

Canapés

Cold

(V) Bruschetta with marinated vegetables	€ 1.50 per piece
(V) Greek salad skewers	€ 1.90 per piece
(V) Goat cheese with herbs and tomato relish	€ 1.90 per piece
(V) Brie with cherry tomato on brown bruschetta	€ 1.90 per piece
Crab, avocado and mango wrap	€ 3.20 per piece
Salmon uramaki roll with spicy mayonnaise	€ 2.50 per piece
Tiger prawn with sweet chilli	€ 2.50 per piece
Seared tuna and spicy tomato jam	€ 2.70 per piece
Smoked hiromeri with pineapple	€ 2.00 per piece
Smoked duck with oriental vegetables and hoi sin sauce	€ 2.50 per piece

Warm

(V) Tyrokeftedes with mint yogurt	€ 1.80 per piece
(V) Vegetable spring roll with sweet and sour sauce	€ 1.60 per piece
(V) Koupes, eggplant and mushroom	€ 1.70 per piece
Spiced fish cake, avocado and coriander	€ 2.50 per piece
Crunchy prawns, mango chutney	€ 2.50 per piece
Lamb kofta, mint and cumin	€ 2.50 per piece
Beef satay, peanuts and coconut	€ 2.40 per piece
Pork spring roll with Tonkatsu sauce	€ 2.20 per piece
Pork Souvlaki	€ 2.20 per piece
Chicken Gyoza with soy and ginger	€ 2.20 per piece

Sweet

Daktyla	€ 1.50 per piece
Orange madeleine	€ 1.50 per piece
Lemon meringue tartlet	€ 1.80 per piece
Chocolate caramel fudge	€ 2.20 per piece
Raspberry and pistachio barre	€ 1.90 per piece
Mini chocolate éclair	€ 1.80 per piece
Seasonal fruit tartlets	€ 1.90 per piece
Praline choux pastry	€ 1.70 per piece
Coconut macaroon	€ 1.70 per piece

**We recommend 6 pieces per guest for a 1-hour cocktail
Please select your favorite 6 options.**



Notios Restaurant
Plated Set Menu Options
Set Menus minimum 25 pax maximum 40 pax

Set Menu 1

Salmon Gravlax

Avocado pearls, micro greens and red bell pepper

California Roll

With wasabi mayonnaise

Lamb rack

Baby potatoes, vegetables and tobanyaki sauce

Chocolate "Desir"

Vanilla and raspberry

*

€ 54.00 per person

Set Menu 2

Tiger Prawn

With lemon grass, mango and coriander salsa

Beef tataki

With shallots, mushrooms and wafu dressing

Slow cooked duck breast

Black pepper hoisin, sweet peas and Chinese cabbage

Green tea cake

With lychee cream

€ 65.00 per person



ALMYRA



Set Menu 3

King crab salad

With compressed tomatoes, avocado and Yuzu

Seared scallop souvlaki

With green curry, lemongrass and apple chutney

USDA rib-eye steak

With soy, ginger, sesame and kimchee salad

Iced pineapple soufflé

With tropical fruit compote

*

€ 85.00 per person



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Notios Restaurant
Zen Meze Menu Options
Meze Menus minimum 25 pax maximum 40 pax

Zen Meze Menu 1
(all menu items are served sharing style on the table)

Lightly smoked aubergine with lemongrass tomato syrup
Pork spring roll with Tonkatsu sauce

California roll with wasabi mayonnaise

Prawn tempura with tomato, basil feta and ouzo
Miso glaze salmon with stir fry vegetables
Slow cooked Japanese tandoori lamb with ponzu peppercorn sauce

Pavlova with coconut cream and exotic fruit
Chocolate "Desir" with vanilla and raspberry

*

€ 60.00 per person

Zen Meze Menu 2
(all menu items are served sharing style on the table)

Lobster salad with compressed tomatoes, avocado and yuzu
Flamed salmon sashimi with gremolata, truffle oil and ponzu
Pork spring roll with Tonkatsu sauce

Tuna tempura with green tea, mirin and ginger
Grilled sea bass with teriyaki mushrooms and garlic sautéed spinach

Chicken "Yakitori", soy and spring onions
Japanese beef fillet curry with sticky rice

Iced pineapple soufflé with tropical fruit compote
Passion fruit panna cotta

*

€ 72.00 per person



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Zen Meze Menu 3

(all menu items are served sharing style on the table)

Kaizo salad with seaweed, sesame and pickled vegetables
Seared scallop souvlaki with green curry, lemongrass and apple chutney
Duck spring roll with hoisin sauce

Selection of nigiri and uramaki sushi

Prawn cracker crusted salmon, sweet chilli, coriander and lime
Black cod with miso and sautéed spinach

