



INTERCONTINENTAL.
APHRODITE HILLS RESORT HOTEL CYPRUS

International and Cypriot Night 'B'

Cold decorated displays

Hiromeri rolls filled with Anari cheese, pine nuts and herbs
Lountza with artichokes on stalk and glazed shallots
Grilled halloumi cheese and tomato platter drizzled with mint oil
Crudities display with Kefalotyri chunks
Chicken and foie gras terrine, cranberry tartlettes
Assorted smoked fish platter with horseradish aioli
Vegetarian wraps
Maki selection with Wasabi and pickled ginger
Shots of avocado tartar and grapefruit jelly

Salads

Village salad with feta
Mesclum salad with rocket, Goat's cheese wrapped in sesame seeds, crispy Hiromeri, poached pears in red wine and Pastelaki, "epsima" dressing
Potato salad with spring onions and parsley
Marinated mushrooms "A la Greque"
Traditional Chef's salad
Prawn and Crab mesclum salad with chicory, avocado, orange segments and cashew nuts, shellfish oil vinaigrette
Tuna loin "Nicoise" salad
Beetroot and apple salad

Dips and accompaniments

Taramas, Tahini, Tzatziki, Houmous, roasted pepper dip
Black eye bean dip and caramelized onions
Light soya sauce
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



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Hot dishes

Heat lamps

Spring rolls, sweet chilly sauce
Grilled Sheftalia and pitta

Live station

Pork "Flamantzeri" in red wine and dry coriander

Main dishes

Beef braise over mushroom ragoût, meat jus
Chicken Souvla
Lamb "Tavas" with courgettes and potatoes
Salmon and Grouper fillets set on a leek and pepper ragoût, saffron sauce
Traditional village ravioli with minted halloumi
Grilled vegetables
Stuffed vegetables and Koupepia
Leeks and feta rice pilaf
Roast potatoes

Dessert buffet

Rice pudding
"Kalo prama"
Tiramisu
Lemon tarts
Milk chocolate mousse
Galatobureko
Baklava
Panna Cotta in glasses
Pistachio crème brûlée
Opera
Sponge cake with fresh cream and raspberry filling
Fruit salad
Fruit display

€ 47.00 per person