



Buffet Menu I

Başlangıçlar | Starters

Enginar ve Kuşkonmaz Salatası | Artichoke & Asparagus Salad
Arugula, asparagus, artichokes, and extra virgin olive oil

Mevsim Yeşillikleri Salatası | Seasonal Greens Salad
Yaban mersini, badem, armut ve yağ-limon sos
Mediterranean greens, blueberries, almonds, pear, and a lemon and olive oil dressing

Avokadolu Karides Salatası | Avocado & Shrimp Salad
Fresh shrimp, avocado, basil, and lemon dressing

Eggplant Salad | Eggplant Salad
Olive oil, garlic and fresh thyme

Ana Yemekler | Main Courses

Dana Madalyon | Beef Medallions
Beef tenderloin medallions marinated with fresh herbs and served with demi-glace sauce

Somon Izgara | Grilled Salmon
Grilled salmon fillet

Ratatouille | Ratatouille
Akdeniz usulü sote sebzeler
Mediterranean-style sautéed vegetables

Sufle Böreği | Cheese Soufflé Pastry
5 çeşit peynir, taze yufka ve tereyağı
Fresh phyllo pastry filled with a blend of five cheeses and butter

Tatılar | Desserts

Profiterol | Profiteroles
Mevsim Meyveleri | Seasonal Fresh Fruit
Dondurma Çeşitleri | Selection of Ice Creams



Buffet Menu II

Başlangıçlar | Starters

Izgara Hellim Peynirli Yeşil Salata | Green Salad with Grilled Halloumi
Mevsim yeşillikleri ve balsamik sos
Seasonal greens and balsamic dressing

Kinoa Salatası | Quinoa Salad
Portakal segmentleri, baby turp, taze bezelye ve yeşil elma
Orange segments, baby radish, fresh peas and green apple

Kabak Çiçeği Dolması | Stuffed Zucchini Blossoms
Zucchini blossoms filled with a traditional olive oil-based stuffing

Pancar Salatası | Beetroot Salad
Marinated with fresh herbs

Ana Yemekler | Main Courses

Izgara Deniz Levreği | Grilled Sea Bass
Sea bass fillet marinated with soy sauce, olive oil, lemon and basil

Izgara Piliç Şiş & Kuzu Şiş | Grilled Chicken & Lamb Skewers
Marinated chicken and lamb skewers.

Sote Ege Otları | Sautéed Aegean Greens
Hardal otu, turp otu, cibez ve ebegümeci ile
Mustard greens, radish greens, cibez and mallow

Baharatlı Tatlı Patates | Spiced Sweet Potatoes
Oven-roasted sweet potatoes tossed with fresh herbs and spices

Tatlı | Dessert

Tiramisu | Tiramisu
Dondurma | Selection of Ice Creams
Mevsim Meyveleri | Seasonal Fresh Fruits



Buffet Menu III

Başlangıçlar | Starters

Zeytinyağlı Enginar | Artichoke with Olive Oil
İç bakla ve zeytinyağı ile
Artichoke served with broad beans and extra virgin olive oil

Rezene Salatası | Fennel Salad
Portakal segmentleri, yaban mersini ve yağ-limon sos ile
Orange segments, blueberries and lemon & olive oil dressing

Füme Somonlu Kale Otu Salatası | Kale Salad with Smoked Salmon
Kestane mantarı, kuru üzüm ve balsamik sos ile
Kale greens, chestnut mushrooms, raisins and balsamic dressing

Yeşil Elmalı Ispanak Kökü | Spinach Root Salad with Green Apple
Renkli biberler ve domates ile
Colourful peppers and tomatoes

Ana Yemekler | Main Courses

Dana Kaburga | Slow-Cooked Beef Short Rib
Ağır ateşte taze baharatlarla pişirilmiş dana kaburga, demi-glace sos ile
Slow-cooked beef short rib with fresh herbs, served with demi-glace sauce

Izgara Lagos | Grilled Grouper
Limon zest, zeytinyağı ve fesleğen ile marine edilmiş lagos fileto
Grouper fillet marinated with lemon zest, olive oil and basil

Sebze Püresi | Seasonal Vegetable Purée
Smooth purée prepared with seasonal vegetables.

Limonlu ve Zencefilli Pilav | Lemon & Ginger Rice
Basmati rice with ginger, lemongrass and butter

Tatlı | Dessert

Şekerpare | Turkish Semolina Cookies in Syrup
Dondurma | Selection of Ice Creams
Mevsim Meyveleri | Seasonal Fresh Fruits



Buffet Menu IV

Başlangıçlar | Starters

Zeytinyağlı Enginar Dolması | Stuffed Artichokes with Olive Oil
Dolmalık fıstık, kuş üzümü ve pirinç ile hazırlanmış
Artichokes stuffed with rice, pine nuts and currants, prepared with olive oil

Yunan Salatası | Greek Salad
Domates, zeytin, salatalık ve kekik ile
Tomatoes, olives, cucumber and oregano

Mercimek Köftesi | Lentil Meatballs

Semizotu Salatası | Purslane Salad
Purslane, pomegranate seeds and goat cheese

Ana Yemekler | Main Courses

Izgara Çipura | Grilled Sea Bream
Grilled sea bream seasoned with fresh herbs

Beef Stroganoff | Beef Stroganoff
Bonfile parçaları, mantar ve salatalık turşusu ile
Tender beef fillet with mushrooms and pickles

Trüflü Patates Püresi | Truffle Potato Purée
Taze patates, krema, tereyağı ve trüf aroması ile
Potato purée with cream, butter and truffle

Izgara Kuşkonmaz | Grilled Asparagus

Tatlı | Dessert

Damla Sakızlı Sütlaç | Mastic Rice Pudding
Dondurma | Selection of Ice Creams
Mevsim Meyveleri | Seasonal Fresh Fruits



Buffet Menu V

Başlangıçlar | Starters

Enginarlı ve Bezelyeli Yaprak Sarma | Stuffed Vine Leaves with Artichoke & Peas
Vine leaves filled with artichoke, fresh peas, dill and spring onion

Karidesli Kabak Salatası | Zucchini Salad with Shrimp
Cretan zucchini, shrimp, basil oil and lemon dressing

Kinoa Salatası | Quinoa Salad
Kinoa, avokado, lor peyniri, kale otu ve pesto sos ile
Quinoa, avocado, lor cheese, kale and pesto dressing

Cevizli Kaşık Salatası | Turkish Spoon Salad with Walnuts
Tomatoes, cucumber, red onion, green pepper, walnuts and pomegranate molasses

Ana Yemekler | Main Courses

Kuzu Bonfile | Lamb Tenderloin
Aged lamb tenderloin seasoned with fresh herbs

Pazıya Sarılı Granyöz | Chard-Wrapped Meagre Fish
Meagre fish marinated with soy sauce and sesame oil, wrapped in chard leaves

Sufle Böreği | Cheese Soufflé Pastry
5 çeşit peynir, taze yufka ve tereyağı
Fresh phyllo pastry filled with a blend of five cheeses and butter

Patlıcan Beğendi | Smoked Eggplant Purée
Smoked eggplant purée with nutmeg and milk

Tatlı | Dessert

Orman Meyveli Panna Cotta | Wild Berries Panna Cotta
Dondurma | Selection of Ice Creams
Mevsim Meyveleri | Seasonal Fresh Fruits