Lamb cutlets with baby potatoes and tobanyaki sauce
Black Angus tenderloin with soy, ginger, sesame and kimchee salad

Pavlova with coconut cream and exotic fruit
Tiramisu with mascarpone cream

*

€ 78.00 per person





West Mosaics Restaurant & Terrace
Set Menu Options
Set Menus minimum 25 pax maximum 40 pax

Set Menu 1

Buffalo Mozzarella

With avocado tomato and baby rocket

Sesame Sea Bass Fillet

With oriental vegetables and coriander chili sauce

Herb Crusted Lamb Loin

Lyonnais potatoes, vegetables and thyme jus

Lemongrass Cheesecake

With raspberry coulis

*

€ 54.00 per person

Set Menu 2

Smoked Duck Breast

With micro salad and mango coriander salsa

Tiger Prawn

Light curried sauce and pineapple chutney

Slow-Cooked Veal Tenderloin

With crispy foie gras, fondant potato, green vegetables
and madeira sauce

Pavlova

with lychee cream and fresh fruits

*

€ 65.00 per person



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ALMYRA

Set Menu 3

Smoked Salmon

With avocado tartar, asparagus, micro greens and sour cream dressing

Seared Scallops

With sautéed spinach and saffron sauce

Black Angus Beef Tenderloin

With gratin potatoes, baby vegetables and green peppercorn sauce

White Chocolate Parfait

Fresh berry compote

*

€ 78.00 per person



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West Mosaics Restaurant & Terrace

Meze Menu Options

Meze Menus minimum 25 pax maximum 40 pax

Meze Menu 1

(all menu items are served sharing style on the table)

Marinated prawns, avocado and dill dressing
Spinach - feta pie with mint yoghurt
Greek salad on skewer

Seafood medley in a lightly curry sauce
Herb crusted lamb loin with thyme jus
Roasted pork fillet with lemon and honey
Lyonnais potatoes
Baked vegetables with tomato

Chocolate cake
Basil panna cotta

*

€ 54.00 per person

Meze Menu 2

(all menu items are served sharing style on the table)

Buffalo Mozzarella with tomato and basil
Smoked duck with baby leaves, mango and coriander salsa
Salmon and cream cheese wrap

Grilled tiger prawns with spinach and garlic creamy sauce
Sesame sea bass with rice and coriander - chilli sauce
Veal tenderloin with wild mushrooms and Madeira sauce
Baked potatoes with bacon and cheese

Lemon grass cheesecake
Fresh fruit tartlet

*

€ 68.00 per person



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Meze Menu 3

(all menu items are served sharing style on the table)

Smoked salmon with avocado, asparagus micro greens and sour cream sauce
Octopus salad with citrus dressing
Tuna sushi rolls with spicy mayonnaise

Prawn Laksa with basmati rice
Black cod with soy and ginger

Corn fed chicken with Mediterranean salsa
Beef tenderloin with wild mushroom sauce
Gratin potatoes
Sautéed seasonal vegetables

Mini Pavlova with fresh fruit
Opera cake with berry coulis

€ 78.00 per person


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Buffet Menus

Buffet Menus minimum 40 pax maximum 80 pax (Eauzone)

Buffet Menu 1 "BBQ"

Cold Dishes

Chicken, bacon and avocado salad
Asian noodle salad with chicken
Grilled vegetables salad with pesto and basil
Village pasta salad with Manouri cheese black olives and cherry tomato
Asian coleslaw
Gammon ham, Hiromeri and Lountza
Selection of dips:
Tzatziki – Taramosalata - Tahini

Live Salad Station

Fresh mixed leaves
Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,
French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,
Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,
Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice
Mustard, Balsamic, Thousand island, Italian,
Spiced honey yoghurt, French, Caesar,

Live Charcoal Station

Lamb cutlets, Beef steak
Chicken kebab, Pork loin
Sword fish, Prawn souvlaki
Halloumi cheese, Local sausages

Selection of sauces

(BBQ, teriyaki, sweet chilli, mango chutney, Mustards, pesto)

Hot Dishes

Jacket potatoes
Corn on the cob
Aubergine with tomato and feta
Steamed vegetables
Basmati rice with spinach and cherry tomato
Grilled tomato

Desserts

Tutti frutti baked cheesecake
Apple tart with almond and vanilla
Bitter chocolate with orange and grand Marnier
Greek yoghurt jelly with honey and crystallized pistachio
Mini lemon merengue pie
Fresh seasonal fruit

€60.00 per person
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Buffet Menu 2 (Asian style)

