato, arrabiata, wild mushroom, pesto

Dessert

Seasonal fruits and berries

Assorted mini éclairs Valrhona chocolate, Rosewater fondant & Cappuccino

Black forest shooter

Tahitian vanilla millefeuille Caramelized puff pastry with vanilla cream

Sphere rouge White ganache, raspberry compote, pistachio biscuit, white chocolate crisp

Candy bar Assorted fresh candies & bon-bons

Farm cheese platter selection with assorted nuts and chutneys (n)

(n) nuts, (v) vegetarian, (s) spicy

Inclusive of 5% VAT