



New Year's Eve Dinner

Buffet Menu

Fish Display

Whole Poached Salmon with Salmon Medallions, Saffron Aioli
Marinated Tiger Prawn Pyramid with Sweet Chilli Sauce
Tuna Tataki with Teriyaki Sauce on Seaweed Salad
Marinated Green Mussels with Garlic & Mango Vinaigrette
Norwegian Smoked Salmon with Sour Cream
Seafood Terrine on Orange Aspic with Citrus Hollandaise
Marinated Pan-fried King Scallop with Mango Relish

Meat Display

Smoked Duck Breast with Forest Fruit Compote
Truffle & Foie Gras Terrine with Forest Fruit Sauce
Beef Carpaccio with Wild Rocket, Grain Mustard, Capers, Parmesan, Olive Oil & Lemon
Antipasti Platter
Game Terrine, Prunes & Apricots, Fig Marmalade

Vegetable Display

Marinated Green Asparagus Platter
Buffalo Mozzarella & Tomato Platter, drizzled with Pesto & Balsamic Glaze
Roasted Zucchini Wedges coated with Parmesan
Classic Quiche Lorraine

Sushi Selection

Nigiri

Sake Salmon, Sushi Ebi Prawn, Maguro Tuna

Sashimi

Sake Salmon, Maguro Tuna





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Maki

- Rainbow Roll - filled with Crispy Prawns, topped with Tuna, Salmon & Avocado Spread with Japanese Mayonnaise
- Salmon Nation Maki - Fresh Salmon, Crunchy Salmon Skin, Cucumber with Apple Mayonnaise
- California Roll - Crab Stick, Avocado & Cucumber in Japanese Mayonnaise
- Tuna Roll - Fresh Tuna Loin, Mango with Spicy Mayonnaise
- Crispy Prawn Roll - Breaded Prawns, Cream Cheese & Avocado
- Dynamite Roll - Crispy Salmon Skin, Mango with Alaska Sauce
- Farmers Futo Maki - Fresh Farm Vegetables mixed with Inari (Marinated Dried Tofu)
- Kappa Maki Cucumber Maki

Cold Live Station

- Section of Fresh Oysters & Station with Condiments
- Cocktail Sauce, Tartar Sauce, Mignonette Sauce

Salads

- Iceberg Salad with Parmesan, Cherry Tomatoes, Crispy Bacon Bits & Garlic Croutons
- Traditional Cyprus Salad with Cucumber, Tomatoes, Feta Cheese, Black Olives, Green Peppers, Radish, Extra Virgin Olive Oil
- New Year's Salad with Mixed Greens, Pomegranates, Mango, Walnuts, Cherry Tomatoes, Red Onions, Peppers & Fresh Mint
- 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
- Wild Rocket Leaves, Sun-dried Tomatoes, Cherry Tomatoes, Roasted Pine Nuts & Parmesan
- Asian Coleslaw Salad with Raisins





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International & Local Cheese Board with Dried Fruit & Nuts

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

Soup

Wild Mushroom Soup, Truffle Oil

Carvery

Slow-cooked Baron of Roast Leg of Lamb, Thyme Jus
Roast Beef Rib Eye with Béarnaise Sauce, Pepper Sauce, Mustards
Honey-glazed Gammon with Pineapple Sauce

Main Courses

Broiled Fillet of Salmon with Citrus Crust & King Prawns on Fennel Ragoût,
Saffron & Vanilla Sauce
Grilled Chicken with Lime & Ginger on Grilled Vegetables with Citrus Vinaigrette
Seared Duck Fillet with Fermented Savoy Cabbage, Wild Forest Fruit Sauce
Roast Veal Striploin on Lobster Cream Polenta, Truffle Sauce
Pork Tenderloin on Asparagus with Gorgonzola Sauce
Wild Mushroom & Saffron Rice
Potato Cakes
Spinach Soufflé
Grilled Winter Vegetables





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Pasta Station

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

Desserts

Coconut Rock Cake, Cherry Brownies, Pyramid of Choux, Macaroons, Opera Cake, Tiramisu,
Fresh Fruit Tart, Amarena Chocolate Mousse, Raspberry Panna Cotta, Chestnut Cheesecake,
Chocolate Truffles, Assortment of Chocolate Pralines, Coffee & White Chocolate Mousse with
Rum, Strawberry Pavlova, Cherry Trifle, Honey & Chocolate Tartallete, Lime & Mango
Semifreddo, White & Dark Florentines, Caramel & Chocolate with Amarena Cherries,
Chocolate Parfait with Italian Meringue, Kourabiedes, Kourabiedes with Dates,
Chocolate Fountain with Fruit Skewers, Crêpes Suzette
Exotic & Seasonal Fresh Fruits

Adults €160.00/ Children €80.00

