



THE  
HIGHLINE  
VENUE

# WESTERN MENU





# HIGHLINE MEZZE

SELECT 11X MEZZE OPTIONS: 2 OF EACH OPTION WILL BE PLACED PER TABLE AND REPLENISHED UNTIL MAIN COURSE (MAX 1.5HRS)



**HUMMUS**



**LABNEH**



**BABA GHANOUSH**



**TABOULEH**



**POTATO SALAD**



**SEAFOOD SALAD**



**HOT KIBBEH**



**CHEESE SAMBOUSEK**



**MEAT SAMBOUSEK**



**KIBBEH NAYEH**



**PITA BREAD**



**FETA CHEESE**



**TARAMOSALATA**



**TZATZIKI**



**DOLMADES**



**SPANAKOPITA TRIANGLES**



**GREEK SALAD**



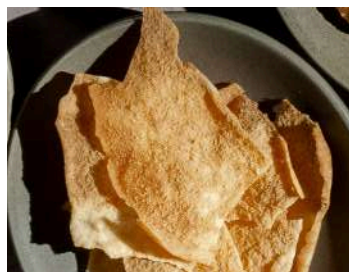
**MIXED OLIVES**



**MIXED NUTS**



**CARROTS & CELERY**



**FRIED BREAD**



**LEBANESE BREAD**



## SHARE PLATTERS



### ANTIPASTO PLATTER

INCLUDES COLD MEATS, OLIVES, MUSHROOMS, ARTICHOKE HEARTS, VARIOUS CHEESES, PICKLED VEGETABLES, BREAD STICKS & CRACKERS



### HOT SEAFOOD PLATTER

INCLUDES 19 PIECES EACH OF CALAMARI SQUID RINGS & GARLIC BUTTER PRAWNS



### COLD SEAFOOD PLATTER

INCLUDES A MIXTURE OF PREMIUM KING PRAWNS (PEELED & DEVEINED, HEAD & TAIL ON) FRESHLY SHUCKED ROCK OYSTERS SERVED ON A PLATTER ACCOMPANIED WITH FRESH CITRUS WEDGES



# CANAPÉS



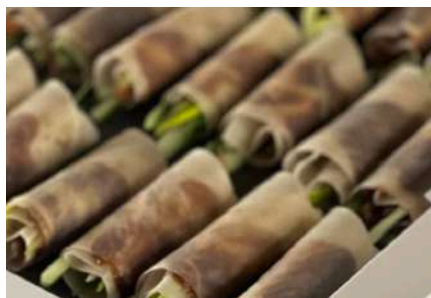
**MEAT SAMBOUSEK**



**FRIED KIBBEH**



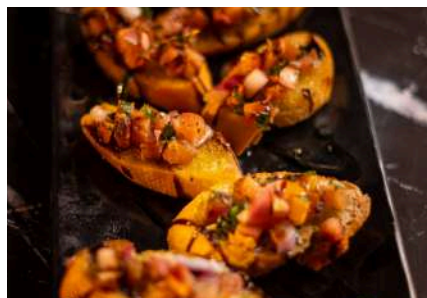
**ARANCINI**



**DUCK PANCAKE**



**TARAMOSALATA BITES**



**TOMATO BRUSCHETTA BREAD**



**CHERRY TOMATO BOCCONCINI SKEWERS**



**BABA GHANOUSH WITH TOMATO SALSA & TEMPURA PRAWNS**



**SLOW BRAISED LAMB SHOULDER WITH SUMAC POTATO FOAM**



**HUMMUS, ZAATAR & BABY VEGETABLES**



**TEMPURA PRAWNS TOPPED WITH CHILLI MAYO**



**SPINACH & CHEESE TRIANGLE PASTRY**



**PRAWN TWISTERS**



**PRAWN CRACKER TOPPED WITH BEEF SIRLOIN, BLACK GARLIC PURÉE & PONZU SAUCE**



**BEEF WAGYU MINI SLIDERS WITH TOMATO CHUTNEY**



# GRAZING STATION

## INCLUDES

- HAM • SALAMI • PROSCIUTTO • MIXED MARINATED VEGETABLES
- MIXED OLIVES • MIXED NUTS • PARMESAN CHEESE • BRIE CHEESE
- BREAD ROLLS • GRISSINI STICKS • CRACKERS

*(HALAL OPTION AVAILABLE)*





# ENTREÉS



★ CHEF'S SELECTION  
 PRAWNS POACHED IN BUTTER  
 SERVED ON A BED OF HERBED  
 BRIOCHE CRUMB WITH CAPSICUM  
 COULIS & A MANDARIN CLOUD  
*(SERVED COLD)*



