Palm Garden BBQ Experience

UNDER THE STARRY SKY

THE GARDEN

Assorted Lettuce • Tomato • Cucumber • Shredded Carrot • Broccoli • Green Bean • Shaved Fennel
Onion Sliced • Sweet Corn Kernel • Sliced Beetroot • Kidney Beans • Mixed Peppers.
Italian Dressing, Tapenade, Honey Mustard, Basil Pesto, Lemon Vinaigrettes, Herb Oil, 1000 Island, Nam Jim
Balsamic Vinegar and Extra Virgin Olive Oil

LIVE ACTION

Poached Mixed Seafood
(Squid, Mussel, Prawn, Sea Crab, Mud Crab on Separated Bowl)

APPETIZERS

Nicosia Salad • Pasta Salad • Beet Root and Goat Cheese • Potato Salad
Caprese Salad • Tuna Carpaccio with Orange Vinaigrette • Beef Carpaccio • Grilled Vegetables • Couscous Salad
Condiment of Hummus

SOUP ACTION STATION

Seafood Bouillabaisse
Garlic Crouton • Sour Cream
Assorted Bread Rolls • Pita Bread and Loafs

ANTIPASTO AND CHARCUTERIE

Olives • Grilled Eggplant • Parmesan Cheese • Feta Cheese • Crouton • Anchovy • Roasted Capsicum • Small Red Pepper with Feta • Stuffed Olive • Semi Dried Tomato • Grilled Zucchini • Grilled Artichoke
4 Kinds Cold Cut Board and 4 Kinds Cheese Board with Condiment, Pickles, Crackers, Gherkin, Mustard, Horse Radish, Mango Chutney
Shooter Glasses of Asparagus, Shooter Gazpacho, Shooter Mango with Chili

CARVES AND CARVES

Slow Roasted Lamb Leg and Pork Belly • Rosemary Potato • French Beans
Dijon Mustard • Lamb Gravy • Béarnaise Sauce

LIVE PASTA STATION

Spaghetti • Penne • Ravioli • Gluten Free Pasta • Gnocchi
Tomato Sauces, Bolognaise , Sundried Tomato, Chili Flakes, Chop Parsley, Fresh Basil, Cream, Butter, Chop Garlic, Onion, Mushroom, Parmesan Cheese, Oregano, Salt and Black pepper

EARTHERN WARE DISHES

Chicken Tagine • Potato Harra • Gambas Pil Pil • Vegetable Gratin
Butter Vegetable • Fish Ala Plancha with Dill Cream Sauce • Saffron Rice

BBQ STATION

Marinated Fish Fillet • Tuna Steak • Octopus • Squid Score • Salmon Dam • Tiger Prawn • Green Mussel • Sand Lobster
Beef Steak • Chicken Kebab • Lamb Chop • Vegetables Skewer • Corn on Cob
Condiments
Lemon Butter Sauce • Beef Jus • Béarnaise Sauce • Lemon Cheek • Chimichurri • Garlic Butter
BBQ Sauce • Sweet and Sour Sauce • Sweet Chili • Tomato Ketchup • BBQ Sauce • Salsa • Dijon Mustard • Herb Sauce

DESSERT

Classic Tiramisu • Assorted French Pastries • Black Forrest Cake • Apple Streusel
Hot Persian Dates and Butterscotch Pudding • Strawberry Panna Cotta • Pistachio Brownie
Mandarin Mousse • Churros and Bitter Sweet Chocolate Fountain • Selection of Baklava •
Salted Passion Fruit Drink • Pineapple and Mint Shot • Fresh Exotic Fruits
Vanilla Sauce • Berry Compote • French Pouring Crème • Marshmallows
Live Station: Crêpes Suzette with Bourbon Vanilla Ice Cream or Double Choc Chips

Thursday from 19.00hrs to 22.00hrs in Palm Garden
US$ 105++ per person for residents on bed and breakfast basis.
Half board entitled there is a discount of 45 % per person from food only