

New Year's Eve Dinner

Buffet Menu

Salads

Traditional Cyprus Salad with Cucumber, Tomatoes, Feta Cheese, Black Olives

Green Pepper, Radish, Extra Virgin Olive Oil

Caesar Salad with Chicken, Cherry Tomatoes, Parmesan Slivers, Garlic Croutons

New Year's Salad with Mixed Greens, Pomegranates, Mango, Walnuts, Dried Figs, Cherry Tomatoes & Halloumi Flakes

Wild Marinated Mushrooms with Extra Virgin Olive Oil & Lemon

Barbeque Seafood, Green Mango Salad

Beetroot Salad with Lime Yoghurt, Walnuts, Celery

Spinach with Orange & Grapefruit Segments, Grilled Vegetables, Walnuts & Goat's Cheese

Rocket, Sun-dried Tomatoes, Roasted Pine Nuts & Parmesan

Japanese Coleslaw Salad with Raisins

Grilled Bok Choy toasted with Bell Peppers & Sesame Dressing

Fish Display

Decorated Poached Salmon with Chilli Mayonnaise,

Marinated King Prawn Pyramid with Sweet Chilli Sauce,

Tuna Tataki with Teriyaki Sauce on Seaweed Salad,

Marinated Green Mussels with Garlic & Mango Vinaigrette,

Smoked Salmon Rose, Sour Cream,

Marinated Beetroot & Gin-cured Salmon Gravlax,

Seafood Terrine, Orange Aspic, Hollandaise Sauce,

Seared King Scallops with Mango Relish

Meat Display

Smoked Duck Breast with Cranberry Sauce, Truffle & Foie Gras Terrine,

Port Wine Glaze, Beef Carpaccio with Wild Rocket, Wholegrain

Mustard, Capers, Parmesan Cheese, Olive Oil & Lemon, Antipasti Platter

Game Terrine, Prunes & Apricots, Fig Marmalade

Prosciutto di Parma with Sweet Melon.

Vegetable Display

Marinated Green Asparagus Platter, Béarnaise Sauce

Buffalo Mozzarella & Tomato Platter, drizzled with Pesto

Roast Zucchini Wedges, coated with Parmesan Cheese

Quiche with Spinach & Goat's Cheese



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Sushi Selection

MAKI

New Year's Day Rainbow Maki, Colourful Triangle Maki of Mixed Sliced Fish with Wasabi Cream

California Maki Crab Stick, Avocado, Cucumber with Mayonnaise & Masago

Smoked Salmon Philadelphia Rolls with Cream Cheese, Avocado & Cucumber

Spicy Negitoro Maki

Spicy Tuna minced with Spring Onions & Layu

Dynamite Futomaki Tamagoyaki

Salmon, Poached Prawns & Inari with Mayonnaise, Yasai Tempura Maki

Mixed Vegetable Tempura with Roasted Sesame Seeds, Kappa Maki, Cucumber Maki

Inari Maki, Braised Sweet Tofu Maki

NIGIRI

Sake Salmon | Ebi Prawn Sushi | Maguro Tuna

SASHIMI

Sake Salmon | Maguro Tuna

Cold Live Station

Section of Fresh Oysters & Station with Condiments

Boiled Blue Lobster Cocktail Sauce, Tartar Sauce, Mignonette Sauce, Lemon Wedges, Tabasco

Caviar Section

Salmon Caviar | Seaweed Caviar

Tobiko with a selection of Vegetarian Caviar & Condiments (Blinis, Melba Toast, Yellow Egg, White Egg, Capers, Parsley, Sour Cream, Lemons)

International & Local Cheese Board with Dried Fruits & Nuts
Soft, Hard & Semi Soft Cheeses with Assorted Nuts, Lavash, Crackers & Fruit Jams

Soup

Wild Mushroom Soup, Truffle Oil



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Carvery

Roast Baron of Lamb, Thyme Jus
Beef Rib Eye with Béarnaise Sauce, Pepper Sauce, Mustards
Honey Glazed Gammon with Pineapple Sauce

Main Courses

Roast Fillet of Black Cod with Citrus Crust & King Prawn
on Fennel Ragoût, Saffron & Vanilla Sauce
Marinated Grilled Chicken with Lime & Ginger on Grilled Vegetables
Slow-cooked Roast Duck with Creamed Savoy Cabbage, Wild Forest
Sauce, Slow-cooked Veal Striploin on Lobster Cream Polenta, Garlic Veal Jus
Seared Pork Tenderloin on Asparagus with Gorgonzola Sauce
Wild Mushroom & Saffron Rice, Dauphinoise Potatoes
Spinach Soufflé
Grilled Winter Vegetables

Pasta Station

Baked Spinach & Ricotta Cannelloni with Creamy Tomato Sauce
Casarecce with Mushrooms, Rocket, Sun-dried Tomatoes & Cream

Desserts

Pralina Brownies | Pyramid of Choux Macaroons | Tiramisu
Exotic Fruit Tart
Bitter Chocolate Mousse | Pistachio Panna Cotta
Blackcurrant Cheesecake | Chocolate Truffles | Assortment of Chocolate Pralines
Mille-feuille | White Chocolate Mousse with Rum | Strawberry Pavlova
Cherry Trifle | Soft Chocolate Tartallete | Lime & Mango Semifreddo
White & Dark Florentines | Milk Chocolate with Amarena Cherries
Chocolate Parfait with Italia Meringue | Kourabiedes | Kourabiedes with Dates
Chocolate Fountain with Condiment of Fruit Skewers | Choux Caramel
Crème Brûlée | Crêpes Suzette

Exotic & Seasonal Fresh Fruits

Adults
€170.00

Children
€85.00

