

Menu No. 1

Gala Dinner 3 Courses

“A Groovy Kind Of Love”

Baked Halibut & Sea Bass Fillet

*Baked Halibut and sea bass fillet on Eggplant Caviar
Grilled artichokes and oven dried tomatoes
Topped with basil oil and balsamic glaze*

★ ★ ★ ★

Tournedos Of Scottish Beef

*Tournedos of Scottish beef on celeriac puree
Topped with cream sauce of forest mushrooms
Accompanied by root of vegetables and potato cake*

★ ★ ★ ★

*Apple Crumble With Vanilla Ice Cream
Served With Caramel Cardamom Sauce*

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: € 64.00 per Person

(Inclusive of all Taxes & V.A.T)

Min. 10 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water), service & taxes.

Menu No. 2

Gala Dinner

3 Courses

“Take A Look At Me Now”

Sea Bream Fillet

*Sea Bream Fillet On Artichoke Barigoule
Stuffed Dover sole with crayfish accompanied by spinach & ricotta ravioli
Topped with lobster sauce flavoured with cognac*

★ ★ ★ ★

Roast Rack Of Lamb

*Lamb loin coated with vegetables crust, potato fondant
Served with balsamic thyme jus*

★ ★ ★ ★

*Belgian Chocolate Mousse Stuffed With Bourbon Pistachio Crème Brule
Accompanied With Pistachio Financier And Green Tea Ice Cream*

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €64.00 Per Person
(Inclusive of all Taxes & V.A.T)

Min. 10 persons

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Menu No. 3

Gala Dinner
4 Courses

“Always On My Mind”

Trilogy Of Salmon

*Smoked salmon rosettes with salmon caviar,
Marinated salmon with saffron blinis
Salmon tartar
Topped with mascarpone cheese*

★ ★ ★ ★

Mushroom Cappuccino Soup

*Mushroom cappuccino soup
Garnished with pink baby prawns*

★ ★ ★ ★

Glazed Pork Belly

*Pork Loin wrapped with wild mushroom crust
Accompanied by Banana & apple comfit, crispy herb polenta
Served with commandaria glazed sauce*

★ ★ ★ ★

Tiramisu With Coffee Brule And Chocolate Orange Sauce

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €67.50 Per Person
(Inclusive of all Taxes & V.A.T)

Min. 10 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water), service & taxes.

Menu No. 4

Gala Dinner 4 Course

“Always Be My Baby”

Pan Seared Quail Breast

*Pan seared quail breast
Mushroom and truffle risotto served with creamy foie gras veloute
Forest fruit compote*

★ ★ ★ ★

Orange sorbet

Orange sorbet with Campari

★ ★ ★ ★

Monkfish Roulade

*Monkfish roulade on creamy leek ragout
Salmon tournedos with mussels saganaki
Potato & lobster puree
Served with beurre black citrus sauce*

★ ★ ★ ★

Panacotta With Apricot Layer And Chocolate Chip Financier

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €71.50 Per Person

(Inclusive of all Taxes & V.A.T)

Min. 10 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water), service & taxes.

Menu No. 5

Gala Dinner

5 Courses

“Saving All My Love For You”

Citrus Marinated Salmon

*Citrus Marinated Salmon with a confit of oranges
Pan seared scallop on pea coulis-mango and cucumber relish*

★ ★ ★ ★

Smoked Duck Consommé

With diced of vegetables

★ ★ ★ ★

Pan Roasted Breast Of Quail

*With Swiss chard
Sauté duck foie gras and oven baked fig
Served with red currant sauce*

★ ★ ★ ★

Herbed Tenderloin Of Veal

*Wrapped loin of veal in pancetta with wild mushroom crust
Asparagus and morel ragout
Commandaria glace aromatic with truffles herbed polenta*

★ ★ ★ ★

*Hazelnut Cake With Vanilla Brule Layer
Accompanied With Sauce Anglaise*

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €86.00 Per Person
(Inclusive of all Taxes & V.A.T)

Min. 10 persons

The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy KEO VSOP, Soft Drinks, Juices & Water), service & taxes.

Menu No. 6

Gala Dinner

5 Courses

“Behind These Hazel Eyes”

Terrine Of Foie Gras

Smoked duck breast accompanied by Poached pear in red wine

Marmalade Kumquat

Served With Saffron Balsamic Glace

★ ★ ★ ★

Salmon Fillet With Pea Crust

On Mushroom risotto

Served with tomato lemongrass sauce

★ ★ ★ ★

Mellon Sorbet

With peppermint liqueur

★ ★ ★ ★

Double chop Of Suckling Pig

*Stuffed pork fillet with dried fig and goat's cheese, Red onion marmalade
mashed potatoes with vanilla beans & caramelized apples*

Served with calvados sauce

★ ★ ★ ★

White Chocolate Mousse With Pistachio Biscuit And Raspberries

Accompanied By Blood Orange Sago In Shot

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €84.50 Per Person

(Inclusive of all Taxes & V.A.T)

Min. 10 persons

*The above menu includes unlimited local drinks (Superior House Wine, Red & White, KEO & Carlsberg Beers, Zivania, Local Brandy
KEO VSOP, Soft Drinks, Juices & Water), service & taxes.*

Menu No. 7

Gala Dinner

5 Courses

“Endless Love”

Trilogy Of Salmon Cured

*Smoked salmon rosettes with salmon caviar
Marinated salmon with saffron blinis
Salmon Tartare topped with mascarpone cheese*

★ ★ ★ ★

Roasted Sea Bass

*Black tiger prawns & green shell mussels
Accompanied by homemade spinach ravioli and shellfish broth*

★ ★ ★ ★

Lemon Sorbet

With champagne

★ ★ ★ ★

Herb Rack Of Lamb

*Tenderloin of veal wrapped with mushroom crust
Accompanied by asparagus and wild mushroom ragout, truffle mashed potatoes
Served with port wine sauce*

★ ★ ★ ★

Opera Cake With Baileys Cream Sauce

★ ★ ★ ★

Freshly Brewed Filter Coffee & Petit Fours

Price: €86.50 Per Person

(Inclusive of all Taxes & V.A.T)

Min. 10 persons

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