

THE
CHRISTMAS
&
NYE
EXPERIENCE
26-27







Amf

24 25 & 26/12

PROGRAM

For all Bookings. Complimentary Spa & Fitness Centre Access
Enjoy free access to our Hammam and Sauna throughout your stay. Your package also includes exclusive discounted rates on all treatments at the Vanity Spa.

24-25

Day Yoga 11:00 - 12:00
Mid Day Meditation 12:00 - 13:00

24-25

Afternoon Tea 15:30 - 17:00
Special Coffee, Tea, Prosecco,
sweet & salty Finger Food.

24

RED CHRISTMAS EVE FESTIVE BUFFET 20:00
Dinner with Greek & International live music

Event Pass: €60 Per Person. incl.
(incl. 1 btl 175 ml wine Or 1 Beer & Unlimited Coffee & Soft drinks)

25

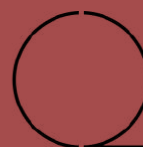
CHRISTMAS LUNCH FESTIVE BUFFET 13:00
Live Jazz Tunes & Bubbles Lunch

Event Pass: €45 Per Person.
(incl. 1 btl 175 ml wine Or 1 Beer & Unlimited Coffee & Soft drinks)

26

BOXING DAY EARLY FESTIVE BUFFET 18:00

Event Pass: €35 Per Person.
(incl. 1 btl 175 ml wine Or 1 Beer & Unlimited Coffee & Soft drinks)



PROGRAM

31-01/01

For all Bookings. Complimentary Spa Access

Enjoy free access to our Hammam and Sauna throughout your stay. Your package also includes exclusive discounted rates on all treatments at the Vanity Spa.

31-01

Day Yoga 11:00 – 12:00
Mid Day Meditation 12:00 – 13:00

31-01

Lobby Afternoon Tea 15:30 – 17:00
Special Coffee, Tea, Prosecco,
sweet & salty Finger Food.

31
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GLOW NEW YEARS EVE FESTIVE BUFFET 20:00 – 01:00

Dinner & Party with live music
(Greek & International Party upbeat tones)

Standard Entry – €75 per person

Includes: Full access to the party + Festive Buffet dinner + (1 btl 175 ml wine
Or 1 Beer & Unlimited Coffee & Soft drinks)

ELEVATE YOUR EXPERIENCE

PREMIUM UPGRADE – €35 per person

and unlock unlimited, free-flow access to exclusive open
bar.

01

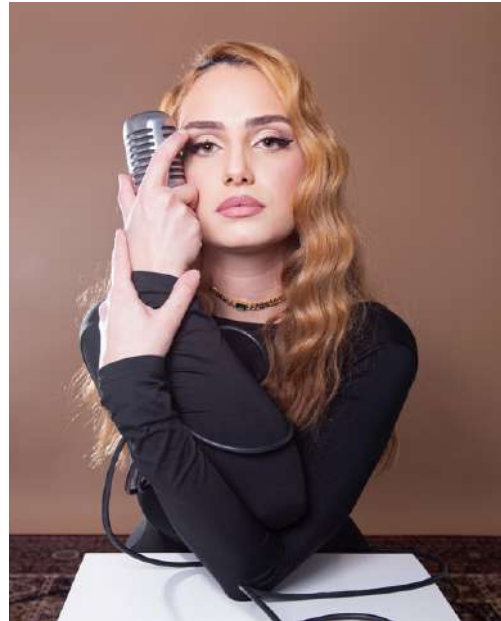
NEW YEAR'S DAY FESTIVE BUFFET 13:00

Live Jazz Tunes & Bubbles Lunch

Event Pass: €45 Per Person.

(incl. 1 btl 175 ml wine Or 1 Beer & Unlimited Coffee & Soft drinks)

XMAS LIVE PERFORMANCES 24/12 & 25/12



Featured Artists

Pantelina Paschali 24/12

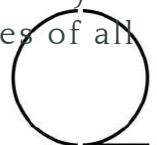
Red Christmas Eve Festive Buffet – Dinner & Party (Live Act)

Pantelina Paschali is a professionally trained Cypriot singer with a BMUS in Music and a Master's degree in Arts of Event Management. With extensive performance experience in Cyprus and abroad, she captivates audiences with her versatile vocal style, Jazz, Latin, and Pop. Having performed at renowned hotels, prestigious venues, and festivals in Cyprus and internationally, Pantelina brings elegance, musical sophistication, and a captivating stage presence to every performance, creating memorable musical experiences for every occasions.

