

Dhonveli Restaurant – Buffet Themes

Maldivian

Bella Italia

Oriental to Maghreb

BBQ Night

Around the World

Delight from Asia

Seafood Buffet

Sample BBQ Night

Salads

Assorted lettuce, marinated Tasmanian salmon, potato salad on mustard sauce, cumin marinated cauliflower with roasted red peppers, stuffed roast beef rolls with hummus and grilled eggplant, Vietnamese glass noodles salad with beef, tomato with fresh basil and basil oil, carrot salad with oranges and raisins, avocado and crab omelet rolls, chicken waldorf salad, Asian flavored vegetables terrine, selection of continental cheese with dried fruits and crackers

Soup and bread station

Cream of spinach with gorgonzola cheese, selection of bread and rolls

Live pasta station

Fettuccine, penne, fusilli, choice of gorgonzola cheese sauce or fresh tomato and basil sauce

From the grill

Lamb chops, tiger prawns, pork tenderloin, chicken breast, fillet steak, tuna kebab, BBQ sauce, lemon butter sauce, peppercorn sauce, mustard and horseradish sauce

From the chaffing dishes

Honey glazed corn on the cob, baked potato with sour cream and chives, grilled tomatoes, mixed grilled vegetables, steamed rice

Desserts

Canadian butter tart, classic apple crumble, chocolate and raspberry mirror cake, Napoleon of bananas with rum cream, lemon spice cake, coffee and khalua brulee, vanilla bean ice cream, butter scotch raspberry and vanilla sauce

Sample Delight from Asia

Salads

Assorted Asian greens, Thai chicken salad, tuna crouton with wasabi and coriander, spicy seafood salad, hot and sour beef salad, rice pepper duck rolls with spicy peanut sauce, mango with snow peas tendrils and shoots, Gado-gado salad, selection of sushi and sashimi, oyster spoon with Thai dressing, Vietnamese herbed pork salad, selected Asian style dressing

Soup and bread station

Tom yam goong, selection of bread and dinner rolls

Action station

Vegetable spring rolls with sweet chili sauce, pepper and Sali calamari with chili and soy dip, Szechuan pepper and five spiced roasted beef fillet with ginger caramelized soy jus, stir fried noodles

From the chaffing dishes

Sweet and sour chicken, stir fried fish with broccoli stalks and hoj sijn sauce, fried lamb with oyster mushroom, garlic and spring onion, pork Thai green curry, steamed rice, fried rice, stir fried Asian green

Desserts

Ginger lime and lemon grass steamed pudding, passion fruit panna cotta, five spice cream brulee, kiwi fruit papaya and rambuttan salad with hot mint caramelized banana and coconut brulee tart, mango charlotte, sticky black rice with coconut mango and bananas, mango and mint ice cream, passion fruit and mango sauce