



EVENTS
FOOD MENU

FLO
SKYPOOL

FOOD PACKAGES

The background features a dark teal color with several concentric, semi-transparent circles of varying shades. A stylized, light-colored leaf-like shape is overlaid on these circles, pointing towards the bottom right.

FINGER FOOD

VEGETABLE CANAPES

COLD

Melon Gazpacho

Tomato and chilli salsa

Aubergine Roulade

Cottage cheese and fig

Tomato Tartare

Chilli jam, capers and pickles

Crystal Roll

Vegetables in rice paper and ponzu dressing

Straciatella Crostini

Salted tomato and fig

Feta Pitta

Tabbouleh and feta cheese

Cucumber Hosomaki

Teriyaki mayo

Avocado Nigiri

Spicy mayonnaise

HOT

Crispy Goat Cheese

Tomato and basil

Cauliflower Wings

Korean glaze

Avocado Fries

Sambal mayonnaise

Truffle Arancini

Black truffle and aged pecorino

Onion Bhaji

Chutney and pickle

Aubergine Skewer

Miso tare

Mushroom Quiche

Selection of wild mushrooms

Thai Sweetcorn Cake

Wakame and daikon salad

MEAT CANAPES

COLD

Coronation Chicken Croissant

Coronation mix, braised chicken and applewood cheese

Beef Tataki

Ponzu dressing and crispy onion

Veal Tonnato

Tuna foam and pickles

Mortadella Pistachio

Crouté topped with pistachio cream and mortadella

Porchetta Focaccia

Straciatella and rucola

Chicken Liver Parfait

Toasted brioche, onion marmalade and black truffle

Toscana Sausage

Chipotle mayonnaise

Pork Carnitas Wrap

Pico de gallo, e queso fresco

HOT

Baked Serrano Roulade

Chicken liver parfait and Camembert on toasted bread

Chicken Pincho

Crispy bread roll filled with minced chicken, pesto, mozzarella and manchego

Lamb Pitta

Lamb kofta, tabbouleh in mini pitta bread

Tandoori Chicken

Garlic yoghurt and tomato salsa

Guanciale Quiche

Guanciale, pecorino and royale

Duck Gyoza

Chilli crisp sauce

Seikh Kebab

Minted yoghurt

Chicken Taco

Mole sauce and queso

FISH CANAPES

COLD

Seabass Carpaccio

Ponzu dressing

Prawn Tartare

Garlic bread and fine herbs

Gravadlax

Toasted sourdough creme fraiche and herb salad

Bouqerones

Crostini topped with olive tapenade and marinated anchovy

Octopus Salad

Garlic potato and harissa mayonnaise

Salmon Tartare

Served in a cone with volcano sauce

Tuna Tataki

Mango and pineapple salsa, daikon salad

Prawn Crystal Roll

Prawns, mixed leaves and citrus cream cheese rolled in rice paper

HOT

Swordfish Involtini

Citrus and herb mousse, barley salad

Chilli Prawn

Sweetcorn emulsion

Thai Fishcake

Lime mayo

Blackened Cod

Lettuce wrap, pico de gallo and saffron aioli

Takoyaki

Octopus in a savoury pancake batter

Salmon Goujons

Teriyaki mayonnaise

Squid Ink Arancini

Calamari & herbs

Croquetas De Bacala

Salted cod and serrano croquette

TRADITIONAL CANAPES

Ham and Cheese Sandwich

Salmon Tramezzini

Roast Beef Tramezzino

Tuna Panini

Caprese Focaccia

Chicken Arancini

Beef Arancini

Sausage Rolls

Jalapeño Poppers

Camembert Bites

Pastizzi

Pizette

SUSHI

NIGIRI

Salmon
Tuna
Seabass
Seabream
Prawn

HOSOMAKI

Tuna Maki
Salmon Maki
Cucumber Maki
Avocado Maki

URAMAKI

Rainbow Roll

Creamy Crab, Cucumber, Avocado, Mango, Salmon, Seabass, Japanese Mayonnaise, Tobiko

