

Christmas Day

LUNCH BUFFET

Fish Display

Marinated Prawns with Chilli Mayonnaise
Crab, Shrimps & Avocado, Wasabi Mayonnaise Sauce
Marinated Salmon Gravlax
Smoked Halibut

Meat Display

Traditional Cyprus Smoked Pork Chiromeri with Sweet Melon
Chicken Terrine with Pistachios & Prunes, Cranberry Jam
Foie Gras Ganache
Slow-cooked Pork Loin with Apple Sauce

Vegetable Display

Asparagus Tart
Stuffed Vegetarian Vine Leaves with Yoghurt Dip
Tomato & Feta Cheese with Olive Oil & Oregano

Live Asian Station

Bao Buns with Duck Confit

Sushi Selection

Maki

Rainbow Maki Poached Prawns, Salmon, Tuna, Marlin, Ebiko Maki
Smoked Salmon Philadelphia Roll with Cream Cheese & Avocado
Spicy Negitoro Maki, Spicy Tuna, minced with Spring Onions & La-yu
Futomaki Tamagoyaki, Salmon, Poached Prawns & Inari with Mayonnaise
California Maki Crab Stick, Avocado & Cucumber,
Mayonnaise & Masago
Yasai Tempura Maki, Mixed Vegetable Tempura, Roasted Sesame Seeds

Nigari

Sake Salmon
Maguro Tuna

Sashimi

Sake Salmon
Maguro Tuna

Salads

Traditional Village Salad with Romaine Lettuce, Cucumber,
Tomatoes, Feta Cheese, Black Olives, Capers
Radicchio, Chicory, Chicken Fillet with Baby Pears & Blue Cheese
Cauliflower Florets with Black Olives & Tahini
Marinated Fish & Seafood Salad
Turkey Salad with Chestnuts, Dried Figs, Cranberry Dressing
Tomatoes, Mozzarella & Basil Salad
Traditional Caesar Salad
Wild Rocket, Sun-dried Tomatoes, Pine Nuts & Kefalotyri Salad
Grilled Baby Potatoes with Fried Pancetta & Black Olive Rings

International & Local Cheese Board with Dried Fruits & Nuts

Soft, Hard & Semi-Soft Cheeses with Assorted Nuts,
Lavash, Crackers & Fruit Jams

Soup

Smoked Parsnip Soup with Five Spice

Carving

Slow-roasted Pork with Rum Sauce
Salmon Coulubiach with Champagne Sauce
Roast Turkey with Cranberry Sauce

Main Dishes

Tenderloin of Beef on Poker Di Funghi Ragoût, Calvados & Prune Sauce
Grilled Corn-fed Baby Chicken on Grilled Vegetables with Ladolemono
Lamb Souvla with Oregano
Veal Fillet on Herbed Polenta with Honey & Mustard Sauce
Broiled Black Cod, with Asparagus Fricassee, Truffle Aroma
Winter Vegetables
Brussels Sprouts
Leek & Feta Pie
Oriental Rice
Potato Cakes

Pasta Station

Spinach & Ricotta Ravioli with Creamy Tomato Sauce
Casarecce with Taleggio, Fontina & Mascarpone Cheese au Gratin

Desserts

Exotic Fruit Charlotte, Doukissa,
French Apple Tart, Raspberry Tart,
Forest Fruit Parfait, Banoffee Pie,
Chocolate, White Chocolate with Caramel Bûche de Noël,
Pralina Bûche de Noël, Pistachio Tartaletes,
Mango Mousse, Chocolate Ganash Cake,
Ginger Crème Brûlée, Oreo Chocolate Cake,
Caramelised Mixed Nuts Tart, Christmas Cake,
Melomakarona, Kourabiedes,
Kourabiedes with Dates,
Christmas Cookies, Pear Crumble

Exotic & Seasonal Fresh Fruits

Adults € 75.00 / Children € 37.50