



EMPERORS PALACE

THE PALACE OF DREAMS

Working Lunch Menu's 2020

Salads

(Select 3)

Roasted beetroot wedges, rocket, flaked feta, toasted walnuts
Roasted butternut, pumpkin seeds, croutons, caramelized onions, arugula,
vinaigrette

Steamed broccoli, smoked chicken, blue cheese buttermilk dressing
Chopped roast chicken, corn, avocado, black eye beans, ice burg lettuce, lime
dressing

Potato, gherkin, chives, grated egg, tangy paprika mayonnaise

Italian sliced tomato, basil pesto tossed mozzarella, rocket

Three bean and corn vinaigrette

Coleslaw with raisins

Greek salad platter

Italian salad platter

American Build a Burgers - R185 pp

Burger condiments

Shredded lettuce, sliced tomato, sliced onion, sliced gherkin, grated cheddar,
guacamole, sliced jalapeno, ranch dressing, BBQ sauce, Cajun aioli, sweet chili,
grated cheddar,

Buttered Soft Seeded Buns

200g beef patty- 200g chicken patty- 200g falafel veggie patty
Warm sauce-BBQ sauce, creamy mushroom sauce, cracked peppercorn sauce

Braised onions with fresh thyme

Rosemary, rock salt, parmesan cheese crispy roasted then fried potato wedges



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Taste of Italy R185 pp

Ciabatta and Panini loafs with butter and margarine

Chicken and mushroom lasagne

Spinach and feta penne pasta bake

Beef meat balls with spaghetti in rich tomato sauce

Mushroom, pepper, onion, artichoke pan pizza sprinkled with basil pesto

Condiments

Chopped chili in oil, chopped garlic in oil, grated parmesan cheese

Taste of Home R185 pp

Pot bread with butter and margarine

Chicken ala king creamy béchamel sauce, sautéed onions, mixed peppers and mushrooms

Braised beef short rib, onion and mushroom pot pie

Mac and three cheeses

Savoury rice pilaf

Final Sector Something Sweet

(Select 1)

Ice cream station - 6 flavours, cones and condiments

Assorted mini ice creams on sticks

Three tier stand-fudge, churros, bite size chocolate doughnuts, strawberry lamingtons

Seasonal sliced fruits and wedges



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~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R150 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R35.00 per tea break for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 48 hours in advance.

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client