



Amber Suite

THE HIVE LONDON

WORLD FOODS BUFFET
MENU

AUTHENTIC ETHNIC BUFFETS

Bored with traditional buffets? Wanting something a little different?

Paul, owner and head chef, has worked with his cosmopolitan team to create a selection of ethnic dishes that summarise a regional cuisine and taste authentic.

South East Asia Selection

Vegetarian Miso Soup

Malay BBQ Chicken Skewers

Vietnamese Vegetarian Spring Rolls

Thai Steamed Vegetable Hirata Buns

Vegetable Tempura

Meat Spring Rolls

Thai Fish Cakes with Asian Slaw

Filipino Rolled Roast Pork Belly with Mango Salsa

Chicken Adobo

Garlic Fried Rice

Japanese Udon Vegetable Curry

Spanish Tapas

Marinated Olives

Baked Bread Griddled

Jamón Serrano y Manchego – Serrano Ham, Manchego Cheese & sweet Chilli Peppers

Sautéed Chorizo with Red Onion, Garlic, Thyme and a hint of Red Wine

Patatas Bravas – cubed Potato with a spicy Tomato sauce and Aioli

Grilled Iberico Pork marinated in Olive Oil, smoked Paprika, Oregano, Garlic and a hint of Cumin

Vegetarian Paella

Pollo al Ajillo – pan-fried Chicken with Garlic, White Wine and seasoning

Rocket and Spinach Salad with Lemon, Parsley and Olive Oil dressing

Caribbean Medley

Vegetable Patties

Mac and Cheese Bake Caribbean style

Fish Escovitch

Rosemary Jerk Lamb

Traditional Jerk Pork

Sweet Potato and Black Bean Curry

Jerk Chicken

Rice and Peas

Sicilian Tapas

Melanzane Parmigiana - Layers of Aubergine, Tomato, Basil and Mozzarella

Arancini - Vegetarian Rice Balls filled with Ragu and coated in Breadcrumbs

Mixed Fennel Salad

Salsiccia al Finocchio - Fennel Sausage on a Mixed Bean Stew with Truffle Oil

Polpette al Pomodoro - Beef Meatballs in Tomato Sauce

Maiale Siciliane - Roasted Sicilian Pork

Penne a la Giardiniera - Baked Penne Pasta with Roasted Vegetables in a light Tomato Sauce
Topped with Sicilian Ricotta

Patate al Forno con Rosmarino - Diced Rosemary Potatoes

Pollo al Marsala - Chicken in a Masala Wine sauce

American Medley

Baked Buffalo Chicken Wings

Mac 'n' Cheese

Whisky glazed BBQ Ribs

Hard-core Coleslaw

Louisiana Jambalaya with Chicken

Texas slow cooked Pork Shoulder

Green Leaf Caesar Salad

Breaded Fish Goujons with Paprika & Chilli Seafood Sauce

Latin Tapas

Fried Plantain
Empanadillas – Vegetable parcels with Cheese
Stove-top Brazilian Ribs
Albondigas - Pork Meatballs
Slow-cooked Latin Chicken
Cochinita Pibil - Pulled Pork Mexican style
Peruvian Spicy Potatoes
Fried Rice
Mexican Bean & Vegetable Stew

Greek Meze

Rustic Bread Selection
Kalamata Olives
Tzatziki and Hummus
Spanakopita - Feta and Spinach Pie
Greek Salad
Souvlaki - Marinated Chicken Skewers
Greek Lamb with Orzo - Slow Roast Shredded Lamb with Pasta Rice
Moussaka – Roasted Aubergine, Potato and Vegetables with Béchamel Sauce
Roast Potatoes with Coriander, Lemon and a splash of Red Wine
Greek Style Herb Rice with Chopped Tomato




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