





Your most precious moment should be celebrated with elegance and style

Gianni's Group has over 10 years of experience specialized in catering functions and organizing events. That is why we know how to provide the best service and create mesmerizing events. Whether it is a small occasion, wedding rehearsal, anniversary, corporate event, dinner or any other occasion, we cater to your every need. From the moment, you share your idea with us until the moment your event is realized, we will make sure your event will be truly unforgettable.

You can create your own fixed menu or select different hors d'oeuvres with endless options from around the world cuisines: Italian, Asian, American or you name it. We provide a well-experienced food & beverage service, and party rentals for any event set up. From live shows and entertainment, to sound and lighting set up, we can definitely succeed in delivering a memorable and unforgettable event for you and your loved ones.







BOOKING TERMS & CONDITIONS

Reservations for our christmas packages may be made via telephone +297 5882599 or e-mail on events@giannisgroup.com





ITALIAN FLAVORS

APPETIZER

Insalata Cesare

Romaine hearts, croutons, Parmesan cheese, house Caesar dressing.

- OR -

Melanzane Parmigiana 🌢

Breaded eggplant, mozzarella cheese, tomato, basil.

- OR -

Minestrone Soup V

Seasonal vegetables, homemade vegetable stock.

MAIN COURSE

Pollo Parmigiana

Lightly breaded chicken cutlets, tomato, mozzarella cheese.

- OR -

Spaghetti Alla Puttanesca 🧳

Garlic, tomato sauce, olives and capers.

- OR -

Gnocchi Alfredo 🐠

Potato dumplings, Parmesan cheese, cream sauce.

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder.

- OR -

Cannoli

Homemade Italian, pastry filled with ricotta.



APPETIZER

Zuppa di Pesce
White fish, shrimp, calamari, black mussels, clams, homemade fish stock.

- OR -

Insalata Caprese 🌢 🤀

Ripe tomatoes, mozzarella cheese.

- OR -

Insalata Cesare

Romaine hearts, croutons, parmesan cheese, house Caesar dressing.

MAIN COURSE

Catch of the day 3

Grilled, Limone, White wine or Livornese.

- OR -

Pollo Allo Zafferano

Free range bone-in chicken breast, saffron sauce.

- OR -

Vitello Alla Parmigiana

Lightly breaded cutlets, tomato, mozzarella cheese.

Risotto Alla Pescatora

Shrimp, mussels, clams, calamari.

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder.

- OR -

Italian Meringue Lemon Cake

Light, moist layered lemon cake covered in Italian meringue.

- OR -

Profiterole

Delicate puff pastry filled with choice of Vanilla, chocolate or strawberry Gelatissimo gelato.

Price \$49.50 | AWG 89 p/p



PREFERITI DELLO CHEF

APPETIZER

Insalata di Polpo 🕏

Marinated Aruban octopus in olive oil and lemon.

Zuppa di Pesce 🤨

White fish, shrimp, calamari, black mussels, clams, homemade fish stock.

Calamari Fritti

Crispy calamari, spicy tomato sauce.

All'Italiana

Imported Italian salami, prosciutto, mortadella, provolone cheese, olives, eggplant in olive oil, mozzarella cheese.

MAIN COURSE

Linguine Ai Frutti di Mare

Mixed seafood, garlic, white wine, tomato sauce.

Lobster Ravioli

Homemade ravioli, Vodka sauce, lobster pulp.

Ossobuco Alla Milanese

Braised veal shank, white wine, Italian herbs.

Scampi Gianni

Spaghetti, shrimp, tomato sauce and hint of cream.

SIDES

Patate al Forno -or- Sautéed Seasonal Vegetables -or- Polenta Fritta

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder.

Chocolate Mousse

Dark chocolate, coffee chantilly, almond brittle.

Profiterole

Delicate puff pastry filled with choice of Vanilla, chocolate or strawberry Gelatissimo gelato.

Cannoli

Homemade Italian pastry filled with ricotta.

Price \$59.50 | AWG 107 p/p





IMPERIAL FAVORITES

STARTER

Edamame V 3

Steamed soybeans, sea salt.

- OR -

Wonton Soup

Chicken broth, shrimp wonton, mushrooms, scallions, soy sauce.

California Roll

Kanikama, avocado, cucumber, masago.

- OR -

Spicy Tuna Bon Bon 🕏

Temari sushi, avocado, Ahi tuna, chili oil.

