## Breakfast

Pastry<br>Pancakes or Crêpes with Topping (Strawberry, Caramel, Chocolate or Honey)<br>Selection of Muffins $\mathcal{E}$ Cakes<br>Croissant<br>3-Seeds Crackers \& Bread Basket<br>Fruit Salad

## Cold Items

Mix Cheese Platter
Smoked Salmon
Chia Pudding with Fruits
Honey, Raspberry Jam, Apricot Jam \& Butter

## Hot Dishes

Boiled Eggs 5 min or 7 min
Omelet
Poached Eggs
Grilled Beef Bacon
Roasted Vegetables Tossed with Herbs
Potato hash brown

## Lunch

Soup
Vegetable Minestrone Soup
Tomato Soup
French Onion Soup

Salad
Quinoa Salad
Broccoli \& Bacon Salad
Roasted Pumpkin Arugula Salad

## Main course

Shish Taowok

Grilled Chicken Skewer Served with French Fries and Sautéed Vegetables

Herb Grilled Fish
Served with Spinach \& Vegetable Ratatouille

Bacon Cheese Burger

Grilled Beef Burgers Topped with Cheese \& Bacon

## Dessert

Fresh Fruit Slices
Cream Caramel
Cheese Cake

## Dinner

## Soup

Mushroom Soup
Seafood Soup
Potato Soup
Salad
Mozzarella Caprese
Vine-Ripened tomatoes, Mozzarella, Fresh Basil \& Basil-Infused Olive Oil
Apple Gorgonzola Salad
Granny Smith Apples, Spiced Walnuts, Gorgonzola Tossed with Mixed Lettuce in Italian Vinaigrette

## Main Course

Mushroom Risotto<br>Italian Rice Served with Mushroom Cream \& Parmesan Cheese<br>Filet Mignon<br>Grilled Tenderloin Served with Mashed Potato, Glazed Roasted Carrot, Fried Parmesan Zucchini \& Red Vinegar Reduction

Salmon Sorrento

Grilled Salmon Served with Lemon Butter Sauce, Tomatoes \& Capers

## Desserts

Strawberry Panna Cotta
Fresh Fruit Salad
Warm Chocolate Cake Served with Vanilla Ice Cream
Apple Tart Topped with Almond Cream

All Gluten Free Pizzas \& Pastas are available and are made with Gluten Free Products. Please feel free to share any requests or any further dietary needs with our Management $\delta$ our team will be delighted to help.

