



BREAKFAST

Menu

Fresh Orange Juice

Fruit Yogurt

Greek Yogurt

Selection of Bread

Honey and Charcuteries Platter

Boiled or Scrambled Eggs

Fresh Fruit Platter

35 EUR/ PER PERSON*

*Please note that there is a minimum order of 4 person per menu



GOURMET FISH

Canape

Smoked Salmon Roulade with Herbed Cream Cheese and Salmon roll

Marinated Prawn with Avocado Tartar and Chilly Mayonnaise

Vegetarian Dumpling with Soy Mayonnaise

Salads

Village Salad with Tomato, Cucumber, red Onion, Peppers and Feta Cheese

Quinoa Salad with mix greens, Mango, Red Peppers and Coriander

Selection of Dips and Pitta Bread

Main

Warm Octopus Carpaccio with Avocado Cream and Citrus Vinaigrette

Grilled Calamari with Vierge sauce

Oven Baked Prawns with Tomato sauce and Crumble Feta Cheese

Sauté Fillet of Seabass set on Julien Vegetables

Tuna Tataki with Pepper crust set on Wakame Salad

Potatoes and Grilled Vegetables

Desserts

Cheese Platter

Strawberry Panacotta

Fresh Fruit Platter

140 EUR/ PER PERSON*

*Please note that there is a minimum order of 4 person per menu



GOURMET MEAT

Canape

Smoked Duck and Dry Fruits Canape

Platter of Charcuteries and Pickled Vegetables

Salads

Rocket Salad with green Apple, Cherry Tomatoes, Parmesan flakes and Balsamic Vinegraitte

Main

Beef Fillet on Mushroom Ragout

French cut Rack of Lamb with Grilled Vegetables and Thyme Jus

Corn Feed baby Chicken served with sauté Baby Potatoes and Rosemary

Pork Fillet Roulade with Mustard sauce

Desserts

Cheese Platter

Strawberry Panacotta

Fresh Fruit Platter

120 EUR/PER PERSON*

*Please note that there is a minimum order of 4 person per menu



SURF & TURF

Salads

Prawn salad with mix greens, cherry Tomatoes, Cucumber and crispy Bacon

Vegetarian Dumplings with Soy Mayonnaise

Beef Fajitas with red Onion and mix Peppers

Main

Grilled Chicken with BBQ sauce

Grilled Prawn souvlaki with Pineapple

Jacket Potatoes

Grilled Vegetables

Desserts

Strawberry Panacotta

Fresh Fruit Platter

80 EUR/PER PERSON*

*Please note that there is a minimum order of 4 person per menu



TRADITIONAL FISH

Salads

Traditional Cyprus salad with Tomato, Cucumber, Red Onion and fried Halloumi

Selection of Traditional dips and Pitta Bread

Main

Grilled Octopus with Oregano and Olive Oil

Calamari Marinated with Fresh Herbs

Oven Baked Prawns with Coriander and Lemon

Grilled Seabass

Potatoes and Grilled Vegetables

Desserts

Fresh Fruit Platter

75 EUR/ PER PERSON

*Please note that there is a minimum order of 4 person per menu



TRADITIONAL MEAT

Salads

Traditional Cyprus salad with Tomato, Cucumber, Red Onion and fried Halloumi

Selection of Traditional dips and Pitta Bread

Main

Pork Siefertalia served with Cucumber and Onion salad

Chicken souvlaki marinated with Mint

Pork Belly with Red Wine and Coriander sauce

Grilled Potatoes and Vegetables

Desserts

Fresh Fruit Platter

60 EUR/PER PERSON

*Please note that there is a minimum order of 4 person per menu



ASIAN FUSION

Main

MAKI SELECTION

VOLCANO ROLL

SMOKED SALMON ROLL

SPIDER CRUNCHY ROLL

RED DRAGON ROLL

SALADS

SEAWEED SALAD (V)

ALASKA KING CRAP SALAD

STARTERS

EBI TEMPURA

HARUMAKI (V)

CRISPY SEAFOOD GYOZA

MAIN COURSE

YASAI YAKI SOBA (V)

GRILLED SALMON TERIYAKI

110 EUR/PER PERSON