

HEDIARD MENU PROPOSAL

BREAKFAST

EGG BENIDECT

Grilled beef bacon, toasted bread with the guest choices white or brown, tomato, poach eggs, asparagus and hollandaise sauces.

MIXED OMELETTE are AVAILABLE BY THE GUEST CHOICES

With dices mixed vegetables mushrooms, bell pepper, tomato, onion, and cheese

ENGLISH BREAKFAST

Grilled beef bacon, potato hashed brown, bake beans, grilled tomato, fried egg, mushrooms, sausages

SCRAMBLE EGG WITH SMOKE SALMON

With creamy spinach served with rocket salad and w or b slice toasted bread

CONTINENTAL BF

With French toasted, pancake served with pancake syrup, fresh fruit salad

STARTER

HOMEMADE CHICKEN LIVER PATE

With melba toast, rocket freeze green and a sweet cranberry sauces

SESAME CRUSHED SALMON FILLET

Sesame-crusted salmon fillet with a refreshing mixed salad, cherry tomatoes, slice onion ring, French dressing

PEPPERED BEEF TENDERLOIN

Seared peppered BEEF tenderloin with green salad and olive truffles

GRATINATED MUSSELS

Oven baked mussels stuffed with vegetables, ritter zucchini and hollandaise sauce

GOAT CHEESE SALADE

Fresh goat cheese served with pesto sauces, rocket salad, walnuts, sun dried tomato and toss in honey balsamic dressing.

SOUP

Oven Roasted tomato With buffalo cheese croutons and pesto sauce

SEAFOOD SOUP

Spicy mixed seafood soup with shrimps, dice of white dorifillet and rouille sauces

ONION SOUP

French GRATINATED onion soup with cheese croutons

MINESTRONE

With based in chicken stock, potato, carrots, celery, leeks, bell pepper, cabbage, green beans, zucchini served with or without bacon. Vegetarian option available

MUSHROOMS SOUP

Creamy wild mushrooms soup served with garlic croutons.

SALADE

CAESAR SALADE

Refreshing romaine lettuce with grilled marinated chicken breast, cherry tomato, garlic croutons, anchovy fillet, shave parmesan, and served with Caesar dressing

GREEK COUNTRY SALAD

Low fat feta cheese, cherry tomatoes, green bell pepper, cucumber, black olives, red onion ring slice, crispy romaine lettuce, toss in lemon olive dressing and oregano.

AVOCADO'S AND SHRIMPS SUPER SALAD

Grilled gulf prawns with avocado quail eggs cherry tomatoes mixed salad cocktail and honey balsamic dressing.

SMOKE SALAMON

Rose formed smoke salmon with mixed salad, caper, dill pickles, pearl onion, cherry tomatoes, and vinaigrette dressing

HEDIARD SALADE

Mixed salad with grilled herbs chicken, black olive, roasted bell pepper, artichoke hearts, sun dried tomato, green beans, and hediard dressing.

SALADE VERTE

Mixed green salad with rocket, lettuce, cucumber, endives, green beans, green bell pepper, and served with French dressing

MAIN COURSE

T-BONE STEAK

Grilled T-bone steak with snow peas, carrots jacket potato and pink pepper corn sauce

VEAL MIDALLION

Grilled veal medallion with saffron mash potato, served with steamed vegetables, gravy sauces.

RACK OF LAMB

Roasted herbs RACK of lamb with pesto cous cous and ratatouille served with rosemary brawn sauces

GRILLED GRATINATED CHICKEN BREAST

With melted emmental cheese, turkey bacon served with steamed vegetables and gravy sauces.

ROASTED DUCK BREAST

Roasted marinated duck breast with garlic herbs mash, steam vegetable and spicy plum sauce.

MIDEASTERN CHICKEN TIKKA CURRY

Chicken tikka curry with tomatoes, bell pepper, cherry tomato, oriental salad and served with fragrant rice.

LIME TWISTED OMANI LOBSTER

Grilled lime twisted lobster and prawns with sautéed vegetables steam new potato and creamy foam pink palmary sauces

SALMON FILLET

Poached salmon fillet with steamed turned potato, asparagus, broccoli and served with creamy saffron clam sauce

RED SNAPPER

Pan-fried red SNAPPER with asparagus, black risotto, French beans, carrots and lemon buttered fennel sauces

TIGER PRAWNS

Sautéed Gulf King prawns with bell pepper, celery, carrots, basil, garlic, served with steamed fragrant rice.

VEGETARIAN MAIN COURSE

Bombay potato saag With spinach, green chili, new potatoes, dried red chili, garlic ginger paste and cumin seeds. spicy

VEGETABLE BALTI

With carrots, cauliflower, broccoli, lady finger, potato served with crackers spicy

SANDWICHES

HEDIARD CLUB SANDWICH

Hediard club sandwich white or brown slice bread with beef bacon, grilled chicken breast, fried egg, tomato, lettuce, slice cheddar cheese, French fries and a glaze of mayo.

