

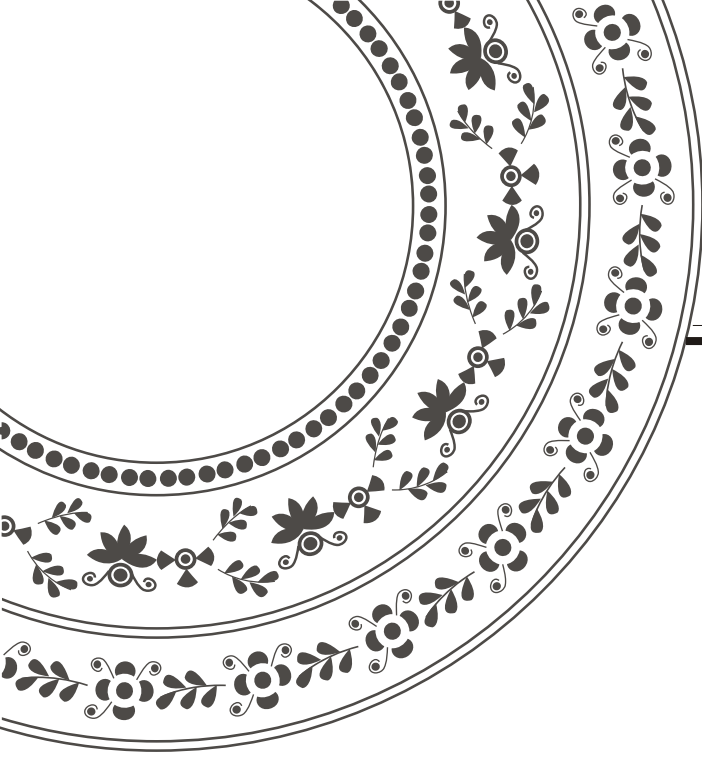
THE LODI

TABLE D'HOTE



SEWARA

— HOSPITALITY & DEVELOPMENT —



Enjoy the delectable cuisine at
Lodi as a multi-course meal

Menu Type

Prices

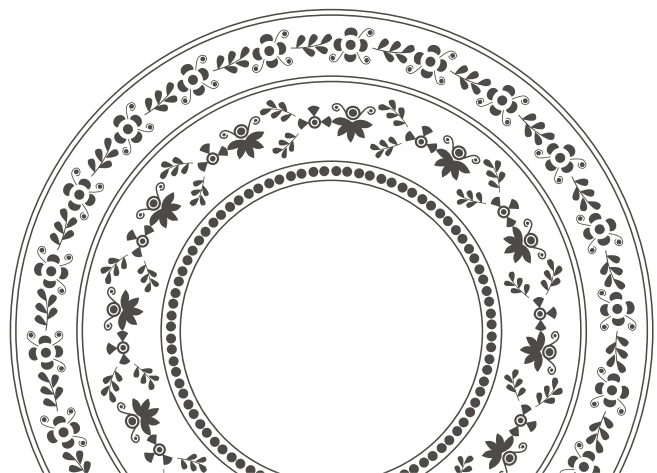
3 course Standard	700++
3 course Deluxe	850++
4 course Premium	1195++
5 course Superior	1495++

Notes

- * Charges are applicable per person.
- * Fixed menus are applicable for a maximum of 25 persons.
- * Mineral water and beverages are charged at a la carté rates.
- * Service charge is levied @ 10% and VAT @ 12.5%.
- * One selection is to be made from the dishes in each course below

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Standard Menu

@ 700++

(Choose any one from the dishes in each course below)

Soup

- Farm fresh celery and tomato broth
- Chilled mint & cucumber

Main Course

- Chilly and garlic flavored chicken morsels with spiced tomato risotto
- Chicken and fresh fruit rolls with honey mustard sauce
- Brochette of garden vegetables with tomato and basil sauce
- Penne with Lodi neapolitan

Dessert

- Lodi chocolate mousse
- Dessert of the day

Deluxe Menu

@850++

(Choose any one from the dishes in each course below)

Appetizers

- Greek style mix of salad vegetables with herb vinaigrette
- Coriander lamb skewers with minted yogurt
- Farm fresh celery and tomato broth
- Chilled mint & cucumber soup

Main Course

- Braised lamb shoulder with Moroccan spices
- Chilly and garlic flavored chicken morsels with spiced tomato risotto
- Brochette of garden vegetables and lemon rice with tomato basil sauce
- Lemongrass and basil flavored summer vegetable curry with steamed rice
- Penne with spinach, sun dried tomatoes and herbs

Dessert

- Lodi chocolate mousse
- Fresh fruit cheese cake
- Dessert of the day

Premium Menu

@ 1195++

(Choose any one from the dishes in each course below)

Starters

- Chicken and fresh fruit kebabs with citrus mango tatrare
- Mushrooms with lemon and white wine
- Seasonal fruit panache with peppered honey dressing

Soup

- Chicken and coriander with herb crouton
- Chilled beet and yogurt

Main Course

- Herb crusted river Sole with greens and citrus butter
- Braised lamb shoulder with Moroccan spices
- Chilly and garlic flavored chicken morsels with spiced tomato risotto
- Brochette of garden vegetables and lemon rice with tomato basil sauce
- Egg plant and red pepper terrine
- Penne with spinach, sun dried tomatoes and herbs

Dessert

- Lodi Chocolate Mousse
- Fresh fruit cheese cake
- Dessert of the day
- Frozen yogurt

Superior Menu

1495++

(Choose any one from the dishes in each course below)

Starters

- House paté of chicken liver and sherry with melba toast
- Chilled smoked salmon and sour cream
- Mushrooms with lemon and white wine
- Zesty mousse of spinach and pimento

Soup

- Chicken and coriander with herb crouton
- Farm fresh celery and tomato broth
- Chilled beet and yogurt

Salad

- Seasonal fruit panache with peppered honey dressing
- Greek style mix of salad vegetables with herb vinaigrette
- Smoked chicken, papaya and cucumber with tamarind

Main Course

- Herb crusted manali trout with citrus glaze
- Braised lamb shoulder with moroccan spices
- Chilly and garlic flavored chicken morsels with spiced tomato risotto
- Penne with bacon and Lodi Neapolitan
- Cottage cheese and tomato with fennel and coriander ragout
- Brochette of garden vegetables and lemon rice with tomato basil sauce
- Summer vegetable risotto

Dessert

- Lodi chocolate mousse
- Fresh fruit cheese cake
- Chilled crepe rolls of seasonal fruits with cinnamon and orange dressing
- Home made fig / peanut ice-cream