



New Year's Eve Dinner

Buffet Menu

Cold Display Platters

Tuna Tataki with Miso Sauce on Seaweed Salad
Marinated Green Mussels with Mango Vinaigrette
Poached Decorated Salmon with Cucumber Scales
Selection of Fresh Oysters with Condiments
Octopus Carpaccio with Wild Rocket, Citrus Segments, Capers, Olive Oil & Lemon
Burratini & Heirloom Tomato Platter
Marinated Asparagus Platter

*A wide selection at the Sushi Atelier including:
Hosomaki, Uramaki, Nigiri, Sashimi*

Soup

Oven-roasted Potato & Leek Soup with Five Spices

Salads

Tomatoes, Red Onions, Peppers & Fresh Mint
Mango & Seafood Salad
Beetroot Salad with Lime Yoghurt, Walnuts, Celery Hearts
Caesar Salad with Chicken, Parmesan Slivers, Garlic Croutons
Winter Salad with Mixed Greens, Pomegranates, Mango, Walnuts, Cherry Tomatoes
Spinach with Orange & Grapefruit Segments, Grilled Vegetables, Walnuts & Goat's Cheese
Rocket, Sun-dried Tomatoes, Roasted Pine Nuts & Parmesan
Traditional Cyprus Salad with Cucumber, Tomatoes, Feta Cheese, Black Olives, Green Peppers, Radish, Extra Virgin Olive Oil
Wild Marinated Mushrooms with Extra Virgin Olive Oil & Lemon





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Carvery

Black Angus Rib Eye with Béarnaise Sauce, Pepper Sauce, choice of Mustards
Honey-glazed Gammon with Pineapple Sauce
Roasted Leg of Lamb, Thyme Jus

Live Pasta Station

Create your own Pasta with a wide variety of Toppings, Sauces & Pastas

Main Courses

Veal Striploin on Creamy Seafood Polenta, Garlic Veal Jus
Marinated Grilled Chicken Breast with Lime & Ginger on Grilled Vegetables
Pan-fried Supreme of Duck with Creamy Savoy Cabbage, Orange Sauce
Citrus-crusting Fillet of Salmon & Sea Bass on Fennel Ragoût, Grain Mustard Sauce
Pork Tenderloin on Asparagus with Gorgonzola Sauce
Ricotta Ravioli with Cheesy Cream Sauce
Wild Mushroom & Saffron Rice
Baby New potatoes
Seasonal Vegetables





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Desserts

Chocolate Brownies, Pyramid of Caramel Bites, Macaroons, Opera Cake, Tiramisu, Exotic Fruit Tart, Bitter Chocolate Mousse, Cinnamon 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 Italian Meringue, Kourabiedes, Kourabiedes with Dates, Exotic & Seasonal Fresh Fruits

International & Local Antipasti

Cheese Platter with Dried Fruit & Nuts

Adults €125.00 / Children €87.50