Cold Dishes

Tomato with bean sprouts and coriander
Cucumber with sesame and rice vinegar
Chicken noodles salad with hoisin sauce
Grill vegetable with Asian pesto
Prawns with wasabi mayonnaise
Sesame tuna with spicy tomato jam
Marinade Octopus salad with ginger, bamboo shoot and sweet chili
Flame salmon with gremolata, truffle oil and ponzu
Edamame with yuzu dip
Carrot and ginger dip

Live Sushi station

Live Salad Station

Fresh mixed leaves, Cucumber, Peppers, red Onions, Shredded carrots,
Coriander leaves, Marinated beetroot with yuzu, Shredded cabbage,
wakame salad, tofu, edamame beans

Choice of Dressing

Sesame soy, green chilli, Thai, wafu, teriyaki, spicy mayonnaise

Live BBQ

Pork souvla with honey soy glaze

Hot Dishes

Crispy Sesame seabass fillet with green chili sauce
Stir fry Chinese noodles with prawns
Miso glaze chicken
Beef fillet with yakimiku sauce
Roast loin of lamb with balsamic teriyaki
Vegetable red curry
Crispy Chicken gyoza with sweet chili
Egg fried rice
Vegetable tempura with spicy mayonnaise

Desserts

Pavlova with coconut cream and exotic fruits
Green tea tiramisu
Passion fruit panna cotta
Fruit spring roll with red coulis
Lemongrass cheesecake
Exotic fruit tarts
Fresh seasonal fruit

€72.00 per person



ALMYRA

Buffet Menu 3

Cold Dishes

Quinoa with bell peppers, herbs and lime dressing
Avocado, asparagus with pink grapefruit and caper salad
Marinated salmon with traditional condiments
Thai calamari salad
Beef tataki, with soy, Miso and ginger
Chicken galantine with mango chutney
Prawn with mango aioli
Selection of dips:
Tzatziki – Taramosalata - Aubergine and feta - Tahini

Live Salad Station

Fresh mixed leaves
Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,
French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,
Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,
Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice
Mustard, Balsamic, Thousand island, Italian,
Spiced honey yoghurt, French, Caesar,

Carvery

Roast Black Angus rib eye with horseradish sauce and red wine jus

Hot Dishes

Salmon with ouzo
Duck breast with orange teriyaki sauce
Lamb cutlets with thyme jus
Pork fillet with baked apples and calvados cream sauce
Pasta with wild mushroom creamy sauce
Vegetarian moussaka
Dauphinoise potato gratin
Lemongrass basmati rice
Baked Mediterranean vegetables

Desserts

Passion fruit mousse with coconut
Pistachio kalo prama
New York cheesecake
Fruit Pavlova
Almyra chocolate success
Classic Tiramisu
Fresh seasonal fruits
Spicy exotic fruit salad

€86.00 per person



THANOS
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Late Night Snacks

(Ouzeri, Notios, Eauzone, Aeras, Helios TV Room, Fire Pit, Athina, Danae)

Menu 1

Mini pita with lountza and halloumi
Vegetable spring roll with sweet chili sauce
Baklava

€10.00 per person

Menu 2

Marinated Tomato, Anari crumble on brown crostini
Chicken Caesar wrap
Vegetable samosa with sweet and sour sauce
Chocolate Brownies

€12.00 per person

Menu 3

Greek salad on skewers
Smoked salmon and avocado wrap
Mini beef burger in sesame roll
Fresh Fruit tartlet

€15.00 per person

Sharing Platters

Charcuterie selection

Hiromeri, lountza krasati, prosciutto, Copa, salami
With pickled vegetables

€17.00 per person

Cheese Platter

Kefalotyri, halloumi, brie, pecorino, smoked cheese and feta
With honey and nuts, dry fruits crackers and bread sticks

€17.00 per person

Sweet Platter

Chocolate profiterole
Mini Pavlova
Baklava

€10.00 per person

Fruit Platter

Selection of seasonal fruit

€10.00 per person



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ALMYRA

Notios Restaurant

Buffet Menus minimum 40 pax maximum 150 pax
Set Menus minimum 40 pax maximum 100pax
Meze Menus minimum 40 pax maximum 150pax

West Mosaics Restaurant & Terrace

Set Menus minimum 25 pax maximum 40 pax
Meze Menus minimum 25 pax maximum 40 pax

Eauzone

Buffet Menus minimum 40 pax maximum 80 pax
After Dinner party snacks minimum 40pax maximum 80 pax

Aeras

Set Menus minimum 10 pax maximum 30 pax
Meze Menus minimum 10 pax maximum 30 pax
Cocktail Reception minimum 20 pax maximum 30 pax
After Dinner party snacks minimum 20 pax maximum 30pax

