

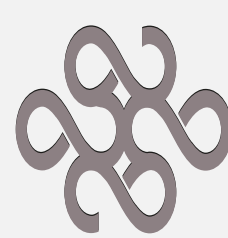
ROYAL
APOLLONIA

Limassol



Christmas & New Year's Menu





ROYAL
APOLLONIA

L i m a s s o l

Christmas

Eve Gala Dinner | 2025

MENU

STARTER

Foie gras parfait, Brioche Bread, Winter fruit Marmalade
Crème de Cassis Jelly

Glazed Scallops, Crispy Red Mullet, Mousseline of prawns
White Taramas served with lobster sauce

Smoked Cream of Pumpkin soup, Flavoured with Ginger, Cardamom
Lime aroma served with Pumpkin Seeds and Goji berries

MAINS

Slow Roasted Turkey Breast, Sage, and Onion Stuffing,
Turkey Thighs Terrine with Ceps and Pancetta, Potato Cake, Levanter Scented Jus.

or

Pan Seared Beef Medallion cooked in Puff Pastry with Sautéed Ceps
and Bacon, Pommes Galette, Winter Vegetables, Pinot Noir essence.

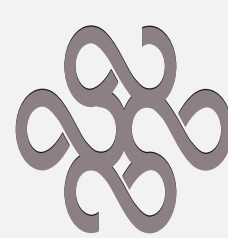
or

Pan Fried Salmon Fillet, Wild Sea bass and Prawns Confit,
Mango and Cucumber Vierge, White Port Reduction.

DESSERTS

Tropical texture

Dark chocolate mousse/banana mango compote/hazelnut sponge/
almond and hazelnut praline/ Pineapple sphere/exotic fluid gel/
mango passion sorbet



ROYAL
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L i m a s s o l

Christmas

Day Lunch Buffet | 2025

MENU

SALADS

Chicory salad with gorgonzola cheese and strawberries

Mix garden greens with fennel, pomegranate, quinoa

New edition Greek salad

Cherry tomatoes with pomegranate salad

Avocado, prawns, mix lettuce leaves/macadamia nuts/honey lemon sauce

DISPLAYS

Sea food pyramid

Prosciutto with fresh fruit, organic greens infused with carob essence

Smoked salmon, lime, and fresh herbs/thousand island dressing/condiments

Pan seared sesame crust tuna tahini mayonnaise

Burrata, Confit tomatoes, rucola

INDIVIDUALS

Tuna tartare with mango yuzu dressing

Sea bass ceviche lime aroma

Pepper florinis stuffed with manouri cheese

Prosciutto roulade/dates compote

Christmas

Day Lunch Buffet | 2025

MENU

DELI STATION

Jamón, beef bresaola, Coppa di maiale, Italian mortadella
with pistachios, stuffed peppers, kritstina

MAKI STATION

Kadaifi roll maki /salmon maki/ crunchy maki with prawns.
Served with soya sauce, pickled ginger, wasabi

DIPS AND ACCOMPANIMENTS

Smoked eggplant, olive dip, hummus, tarama, tzatziki, muhamurum

A VARIETY OF HERBS OILS AND DRESSINGS

Soup

Cream of potato and leeks /smoked pancetta

Roasted hazelnuts infused with truffles oil.

Carving Station

Roast turkey with traditional stuffing, gravy juice, cranberry sauce

Slow roast prime rib of beef/crushed pepper corn sauce/béarnaise sauce

Christmas

Day Lunch Buffet | 2025

MENU

MAIN DISHES

Grilled chicken Peruvian style with mango salsa

Pan seared pork fillet served with port wine sauce and pomegranate

Stuffed lamb loin /halloumi harissa spice / Asparagus compote/scented thyme juice

Salmon roulade /herb crust/Moët Chandon champagne emulsion

Prawns' souvlaki with lime and lemon grass aroma

Pan seared Guinea fowl breast /red onion pillow fresh thyme/Jack Daniel essence.

Koupepia (stuffed vine leaves)

Grilled oyster mushrooms/chimichurri dressing (V)

Porcini mushroom tortellini with commandaria wine sauce, smoked pancetta

Lasagna bolognese

Fresh market vegetables(V)

Smashed new potatoes

Christmas

Day Lunch Buffet | 2025

MENU

DESSERTS

Chocolate pistachios | Avola

Bounty | Mini forest fruit tart | Pistachio Swiss roll

Triangle galaktoboureko | Saragli with coconut

Pistachio Crème Brûlée | Red velvet cake

Chocolate éclair | Strawberry compote sphere

Ferrero Rocher | Kourampiedes, melomakarona

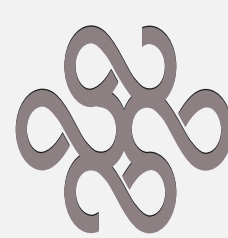
Ginger biscuits

X-mas cake

X-pudding

Fresh fruit extravaganza station

Local and international cheeses



ROYAL
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L i m a s s o l

New Year's

Eve Gala Buffet | 2025

MENU

SALADS

Prosciutto with fresh fruit
Marinated salmon carpaccio with mango, lime dressing

Greek salad with smoked eggplant /feta balls

Quinoa with feta crumbles and pomegranate

Baby rucola confit tomatoes/ pear in red wine

Avocado salad/ prawns /farro/orange segments honey orange dressing

Tomato and burrata salad topped with homemade walnut pesto

INDIVIDUALS

Smoked salmon roulade with Philadelphia cheese

Game terrine/duck rillettes with raspberries jam

Tuna tataki -apple soya essence

DISPLAYS

Sea food pyramid - Thousand Island dressing

Marinated beetroot salmon

Grilled vegetables platter topped with grana Padano

New Year's

Eve Gala Buffet | 2025

MENU

JAPANESE STATION

Selection of maki -crunchy prawns maki, Pikatsu maki, fire tuna maki

All served with condiments (soya sauce, pickled ginger, wasabi)