Spicy Tuna Roll

Marinated Tuna with Korean Spicy Mayonnaise, Cucumber & Spring Onion

Baked Salmon Roll

Oven Baked Salmon, Avocado, Spring Onion, Crispy Potatoes, Din Miso Sauce

Mango Roll

Tempura Prawn, Sliced Mango, Crispy Rice & Mango Dressing

Spicy Salmon Roll

House Marinated Salmon with Avocado, Japanese Mayonnaise, Chives, Sesame Seeds & Ikura

Royal Volcano Roll

Prawn, Avocado, Sesame Seed, Spring Onion, Tenkasu, Tobiko & Volcano Sauce

Golden Duck Roll

Carrot, Asparagus, Duck, Hoisin, Crispy Sweet Potato

Green Dragon Roll

Crispy Prawn, Avocado, Spicy Mayo, Teriyaki Sauce

Yaki Niku Roll

Asparagus, Carrot, Beef, Spring Onion, Yaki Niku Sauce, Fresh Truffle

SWEETS

Mini Cannoli

Mini Fruit Tarts

Mini Rum Baba

Mini Eclairs

Mini Brownie

OPTION A €28.00 per person

5 hot items, 5 cold items, 2 sushi selections, 2 sweets

OPTION B €34.50 per person

7 hot items, 7 cold items, 2 sushi selections, 2 sweets

OPTION C €39.50 per person

9 hot items, 9 cold items, 2 sushi selections, 2 sweets

SET MENUS

The background features a dark teal color with several concentric, curved lines that create a sense of depth and movement. A prominent, light-colored leaf-like shape is overlaid on these lines, pointing towards the right side of the frame. The overall aesthetic is modern and minimalist.

SET MENU Δ

€35.00 per person

CHOICE OF STARTER

Calamari Fritti

Crispy fried calamari & tartare sauce

OR

Stracciatella Bruschetta

Marinated Tuna with Korean Spicy Mayonnaise, Cucumber & Spring Onion

OR

Beef Croquette

Braised beef & smoked cheese, served with chipotle mayo

CHOICE OF MAIN COURSE

Baby Chicken

Jamaican jerk baby chicken, pineapple salsa

OR

Seabream

Olive, tomato, caper & herb farcie, smoked olive

OR

Moroccan Style Parmigiana

Layers of aubergine, tomato fondue mozzarella and parmesan with a hint of ras el hanut spices

CHOICE OF DESSERT

Fruit Tart

OR

Cannoli

SET MENU B

€45.00 per person

CHOICE OF STARTER

Marinated Octopus

Citrus marinade, caviar, caperberries & harissa mayonnaise

OR

Beef Tataki

Crispy rice, ponzu & wakame salad

OR

Halloumi

Grilled halloumi, compressed watermelon and pickles

CHOICE OF MAIN COURSE

Ribeye

King oyster mushroom & port jus

OR

Seabass

Catalan spinach & prawn dumpling

OR

Saffron Risotto

Miso grilled aubergine

CHOICE OF DESSERT

Ice Cream

OR

Doughnuts

OR

Brownie



BBQ SET MENUS

BBQ SET MENU Δ

€38.00 per person

ΔNTIPΔSTO TΔBLE

Bigilla
Hummus
Arjoli
Goat Cheese
Marinated Olives
Marinated Anchovies
Vine Leaves
Sundried Tomatoes
Bruschetta

FROM THE GRILL

F flank Steak
Peruvian Chicken
Pepperoncino Sausage
Toscana Sausage

SIDES

Potato Salad
Couscous
Coleslaw
Pasta Salad

DESSERT

Fruit Tart
Cannoli

BBQ SET MENU B

€30.00 per person

ANTIPASTO TABLE

Bruschetta
Truffle Arancini
Caprese Skewers
Coronation Chicken Croissant
Tuna Panini

FROM THE GRILL

Cheese Burgers
Hot Dogs
Chicken Drumsticks

SIDES

Mac n Cheese
Fries
Coleslaw

DESSERT

Ice Cream
Doughnuts
Brownie