MAIN

Curry Chicken 3

Indian yellow curry, coconut milk, garlic, tomato, scallions.

- OR -

Korean BBQ Ribs & Pork Belly 🤨

Grilled ribs, pickled vegetables, sweet BBQ sauce.

- OR -

Szechuan Beef

Certified Angus Beef® tenderloin, Asian vegetables, garlic, pepper sauce.

SIDES

Saffron Basmati Rice @

Long grain rice, butter, saffron, onions.

- OR -

Sesame Broccoli 3

Sautéed broccoli, black soy bean sauce, sesame seeds

DESSERTS

Mango Mousse Cake

Crunchy meringue cake bottom, fresh mango mousse, mango gelée.

Gelatissimo Passion Fruit Gelato

Price \$39.50 | AWG 71 p/p

EMPERORS FEAST

APPETIZER

Indian Samosa V

Savory pastry, curry potato, peas.

- OR -

Japanese Mushroom 3

Shiitake broth, Japanese & white mushrooms, glass noodles, scallions.

- OR -

Thai Chicken Noodle Soup

Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs.

- OR -

Salmon Roll 3

Salmon, avocado, cream cheese.

- OR -

Spicy Tuna Bon Bon 🥏

Temari sushi, avocado, Ahi tuna, chili oil.

MAIN

Teriyaki Chicken

Japanese teriyaki glaze.

- OR -

Orange Rock Shrimp Tempura

Sweet & spicy fresh pressed orange sauce.

- OR -

Beef Stir Fry

Certified Angus beef, Asian vegetables, garlic, ginger, oyster sauce.

