



★ **OVAL BALLROOM ~ NEW YEAR'S EVE ~ BUFFET DINNER**  
Tuesday, December 31, 2019

**Salads**

- ★ Radicchio and spinach with figs, berries, cottage cheese and hazelnuts
- Caesar salad with crispy bacon and Parmigiano flakes
- Classic Greek salad
- Tomato and mozzarella salad with basil leaves and black olives
- Apple and celeriac salad with yoghurt-lime dressing and roasted walnuts
- Sweet potato quinoa salad with cranberries, pistachios and balsamic maple dressing

**Dips and Dressings**

- Chili mayonnaise, spicy cheese dip, "tzatziki", mustard vinaigrette, balsamic vinaigrette, pesto oil and anchovy-garlic dressing

**Starters**

- Cheese platter and charcuterie display
- Oyster mushrooms in baby rocket leaves
- Grilled asparagus with truffle oil and grated Scamorza cheese
- Rucola leaves, antipasti artichokes, semi-dry tomatoes

- and pine seeds
- Selection of marmalades, nuts and crostini

**Starters ~ Fish Corner**

- Tiger prawns pyramid
- Whole poached salmon
- Smoked and marinated salmon
- Seafood platter
- Sushi and Maki selections with soya sauce, pickled ginger and wasabi
- Avocado and crab meat in mango sauce verrine

**Main Course**

- Stir-fried chicken in oyster sauce with vegetables and toasted sesame seeds
- Seabass fillet in spinach ragout with butter lobster sauce
- Duck breast cooked sous-vide with red cabbage confit and forest fruits sauce
- Salmon ravioli with sage cream sauce
- Potatoes dauphinoise
- Winter vegetables
- Wild rice with pine seeds

**Carving**

- Beef fillet cooked sous-vide with truffle mushroom sauce
- Selection of mustards
- Rack of lamb sous-vide with rosemary sauce and mint sauce
- Baked pork shoulder with mustard
- Chicken roulade with truffle

**Desserts**

- Red velvet
- Royale praline
- Chocolate pear tart
- Charlotte rouge
- Mont blanc
- Key lime pie
- Brownie cheesecake
- Chocolate fudge cake with Gianduja flakes
- Profiterole tower
- Bitter chocolate mousse cake with salty hazelnut praline and Bourbon vanilla Bavaoise
- Mince pies
- "Melomakarona"
- "Kourabiedes"
- Stollen bread
- Panettone
- Selection of fresh fruits

★ **€99 per Adult - €49.50 per Child** below 12 years of age. *Price includes all applicable taxes*

**Dress code: formal**

Reservation is mandatory, please contact our Guest Services Team