

MORNING COFFEE BREAK MENU

Beverage

Orange juice
Mango juice
Apple juice
TG tea
Lavazza coffee
Sparkling water

Food

Seasonal whole fruits
Almond muffins
Low fat yogurt with pear compote
Gazpacho broccoli soup
Cucumber sushi
Caraway seed bread open sandwich topped with salmon and eggs
Mini croissant with homemade strawberry jam
Muesli with green apple and walnuts

Signature dish

Poached salmon and chili nuts salad in raita dressing
Homemade energy bar

Natural refreshment

Lemongrass and lime wild water
Mixed seasonal fruit smoothie

EXPERIENCE
MEETINGS

AFTERNOON COFFEE BREAK MENU

Beverage

Orange juice
Water melon Juice
Apple juice
TG tea
Lavazza coffee
Sparkling water

Food

Seasonal fruit salad
Mix berry and peanut muffins
Hummus served with pita bread
Oatmeal black berry porridge
Individual chocolate mousse

Signature dish

Individual tuna tataki on with sprouts and homemade caraway seeds bread
Asparagus and salmon wrapped in rice paper served with raita dip

Natural refreshment

Mint and lemon wild water
Banana and strawberry smoothie

EXPERIENCE
MEETINGS

BRAIN FOOD SET MENU

Starter

Traditional salt and sugar cured salmon gravlax served with cucumber and pickle finished with peppered cottage cheese and lemon crunchy brown bread

Main Course

Grilled swordfish in a mango tomato salsa served with ginger Bok Choy and paprika potato crisps

Or

Chinese style sesame chicken with mixed vegetables served with steamed coriander rice

Dessert

Mixed fruit tartlet combine with separate chocolate mousse topped with strawberry ice cream

EXPERIENCE
MEETINGS