

# White

EXCLUSIVE . MODERN . LUXURIOUS

## **GREEK BREAKFAST BUFFET – MEDITERRANEAN DIET**

### **BAKERY & CEREALS**

Fresh white & whole grain bread

Barley rusks (dakos)

Thessaloniki sesame bread rings (koulouri)

Butter & whole grain croissants

Cereals & oats

### **CHEESE & ACCOMPANIMENTS**

Feta cheese (PDO)

Graviera & kasseri cheese

Traditional Greek strained yogurt

Honey, jams & tahini

Mixed nuts

## **HOT DISHES**

Boiled & fried eggs (available daily)

Omelette of the day (rotating ingredients)

Kagianas (Greek scrambled eggs with tomato & feta – daily variation)

## **MEDITERRANEAN SELECTION**

Dakos (barley rusk with tomato & feta)

Selection of Greek olives (Kalamata, green, throumbes)

Tzatziki

Tyrokafteri (spicy feta dip)

Melitzanosalata (eggplant dip)

Fresh seasonal vegetables

Extra virgin olive oil

## **TRADITIONAL GREEK CORNER**

Halva (semolina & tahini-based)

Greek-style pancakes

Loukoumades (Greek honey doughnuts with honey & cinnamon)

Honey with walnuts

Tahini (plain & cocoa)

Traditional pies of the day (spinach pie, cheese pie, etc.)

Greek rice pudding (rizogalo)

## **FRUITS & SWEETS**

Fresh seasonal fruits

Fruit salad

Homemade cakes & biscuits

### **JUICES & BEVERAGES**

Orange juice

Pomegranate juice

Homemade lemonade

Filter coffee & espresso

Greek coffee

Tea & herbal infusions

Milk & plant-based alternatives

### **WELLNESS CORNER**

Greek yogurt with granola & fruits

Smoothies

Vegan & gluten-free options

Homemade cereal bars

Our Philosophy:

We highlight Greek gastronomy and the Mediterranean diet through authentic, high-quality, and locally sourced ingredients.