

ROYAL brunch

Sunday Brunch Buffet

Japanese Station

Crunchy maki (shrimps)
Picatssu maki (chicken)
Cloud maki

International Cheese & Charcuterrie Station

Novella con pepperoncino
Pecorino bucaro brimo
Taleggio
Brie cheese
Beef pastrami
Parma ham prosciutto
Bread sticks-fruit chutneys

Make your own Salads & Dips

A reach variety of mouth-watering freshly greens salads
Selection of local and international dips

Salads & Displays

Burrata/confit tomatoes/fresh basilico sauce
Greek salad new edition
Sea food salad
Wild greens, quinoa, pomegranate, berries, honey lemon sauce
Smoked salmon with condiments
Beetroot salmon with condiments
Avocado toast
Sweet potatoes with tahini on toast

Hot Specialities

Pan fried seabream with green tahini and pomegranate seeds
Grilled Chicken breast/green curry coconut and lemon grass sauce
Medallions of pork fillet tenderloin, baby apple compote, pork jus
Pan seared salmon on a bed of artichokes compote
Selection of garden vegetables
Baby mashed potatoes-local herbs/virgin olive oil



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Station

Garcanelli Portobello with chicken/koumandaria wine sauce/pecorino slivers drizzled with truffle oil

Brunch Items

Quiche lorraine
Pulled pork in bao buns/onion confit/gherkins/mustard
Poached eggs with prosciutto-English muffins
Eggs shakshuka with chorizo & spinach
Portobello mushrooms stuffed with smoked egg plant
Peinirli with mozzarella/kaurma/pomodoro sauce
Local koulouri sandwich-haloumi/lountza/tomato

Carving Station

Baron of lamb/rosemary jus
Slow cooked roasted angus beef-crushed pepper corn sauce/mushroom sauce
Whole grilled chicken-selection of sauces-bread sauce/chicken jus
Broiled cauliflower chimichurri sauce tahini sauce and pignuts

Bakery & Bread Station

Crusted bread rolls-Kaiser rolls, pumpkin rolls, fruit bread, poppy seeds whole bread-Vienna bread,
German multin grain, Parisian bread, Greek olive bread
Butter croissants, pain aux chocolate, mpougatsa, apple Danish

Fruit & Desserts Station

Mango hazelnut praline choux
Chocolate peanut caramel anise delight
Masticha cream, kadaifi with cherry
Melon opera with butter cream
Dark chocolate mousse-crème Brule layers
Raspberry pistachio cake
Portokalopita
Saraegli with roasted peanuts
Baklava with pistachio nuts
Boureki dusted with icing sugar
Selection of fresh fruit

Price:

€55 per adult | €27 per kid (up to 12 years old)



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