★ CHEF'S SELECTION  
 SPINACH & RICOTTA  
 RAVIOLI WITH A CREAMY  
 TOMATO SAUCE  
*(V)*



BEEF TORTELLINI WITH CREAMY  
 MUSHROOM SAUCE



PENNE PASTA WITH COOKED  
 FRESH TOMATO, CAPSICUM,  
 OLIVES & BASIL SERVED WITH  
 SHAVED PARMESAN  
*(V)*



SUMAC CRUSTED SALMON  
 WITH SPINACH WAKAME  
 & CRISPY CAVELO-NERO WITH  
 AVOCADO PURÉE  
*(GF) (DF) (SERVED COLD)*



LARGE MUSHROOM FILLED  
 WITH A PARMESAN RISOTTO  
*(GF)*



PROSCIUTTO DI PARMA SERVED  
 WITH TEXTURED FRUIT,  
 SHAVED TRUFFLED PECORINO  
 & BALSAMIC GLAZE  
*(P) (SERVED COLD)*



# MAINS



★ CHEF'S SELECTION  
CHICKEN BREAST SERVED ON A BED OF HERBED RISONI WITH STEAMED BROCCOLINI WITH A TRUFFLED WALNUT SAUCE, GARNISHED WITH A PARSNIP & CARROT NEST



★ CHEF'S SELECTION  
LAMB SHANKS SLOW BRAISED WITH BUTTERED MASH POTATO ACCOMPANIED BY CHEF SELECTION VEGETABLE



SLOW COOKED LAMB NECK SERVED ON CREAMY MASH POTATO & SNOW PEA REMOULADE FINISHED WITH A SWEET POMEGRANATE JUS  
(GF)



BEEF CHEEKS SERVED ON CREAMY MASHED POTATO & CHEF SELECTION VEGETABLES WITH ROSEMARY SAUCE



GRAIN OF PARADISE CRUSTED SIRLOIN, SERVED ON DESIREE POTATO WITH GREEN ASPARAGUS, CARAMELISED ESCHALOT & JUNIPER JUS  
(GF)



STUFFED CHICKEN BREAST WITH SPINACH & RICOTTA CHEESE ON CRUSHED BAKED POTATOES, WITH SERAFINO SAUCE & CHEF SELECTION VEGETABLES



CHICKEN BREAST FILLET ROLLED WITH BREADCRUMBS GARLIC & CHEESE, IN A SERAFINO CREAM REDUCTION, SERVED ON BAKED POTATOES & CHEF SELECTION VEGETABLES



KING FISH SERVED ON HERB CRUSHED POTATO WITH KING BROWN MUSHROOM, PICKLED OYSTER MUSHROOM, SERVED WITH BRUSCHETTA



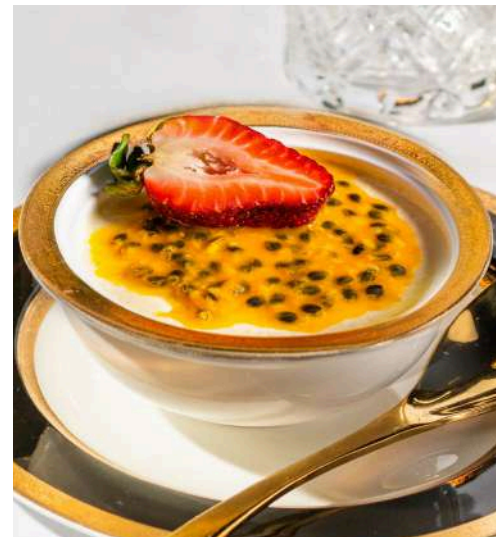
# DESSERTS



★ CHEF'S SELECTION  
TWO LAYERED WHITE & DARK  
CHOCOLATE MOUSSE IN A GLASS  
WITH HONEYCOMB PIECES



★ CHEF'S SELECTION  
CRÈME BRÛLÉE WITH BURNT  
TOFFEE



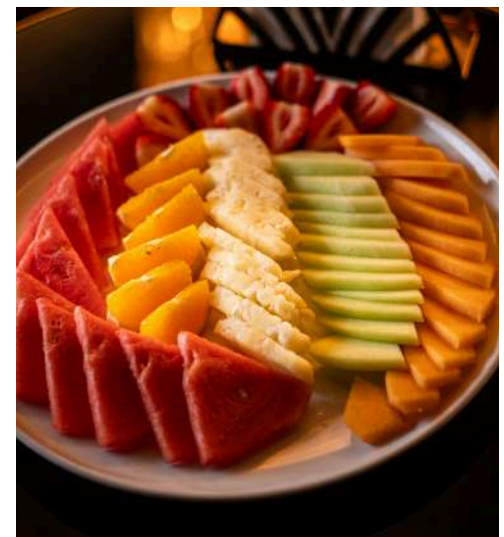
PANA COTTA PASSIONFRUIT



CLASSIC ITALIAN TIRAMISU



LAMINGTON TRIFLE WITH  
CHERRY GEL, CHANTILLY CREAM  
& FREEZE-DRIED CHERRIES



SEASONAL FRESH FRUITS  
(ALTERNATE DESSERT OR FRUIT PLATTER  
PER TABLE)