VEGETARIANE CLUB SANDWICH

Choices of slice bread white or brown with fresh slice cucumber, avocado, lettuce, pesto sauces and a homemade chunky fries, mixed salad

HEDIARD BEEF or CHICKEN BURGER

Grilled homemade juicy tender beef burger steak with slice cheese, tomato, lettuce, gherkins, sautéed onion ring Portobello mushrooms, coleslaw, French fries and a mustard mayo

CROQUE MONSIEUR

Toasted white slice bread with turkey ham, emmental cheese, béchamel sauces, and served with French fries and salad

STEAK SANDWICH

Sautéed julienne marinated beef with turkey ham, dill pickles, slice tomato, lettuce, ciabata bread served with potato salad, mixed green salad, and horse radish mayo

PASTA'S

MIXED SEAFOOD TAGLIATILE

Mediterranean mixed seafood mussel, squid, shrimps with creamy sauces, served with garlic buttered stick baguette bread

BEEF AND MUSHROOMS WITH ORECHIETTI PASTA

Sautéed julienne beef tenderloin with mushrooms, quail eggs, and served with garlic bread stick

PENNE ARABIATA

Mixed vegetables with spicy tomato sauces served with stick garlic bread

SHRIMPS WITH FRESH NOODLES

Stir fried fresh noodles with shrimps, bell pepper, spring onion, snow peas, cabbage, SERVED with slice garlic bread.

SNACKS MENU

Bouchee Ala Reine

Sautéed chicken breast and mushrooms with creamy sauce in puff pastry

QUICHE AUX POIREAUX or CHICKEN MUSHROOMS

Young leek quiche with salad and French fries

CHICKEN OR BEEF FAJITAS

Sautéed wrap chicken or beef with roasted bell pepper kicking salsa laced, chipotle chillies, melted cheddar cheese in plain tortilla wrap served with salad and French fries.

KIDS SNACKS MENU

FISH FINGER

Deep fried fresh fish finger coated with plain flour, egg, Japanese bread crumbs and served with French fries, coleslaw

CHICKEN NUGGETS

Deep fried chicken nuggets with French fries, coleslaw

SPAGHETTI BOLOGNES

Sautéed minced beef with tomato sauces served with garlic croutons

SIDE DISHES

French Fries	12
Garlic Bread	12
Mashed Potato	12
Potato Wedges	12
Green beans	12

HEDIARD DESSERT

Crème Brulee Crepes Selection of Cheese Board

CAKES & PASTRIES

Assorted Cheese Cake	
Assorted Chocolates	18
Apple Crumble	18
Tiramisu	18
Muffins	18
	10

HEDIARD ICE CREAM

Vanilla	Caramel	10
		(1 scoop)
Hazelnut	Chocolate	20
Pineapple	Tiramisu	(3 scoop)
Mango	Lemon	15
Cookies n' cream	Strawberry	(2 scoop)

HEDIARD DRINKS

FRESH JUICES

FRUIT COCKTAIL	24
ORANGE	20
LEMON	19
MANGO	22
CARROT	19
PINEAPPLE	19
APPLE	19
STRWBERRY	22
SWEET MELON	19
WATER MELON	19
KIWI	22
GRAPEFRUIT	19

MINERAL WATER

MINERAL WATER	10
EVIAN SMALL	12
EVIAN LARGE	16
SPARKLING WATER (PERRIER)	12

ICED TEA

LEMON	18
MINT	18

COFFEES & TEAS

SELLECTION OF HEDIARD COFFEES

SINGLE ESPRESSO	14
DOUBLE ESPRESSO	16
ESPRESSO MACHIAT	14
ESPRESSO COMPANNA	16
TURKISH COFFEE	16
CAPPUCINO	16
CAFÉ LATTE	16
CAFÉ AU LAIT	16
CAFÉ AMERICANO	15
HOT CHOCOLATE	15
MOCCACINO	16

HERBAL TEA

FLOWER	16
PEPPERMINT	16
EXOTIC	16
ROSE BUDS	16
CAMOMILE	16

SELLECTION OF TEAS

GREEN TEA	
JASMINE SILVER SICKLE	30
NATURAL GREEN JAPAN	18
GREEN TEA SENCHA	16
GREEN TEA WITH MINT	16
GREEN TEA APPLE	16

FRUIT SALAD

Hawaiian Fruits	32
Tropical	27
Exotic Melon	27
Banana Split	27

FRENCH SODA

BLUEBERRY	18
BLACKCURRANT	18
CHERRY	18
KIWI	18
STRAWBERRY	18
RASPBERRY	18

SOFTDRINKS

PEPSI	10
PEPSI DIET	10
7-UP	10
MIRINDA	10
MOUNTAIN DEW	10

MILKSHAKES

CHOCOLATE	22
BANANA	22
STRAWBERRY	22
VANILLA	22

SELLECTION OF COLD COFFEES

FRENCH CAPPUCINO	24
FRENCH CARAMEL	24
FRENCH TIRAMISU	24
FRENCH MOCHA	22
ICED MOCHA	22
ICED LATTE	22
ICED CAPPUCINO	22
ICED COFFEE	20

SELLECTION OF BLACK COFFEES

HEDIARD BLEND	16
ITALIAN BLEND	15
BLUE MOUNTAIN	22
COLOMBIE EXCELSELO	15
MOCHA JAVA	15
KENYA BLEND	15

FLAVORED TEA

HEDIARD BLEND	16
BLUE GARDEN	16
SHIRAZ	18
PATIO ANDALOU	18
EARL GREY	16