Despina Paschali 25/12

Christmas Day Festive Lunch Buffet – Live Act (Jazz & Bubbles)

Despina Paschali Is a Cypriot Pop Singer known for her expensive Voice, Captivating stage presence and versatile musical style. Her repertoire spans contemporary pop hits, timeless international classics, soulful ballads, and elegant jazz standards, allowing her to create performances that are both dynamic and emotionally engaging. With the ability to transition seamlessly from upbeat favourites to intimate acoustic moments, Despina brings energy, sophistication, and warmth to every stage, delivering a memorable live music experience for audiences of all tastes.





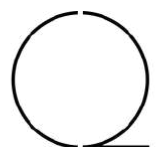
Alongside Pantelina and Despoina is Demetrios Mylonas.

A Cypriot composer, tutor and woodwind performer.

Having acquired a Bachelor's degree and two Master's degrees in Cambridge and London, the multicultural influences abroad have had a multi-faceted musical influence on his approach and aesthetics. A melting pot of jazz, bossa, pop and experimental music, he incorporates these influences within his movie scores, acoustic compositions and performances.

His warm and lush Tenor saxophone sound has enchanted events and special occasions throughout the island and abroad for more than a decade. His unmistakable American musical idiom encompasses a rich and broad elegance in his performances.

The collaboration of Pantelina, Despoina and Demetrios assure a festive and entertaining experience. Befitting Christmas, their musical collaboration will certainly be memorable.



LIVE PERFORMANCES 31/12 & 1/1



Featured Artists

Katerina Skreki & Spiros Mourelatos (Mourel Sax)

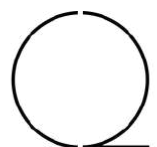
Katerina Skreki is a Greek jazz singer celebrated for her sophisticated tone and magnetic stage presence.

Specializing in the golden eras of jazz, big band swing, and soulful international classics, her versatile vocal styling captures both the high-energy glamour of grand celebrations and the intimate warmth of acoustic lounge sets.

Sharing the stage is Spiros Mourelatos, a highly acclaimed professional alto saxophone player and music educator based in Athens, Greece.

A master of live performance and event entertainment, his dynamic saxophone sets span from luxury corporate events and beach club parties across the Greek islands to high-profile collaborative sets alongside live DJs.

Together as a premier performance duo, Katerina and Spiros seamlessly bridge the gap between elegant acoustic melodies and vibrant, pulse-pounding dance music—delivering a sophisticated and unforgettable live music experience.



PROGRAMME

31/12 & 1/1

The Grand New Year's Celebration

Celebrate the turn of the year with a spectacular two-day musical experience. From a high-octane, glamorous countdown party to a serene, luxurious New Year's Day afternoon, Katerina Skreki, Spiros Mourelatos, and our live DJ provide the ultimate soundtrack to welcome the New Year with style, elegance, and joy.

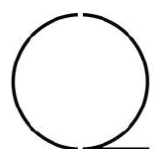
Part I: The Grand New Year's Eve Gala & DJ Party

As we count down the final hours of the year, jazz vocalist Katerina Skreki joins forces with Spiros Mourelatos on the alto saxophone and our live DJ to take you on a high-energy journey through the golden era of big band swing, upbeat jazz, disco and timeless Greek & international dance classics. It is the ultimate soundtrack for an evening of fine dining, flowing champagne, and non-stop celebration. Blending sophisticated live vocals, live sax riffs, and seamless party beats, this powerhouse trio will keep the energy soaring long after the midnight countdown.

Part II: New Year's Day Acoustic Lunch

Start the first day of the year in pure relaxation. As the party energy transitions into a sophisticated daytime ambiance, our New Year's Day lunch features a beautifully tailored acoustic performance. Katerina Skreki and Spiros Mourelatos will shift to a softer, more intimate repertoire—unplugged and perfectly blending smooth jazz, gentle bossa nova, and elegant interpretations of classic melodies.

Backed by minimalist acoustic instrumentation and melodic saxophone, it offers the perfect, tranquil backdrop to a luxurious afternoon of culinary delights and reflection with family and friends.



