



## Terrace Café in the Evening Preview Menu

### Hors D'oeuvres Selection

Asian Eggplant Roll stuffed with Baby Shrimp and Bean Sprout

Tomato and Mozzarella Fan

Hummus with Crispy Pita Bread

\*Parma Ham & Melon

\*Seafood Salad

Forest Mushroom Tartlet

\*Caramelized Shrimps

Veal Eggplant Involtini

### Cold Buffet

Vegetable Sticks with Egg Dip

Daily Chef's Salad

Mixed Green Salad

\*Wasabi Cream over Wild Salmon Tartare with Sushi Rice and Avocado

Baby Greens with Grapes, Walnuts and Crumbled Danish Blue Cheese  
in Tangy Mustard Vinaigrette

Pachadi Carrot Salad in Curried Yogurt

Caesar Salad

Serrano Ham, Salami, Lomo, Chorizo, Manchego Selection

### Condiments

Onions, Capers, Lemon Wedges, Gherkins, Pearl Onions in Vinegar

### Dressings

Cocktail Sauce, Balsamic, Italian, Thousand Island, Blue Cheese, Ranch

### Cheese Board

Selected International Cheeses

### Sushi Bar

\*A Delicate Selection of Sushi and Sashimi  
Made in front of you by our Sushi Chef

### Hot Buffet

Spiced Harira Duck Soup with Chickpeas, Lentils, Basmati Rice and Coriander

Free-Range Chicken Breast wrapped in Fontina Cheese and Pancetta

\*Dover Sole Meunière with Lemon-Butter Sauce

Vegetable Lasagna with Tomato Sauce and Fresh Genovese Pesto

### From The Pasta Station

Penne Rigate Michelangelo

Penne Rigate with Veal Bolognese Sauce and Porcini Mushrooms

Create Your Own Pasta

### From The Carving Station

72-Hour Slow Braised Beef Short Rib

### From The Wok Station

Pork Chow Mein

### Side Dishes

Steamed Vegetables, Steamed Rice, Baked Potato, Frank's Mashed Potato, Steamed Potatoes

### Sauces

Béarnaise, Hollandaise, Tartar, Gravy, Pepper Sauce, Périgourdine Sauce

### Desserts

New York Cheesecake

Black Cherry Tart

Caramel Apple Charlotte

Yuzu and Venezuelan Chocolate Mousse  
with Hazelnut Croquant

Passion Fruit Cream Puffs with Raspberries

Cabernet-Poached Pears

Marinated Fruit Salad – Assorted Cookies

### Ice Cream and Sorbet