VEGETABLES

Veggie Stir Fry - OR - Sesame Broccoli

DESSERT

Triple Layer Chocolate Mousse

Chocolate cake, light dark chocolate mousse, white chocolate mousse

- OR -

Cheesecake

Price \$49.50 | AWG 89 p/p

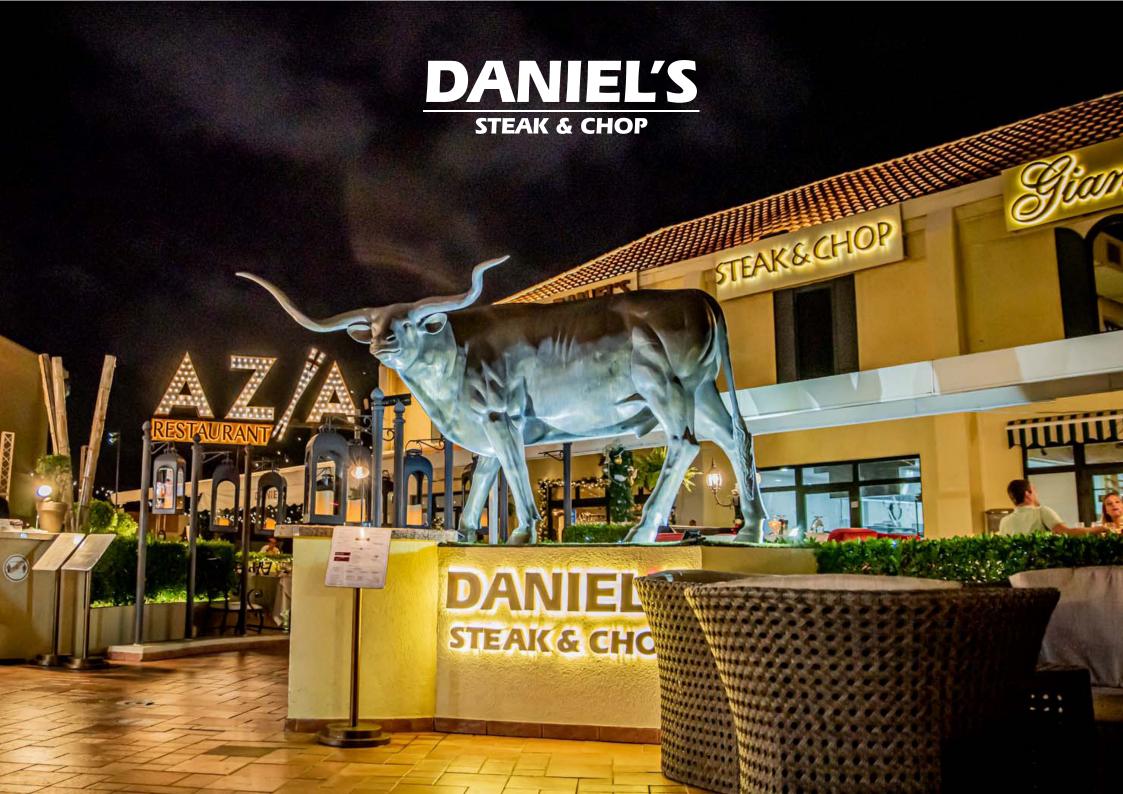


TASTE OF AZIA

This delectable 4-course menu invites you and your guests to indulge in a fusion feast by ordering A La Carte from our main menu. Your choice of, any one (1)

> Soup - OR - Sushi - OR - Main - OR - Side - OR - Dessert

Price \$59.50 | AWG 107 p/p





CLASSIC DANIEL'S

APPETIZER

Caesar Salad

- OR -

Caribbean Lobster Bisque

MAIN COURSE

6 oz. Filet Mignon

- OR -

Grilled Organic Bone-In Chicken Breast

- OR -

Fresh Wild Norwegian Salmon

SIDES

French Fries - OR - Classic Baked Potato

DESSERT

Gelatissimo Gelato

Ferrero Rocher, Coffee or Nutella

- OR -

Cheesecake



DANIEL'S SPECIALTIES

APPETIZER

Beet salad 🧆

Beets, butter lettuce, sliced almonds, burrata, roasted carrots, balsamic vinaigrette.

- OR -

Bacon Jumbo Scallops

- OR -

Seafood Soup Local seafood, house-made seafood stock.

MAIN COURSE

Braised Short Ribs

Red wine reduction.

- OR -

14oz. NY Strip

- OR -

Chilean Sea Bass Fillet

SIDES

French Fries - OR - Truffled Garlic Mashed Potato

- OR - Green Beans

DESSERTS

Mini Profiteroles

- OR -

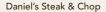
Creme Brûlée

- OR -

Gelatissimo Gelato

Ferrero Rocher, Coffee, Nutella.

Price \$49.50 | AWG 89 p/p



FESTIVE FEAST

APPETIZER

Tuna Tartare

Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts and banana chips.

- OR -

Crab Cakes

- OR -

Caribbean Lobster Bisque

- OR -

Beef Carpaccio
Arugula, housemade dressing, shaved Parmesan cheese.

MAIN COURSE

10 oz. Filet Mignon

- OR -

14 oz. Truffle Rib Eye

- OR -

Grilled Australian Lamb Chops

Fresh Wild Norwegian Salmon

SIDES

French Fries - OR - Truffled Garlic Mashed Potatoes

- OR - Sweet Potato Fries - OR - Baked Potato - OR - Cream of Corn

- OR - Seasonal Roasted Vegetables

DESSERT

Chocolate Mousse

- OR -

NY Cheesecake

- OR -

Gelatissimo Gelato

Ferrero Rocher, Coffee, Nutella

- OR -

Opera Cake









VEGAN MENU for all locations

APPETIZER

Melaneze Parmigiana

Eggplant, vegan cheese, garlic tomatoes, basil

- OR -

Bruschetta Napoli

Diced tomatoes, Italian olive oil, garlic basil

- OR -

Minestrone soup

Seasonal vegetables, homemade vegetable stock

MAIN COURSE

Bucatini Alla Siciliana

Sauteed with tomato sauce, vegan cheese and eggplant

- OR -

Spaghetti Alla Puttanesca

Garlic, tomato sauce, olive and capers

- OR -

Penne Primavera

Sauteed seasonal vegetable with tomato sauce

DESSERT

Vegan Blueberry Cheesecake

Blueberries and lime zest

- OR -

Nutella Vegan Cake

Carrot, brown sugar cashew cream

- OR -

Vegan Tiramisu

Vegan sponge cake, cashew Cream, agave cream





OPEN BAR OPTIONS for all locations

Your choice of pay on consumption or we offer an all inclusive bar package deal on selected wine, premium mixed drinks and soft drinks.

1 HOUR per person \$24.502 HOURS per person \$34.503 HOURS per person \$44.504 HOURS per person \$54.50

Including Martinis and Signature Crafty Cocktails
ADD ONLY \$10



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