

CAROUSEL LUNCH BUFFET  
ADMINISTRATIVE PROFESSIONAL WEEK  
SPECIAL HIGHLIGHTS  
23 – 27 APRIL 2018  
12PM – 2PM

**Appetisers**

Boiled Baby Lobsters  
Steamed Whole Norwegian Salmon  
Organic Salad Station with Condiments  
Prawns with Mango Salsa and Curry Vinaigrette  
Mixed Seafood Salad with Caramelised Pumpkin with Sunflower Seeds

**APW Specials**

Oven-roasted Strip Loin with Yorkshire Pudding and Jacket Potatoes  
Sous Vide Poached Whole Spring Chicken with Vegetables  
Baked Salmon en Papillote with Potatoes, Roma Tomatoes and Basil  
Seafood Thermidor with Wild Mushrooms  
Live Teppanyaki Prawns

**Sweet Temptations**

Home-made Premium Gelato with Condiments  
Royaltine Chocolate Mousse with Mango Compote  
Hazelnut Pudding with Mixed Berries  
Mixed Nuts Chocolate Bar  
Red Velvet  
Jivara Chocolate Passion Delice  
Tiramisu with Berry Compote

**\*\*The Chef reserves the right to make some changes to the menu,  
depending on freshness and availability of ingredients.**