



INTERCONTINENTAL.
APHRODITE HILLS RESORT HOTEL CYPRUS

International and Cypriot Night 'A'

Cold decorated displays

Firomeri and Lountza with artichokes on stalk and glazed shallots
Grilled eggplant rolls with Anari cheese, pine nuts and herbs garnished with tomatoes confit
Traditional baked Pork rolo with eggs
Stuffed vine leaves with yoghurt dip
Display of Chicken terrine and Turkey leg galantines
Whole poached Salmon accompanied by smoked Salmon wraps with cream cheese and avocado
California rolls with Wasabi and pickled ginger
Quiche Lorraine and terrine Harlequin
Shots of avocado tartar and grapefruit jelly

Salads

Village salad
Grilled halloumi, rocket, green asparagus crispy pancetta and Pastelaki
Beetroot, potatoes and pickled egg salad
Deep fried cauliflower salad with Tahini and yoghurt dressing
Prawn and Crab mesclun salad with chicory, avocado, orange segments and cashew nuts, shellfish oil vinaigrette
Potato salad with mayonnaise garnished with quail egg and crispy capers
Marinated mushrooms, gorgonzola dressing
Shrimp cocktail with hearts of palm, quail eggs and cocktail sauce

Dips and accompaniments

Taramas, Tahini, Tzatziki, Houmous, roasted pepper dip
Black eye bean dip and caramelized onions
Selection of pickled vegetables, olives and accompaniments
Honey mustard dressing, balsamic vinaigrette
Mayonnaise dressing, "Marie Rose" sauce
Selection from our herbed oil and vinegar display

Cheeses

Our local and international cheese board accompanied by our homemade French baguette and herbed crostini bread, marmalades and chutneys

Bread display

A large variety of our homemade bread rolls and local bread



INTERCONTINENTAL.
APHRODITE HILLS RESORT HOTEL CYPRUS

Hot dishes

Heat lamps

Onion "Banjis"

Lountza, Halloumi, Loukaniko, Pastourma

Live station

Slow roast leg of Lamb filled with halloumi cheese, thyme jus

Main dishes

Beef braise over mushroom ragoût, meat jus

Chicken Souvla

Pork "Afelia" in red wine and dry coriander

Salmon fillets set on a leek and pepper ragoût, saffron sauce

Baked Red Snapper with onions and tomatoes

Macaroni Pastichio

Seasonal vegetables

Leeks and feta rice pilaf

Roast potatoes

Dessert buffet

Rice pudding

Kalo prama

Black forest

Almond and peach tart

Milk chocolate mousse

Doukissa

Galatobureko

Baklava

Panna Cotta in glasses

Pistachio crème brûlée

Opera

Fruit salad

Fruit display

€ 45.00 per person