

INTERNATIONAL STALLS

HOW IT WORKS

For less than 50 delegates, choose
1 international stall

For 50-100 delegates, choose
2 international stalls

For more than 100 delegates,
choose **3 international stalls**

ASIAN

APPETISERS

Mixed prawn and spicy shrimp crackers 70 kcal

Crispy vegetable spring rolls with
ginger, soy and chilli dip V 205 kcal

Korean style boneless chicken wings 290 kcal

Jackfruit bao buns V VE 140 kcal

MAIN COURSE

Chicken in black bean sauce 340 kcal

Slow cooked sticky glazed pork belly with pak choi 470 kcal

Vegetable laksa with rice noodles V VE 100 kcal

Vegetable nasi goreng V 255 kcal

ACCOMPANIMENTS

Egg fried jasmine rice V 180 kcal

Stir fried mixed vegetables V VE 50 kcal

Wok fried noodles V 330 kcal

Katsu curry sauce V VE 175 kcal

SALAD

Asian style slaw with Thai mint and
nuoc naam dressing 40 kcal

DESSERTS

Mango and coconut tapioca pudding V VE 300 kcal

Grilled pineapple with honey 130 kcal

Ask for Asian international stall made vegan VE - see symbols for options available.

MIDDLE EASTERN

APPETISERS

Hummus and grilled pittas V VE 235 kcal

Stuffed vine leaves V VE 45 kcal

Beetroot falafel with baba ghanoush V GF VE 180 kcal

MAIN COURSE

Grilled Moroccan chicken thigh with lemon GF 345 kcal

Slow cooked lamb tagine with apricots GF 215 kcal

Lebanese vegetable ragu V VE 155 kcal

Seyadieh on rice with tomato sauce
(dish of the fisherman) GF 355 kcal

ACCOMPANIMENTS

Middle Eastern rice V GF VE 150 kcal

Flatbreads V VE 185 kcal

Golden 'Batata Harra' Arabic potatoes V GF VE 140 kcal

Mint yoghurt V GF 25 kcal

SALAD

Cauliflower and cous cous salad V 200 kcal

DESSERTS

Turkish delight 165 kcal

Milk pudding V GF 190 kcal

Ask for Mediterranean international stall made gluten free GF or vegan VE - see symbols for options available.



(V) No meat or fish | (VE) Vegan available | (GF) Gluten free available

Please note that some of our meat/fish dishes may contain bones. | Adults need around 2000 kcal a day.

IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

INTERNATIONAL STALLS

INDIAN

APPETISERS

Poppadum pieces with Kasundi chutney and mint and coriander yoghurt **V GF** 165 kcal

Tempura onion bhajis with spiced mango dressing **V VE** 300 kcal | **VE** 235 kcal

Boneless butter chicken wings with fresh lime 280 kcal

Vegetable samosa with mint and coriander sauce **V** 230 kcal

MAIN COURSE

Chicken tikka masala **GF** 420 kcal

Chicken jalfrezi **GF** 335 kcal

Vegetable saag **V** 625 kcal

Vegetable biryani with vegetable curry and fresh lime **V VE** 345 kcal

Ask for Indian international stall made gluten free GF or vegan VE - see symbols for options available.

ACCOMPANIMENTS

Pilau rice **V GF VE** 370 kcal

Bang bang potatoes with freshly chopped spring onions **V** 300 kcal

Mushroom bhaji **V GF VE** 200 kcal

SALAD

Refreshing Kachumba salad with lime and olive oil dressing **V GF VE** 40 kcal

DESSERTS

Scooped Kulfi station **V** 200 kcal per scoop average

Indian inspired chai tiramisu 680 kcal

CARIBBEAN

APPETISERS

Fried plantain with reggae-reggae sauce **V** 30 kcal

Jerk boneless chicken wings 250 kcal

Jerk cauliflower wings **V VE** 255 kcal

Zaboca and channa (avocado, chickpeas and tomato) with crispy breads **V VE** 105 kcal

MAIN COURSE

Trinidadian shrimp curry with fresh lime 105 kcal

Bajan chicken with fresh lime **GF** 180 kcal

Jamaican sweet potato curry **V VE** 275 kcal

Caribbean lamb curry **GF** 215 kcal

Ask for Caribbean international stall made gluten free GF or vegan VE - see symbols for options available.

ACCOMPANIMENTS

Coconut rice and peas **V VE** 270 kcal

Wilted spring greens with onions and tomatoes **V GF VE** 40 kcal

Jamaican fried dumplings (Johnny cakes) **V** 365 kcal

SALAD

Caribbean mixed bean salad **V GF VE** 140 kcal

DESSERTS

Banana and rum fritters **V** 105 kcal

Tropical fruit platter **V GF VE** 115 kcal

USA

APPETISERS

BBQ boneless chicken wings 305 kcal

Franks hot boneless chicken wings 195 kcal

BBQ cauliflower wings **V VE** 350 kcal

Cheesy garlic bagel bread pieces with nacho cheese sauce **V** 385 kcal

Cheese and bacon sliders 280 kcal

Lettuce tacos **V VE** 125 kcal

MAIN COURSE

Grilled BBQ pork ribs 540 kcal

Succulent Cajun chicken pieces served with fresh lime **GF** 340 kcal

Vegetable fajita with wraps, guacamole and salsa **V GF VE** 530 kcal | **GF** 520 kcal | **VE** 415 kcal

Mac n cheese with our golden crumb **V** 615 kcal

ACCOMPANIMENTS

Seasoned fries **V GF VE** 245 kcal

Crispy onion rings **V VE** 315 kcal

SALAD

Caesar salad 415 kcal average

American slaw **V GF VE** 110 kcal

DESSERTS

American baked cheesecake with cherry compote **V** 495 kcal

Key lime pie **V** 560 kcal

Ask for USA international stall made gluten free GF or vegan VE - see symbols for options available.



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