



festive menu 2008

carving station choices

Roasted Moroccan Spiced Bone-In Leg of Lamb
mint sauce

Roasted Chinese 5 spiced Beef Strip Loin
red wine demi glace

Roasted Geon Spiced Berkshire Pork Loin
pomegranate-molasses

Roasted Ras el Hanout Spiced Boneless Turkey
lamb sausage stuffing, pan jus

Baked Arctic Char wrapped in banana leaf
citrus sesame-soy marinade

risotto station choices

Wild Mushroom Risotto

Dungeness Crab Risotto

Mixed Vegetable Risotto

salad stations

Lebanese Fatoush Salad

Crispy Asian Salad

Israeli Cous Cous Salad

Indian Mango Salad

canapés

Prosciutto, Asparagus, Parmesan Cheese

Indonesian Chicken Satays, Honey Peanut Sauce

Vietnamese Tofu Salad Rolls

Grilled Tempura Prawn Rolls

Tandoori Chicken Drumettes

Spicy Thai Beef in a Cucumber Cup

Crab and Asian Salad on a Crispy Shrimp Chip

Seared Eggplant and Whipped Goat Cheese

Grilled Moroccan Lamb Chops

Korean BBQ Ribs

Vegetable Pakora

Pork Gyoza

Har Gow Dumplings

Executive Chef
Mark McEwan

SANAAFIR

Executive Sous Chef
Milton Tanswell