ACCOMPANIMENTS

Dips and condiments

Tzatziki, hoummus, smoked eggplant, tyrokafteri

SOUP

Pumpkin soup garnished fresh coriander leaves

CARVING STATION

Beef wellington – Porcini mushroom sauce

Baron of lamb topped with herb crust-rosemary essence

Roasted cauliflower steaks- tahini sauce, pomegranate (v)

New Year's

Eve Gala Buffet | 2025

MENU

MAIN DISHES

Iberico Pork loin-baby apple compote /Nama thyme scented juice

Corn fed chicken breast -Mango salsa.

Pan roasted duck breast /leek compote/spicy duck honey sauce.

Baked Fillet of sea bass/vegetables Ratatouille

Pan seared Salmon - chive creamy sauce.

Ravioli with porcini mushrooms / walnut sauce.

Risotto-wild Forest mushrooms dressed with truffle oil.

Greek Moussaka

Leek and feta pie

Handmade pumpkin wonton (V)

Fresh market vegetables(V)

New potatoes crushed

New Year's

Eve Gala Buffet | 2025

MENU

DESSERTS

Black Pearl | Nougatine

Lemon Tart | Sachertorte

Caramel Cheesecake

Tonka Bean Crème Brûlée / Chocolate Brûlée

Choux Hazelnuts Mousseline | Exotic Canelé

Portokalopitta / Mastic Cream | Pear pithivier

Salted Caramel Banana Mille -Feuille

Mince Pies

Smooth Macarons

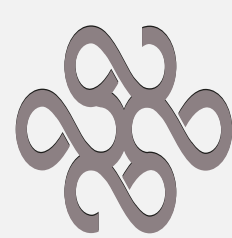
Kourampiedes | Melomakarona

Ginger Star Biscuits

Pralines

Cherry Crumbled

Fresh fruit extravaganza station/local& international cheeses



ROYAL
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New Year's

Day Lunch Buffet | 2026

MENU

DISPLAYS

Seafood Pyramid

Poached Salmon Served with Dill Lime Sauce.

Smoked Salmon with Condiments

Deli Platter with (St. Danielle Prosciutto, Milano Salami, Grilled Marinades)

SALADS

New Year's Edition Greek Salad

Grilled Marinated Vegetables Platter

Avocado and Prawn's Salad

Rocket Salad with Parmesan Shavings & Figs

Tomatoes and Halloumi Salad

Coleslaw Salad with Roasted Walnuts

New Year's

Day Lunch Buffet | 2026

MENU

INDIVIDUALS

Sea Bass Ceviche

Seaweed Salad with Norwegian Salmon

Avocado Mousse with Prawns

DIPS AND ACCOMPANIMENTS

Smoked Eggplant Dip, Olive Dip, Hummus, Tarama, Tzatziki,
Mini Gherkins, Caper Berries, Pickled Onion

COLD SAUCES

Marie Rose Dressing, Balsamic Dressing, Caesar Dressing,
A Big Variety of Herbed Oils, and Vinegars

SOUP

Pumpkin Soup Garnished with Caramelized Hazelnuts

CARVING STATION

Slow Roast rib of Beef Angus, Pepper Sauce-Mushroom Essence

Salted Crust Sea Bass - Bhives Cream Sauce

Grilled Broccoli - Chimichurri Sauce

New Year's

Day Lunch Buffet | 2026

MENU

MAIN DISHES

Porcini mushroom ravioli -cream sauce

Makaronia touournou (macaronia pastitsio)

Basmati rice / flavour with turmeric / dry figs / apricots / cranberries
raisins /cashew nuts /lime zest (V)

Whole chicken breast -chakalaka spices pepper crust/pineapple sauce

Pork cashew with nuts and noodles

Lamb kleftiko cook in traditional clay oven.

Salmon roulade, artichokes compote- olive oil and lime dressing

Prawns' kebab drizzled with lime and lemon.

Black shell mussels with ouzo and fresh cream

Stir fried noodles -teriyaki sauce (V)

Fresh market vegetables(V)

Grilled vegetables (V)

Village style potatoes(V)

New Year's

Day Lunch Buffet | 2026

MENU

DESSERTS

Avellana | Guanaja | Vanilla / Passion Tart

American Cheesecake | Praline Chocolate Mousse

Macaroon / Pistachio Mousseline | Coffee Opera

Vanilla Exotic Panna Cotta

Anari & Chocolate Mandarin Tart

Santa Hat Cup Cakes

Gianiotiko / Paklavadakia / Galaktoboureko

Christmas Magic Layer Brownie Bars

Kourampiedes | Melomakarouna | Gianiotiko

Praline -Truffles

Mince Pies

Fresh Fruit Extravaganza Station

A big variety of local & international cheeses



elegantCOLLECTION by **LOUIS** HOTELS

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Please note that our programme may be subject to change due to weather conditions or other.
Please see the daily animation board and announcements for final details & change of activity locations etc.