

*Above Blue*  
SUITES



## *Menu "Blue Velvet"*

### **Appetizers**

*Green Seasonal Salad with Duck Fillets and Honey Vinaigrette*

*Onions stuffed with Vegetables*

*Nests with Chicken Bites and Mushrooms*

### **Main Courses**

*Salmon Fillet, wrapped with Zucchini slices and Dill Sauce*

*or*

*Pork Fillets in Sweet n' Sour Sauce accompanied with Baked Potatoes*

### **Dessert**

*Corm of Chocolate with Cream and Bananas*

*Cost: 120€ per couple*

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## *Menu "Blue Lagoon"*

### **Appetizers**

*Traditional Santorinian Salad with Bread Bites and Caper*

*Tomato Soup with Feta Cheese and Traditional "Trahanas" (Frumenty)*

*Fried "Tempura" Eggplants served in Yogurt and Mint Sauce*

### **Main Courses**

*Greek Moussaka with Red Peppers, Eggplant Mousse, Mash Potatoes and Prosciutto*  
*or*

*Baked Lamb Fillet with Basil and Tomato Sauce*

*or*

*Fish Fillet "a-la-caramel" with Vegetables in pure Olive Oil and Lemon Sauce*

### **Dessert**

*Traditional Greek Tea Spoon Sweet*

*Cost: 150€ per couple*

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## *Menu "Blue Moon"*

### **Appetizers**

*Abundance of seasonal Vegetables with Smoked Salmon and Orange*  
*or*  
*Green seasonal Salad with Duck Fillets, in Honey and Balsamic Sauce*

*Tart with Mushrooms, Cheese and Ham*

*Stuffed Eggs with Vegetables and Roe*

### **Main Courses**

*Pork and Veal Burgers served with Caramelized Onions*  
*or*  
*Chicken Fillet with Mushrooms, Ginger and Cassius Nuts*  
*or*  
*Baked Langoustines with Leek and Orange Juice*

### **Dessert**

*Traditional Walnut Pie with Vanilla Ice Cream*

*Cost: 180€ per couple*

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## *Menu "Above & Beyond"*

### **Appetizers**

*Green seasonal Salad with Melon Bites, Cucumber, Red Peppers and Ginger Sauce*

*Crepes with Shrimps and Asparagus*

*Grilled seasonal Vegetables with Goat Cheese and Balsamic Vinaigrette*

### **Main Courses**

*Lobster Spaghetti (For 2 Persons)*

*or*

*Veal Fillet with Green Peppers and Caramelized Onions*

*or*

*Roll of Pork with Apricot and Greek "Mizithra" Cheese*

### **Dessert**

*Cones of Chocolate with a tower of Fresh Fruits*

*Cost: 210€ per couple*

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## *Menu "Blue Rose" (Vegetarian)*

### **Appetizers**

*Salad of boiled seasonal Vegetables with Sweet n' Sour Sauce*

*Fried Tomato and Zucchini Balls with Fresh Onions*

*Vegetable Terrine with Wild Rice*

### **Main Courses**

*Tomato and Pepper stuffed with Rice, Raisins and Pine Nuts*  
*or*

*Vegetable Balls with grilled Peppers and Balsamic vinegar*

### **Dessert**

*Fruit Jelly*

*Cost: 100€ per couple*