







STARTERS

Spiced lentil salad, tomato, cucumber, fresh herbs

MAIN COURSE

Falafel, roasted pepper hummus, feta cheese, tzatziki, pita bread & quinoa tabbouleh

DESSERT

Matcha Ice Cream

9 | GREEN VITALITY

STARTERS

Kale salad with cranberries, almonds & parmesan cheese

MAIN COURSE

Vegetable lasagna with basil béchamel

DESSERT

Zucchini & Chocolate Cake

10 | NATURAL DELIGHTS

STARTERS

Green salad with goat cheese, apple, pumpkin seeds & apricot vinaigrette

MAIN COURSE

Veggie burger with cumin & turmeric spiced potatoes

DESSERT

Chocolate & Cherry Cake







11 | INDIAN BUFFET

BUFFET

Chana masala (chickpeas in sauce)
Dal (lentils)
Saag aloo (spinach with potatoes)
Basmati rice
Mango chutney
Papadum

DESSERT

Salted Caramel Ice Cream

12 | MEXICAN BUFFET

BUFFET

Rice
Beans
Vegetable fajitas
Cabbage salad with cilantro
Pico de gallo
Guacamole
Homemade tortilla chips

DESSERT

Chocolate & Cherry Cake

13 | EXOTIC GREENS

STARTERS

Pumpkin cream with coconut milk & red curry

MAIN COURSE

Thai noodle salad with vegetables, cilantro & peanut dressing

DESSERT

Lime Bars with Mascarpone Cream

STARTERS

Green super vegetable cream with croutons

14 | HARMONY OF FLAVORS

MAIN COURSE

Soba noodles with roasted eggplant, mango, cilantro & basil

DESSERT

Lemon Mousse with White Chocolate

15 | VEGETABLE TEXTURES

STARTERS

Roasted asparagus

MAIN COURSE

Mushroom risotto

DESSERT

Matcha ice cream

16 | ORIENTAL PLEASURES

STARTERS

Stir-fried vegetables with tofu

MAIN COURSE

Warm sesame noodles

DESSERT

Zucchini & chocolate cake





17 | CLASSIC VEGETARIANS

STARTERS

Vegetarian Caesar salad

MAIN COURSE

Spinach frittata with cherry tomatoes & goat cheese

DESSERT

Chocolate & cherry cake



TASTING OUR WORLD FLAVORS CUISINE

- Same menu must be chosen for the entire group.
- For groups of 12 or more guests, two different menus can be selected for the group