FOOD & DRINKS

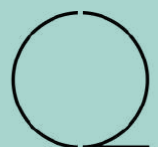


FOOD & DRINKS

Allergen Key:

(C)ereals containing Gluten, (E)ggs, (M)ilk, (N)uts, (S)oy, (P)eanuts, (F)ish, (S)hellfish,
(Mu)Mustard, (Se)Sesame, (Ce)Celery, (Lu)Lupin, (Mo)Molluscs.

Please note: While we take every precaution, our kitchen handles all allergens.
Guests with severe allergies are advised to speak with a manager.



CHRISTMAS EVE 24/12

WELCOME DRINK Sangria

THE BEGINNINGS

SALADS & COLD CREATIONS

Mediterranean Fried Halloumi Salad: Pan-seared halloumi with sun-dried figs and a drizzle of spicy honey glaze. Allergens: (M)

Tuscan Panzanella Salad: A classic Italian bread salad with ripe tomatoes, red onion, fresh basil, and a vibrant vinaigrette.

Allergens: (C), (M)

Elegant Goat Cheese & Pear Salad: Creamy goat cheese, sweet pear slices, and toasted pecan nuts on a bed of mixed greens.

Allergens: (M), (N)

Sunshine Cheddar Cheese Salad: Sharp cheddar with julienne carrots and fresh orange segments in a light citrus dressing.

Allergens: (M)

Festive Christmas Slaw: A crunchy blend of red and white cabbage with a creamy dressing and a sprinkle of dried nuts.

Allergens: (M), (N), (Mu)

Spiced Wild Rice & Red Zucchini Salad: Nutty wild rice with roasted red zucchini and a warm hint of cumin. Allergens: (N)

Create-Your-Own Salad Bar: A bountiful selection of the freshest greens, vegetables, and dressings.

Zesty Sea Bream Tartar: Freshly diced sea bream, marinated with herbs and citrus. Allergens: (F)

CANAPÉS

Mirrored Canapés: Cream cheese and silky smoked salmon on delicate crispbread. Allergens: (C), (M), (F)

SOUP

Rich Clear Beef Consommé: A deeply flavourful broth served with delicate profiteroles. Allergens: (C), (E), (M), (Ce)

THE MAINS

FROM THE CARVERY

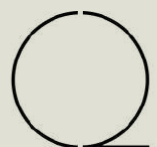
Succulent roasts carved to order, accompanied by their signature sauces and jus.

Roast Smoked Bacon with Forest Fruit Sauce: A generous joint glazed with a sweet and tangy berry sauce. Served with a mustard dressing. Allergens: (Mu)

Prime Roast Beef: Perfectly roasted, served with a rich wild mushroom sauce or a bold peppercorn sauce. Allergens: (M)

STARTS: 20:00

PRICE P/PERSON €60 KIDS 50%



CHRISTMAS EVE 24/12

HOT SPECIALITIES

Homemade Portobello & Pesto Ravioli: Pillowy pasta pockets stuffed with earthy mushrooms and bathed in a basil pesto cream sauce. Allergens: (C), (M), (N)
Festive Mixed Wild Rice: Aromatic rice with dried fruits and pistachio nuts. Allergens: (N)
Sautéed Baby Bok Choy: Tender and garlicky greens.
Roasted Brussels Sprouts: Caramelised and crispy, with a touch of sea salt.
Chive Creamy Mashed Potato: Ultra-smooth and rich. Allergens: (M)
French Fried Potatoes: Golden and crispy.
Vegan Oyster Mushroom & Truffle Risotto: Indulgent and creamy, with the luxurious aroma of black truffle. Vegan Option
Oven-Roasted Beef Mignon: A tender cut, gloriously topped with a Jack Daniels sauce. Allergens: (M), (S), (Ce)
Pan-Seared Duck Breast: Rendered until crisp and finished in the oven, served with a traditional cranberry sauce.
Parma Ham & Cheddar Stuffed Chicken Breast: A juicy chicken breast, elegantly stuffed and wrapped in prosciutto. Allergens: (M)
Stuffed Pork Fillet with Prunes: A classic combination, served with an old-fashioned gravy sauce.
Slow-Roasted Lamb Shoulder: Stuffed with spinach, mushrooms, and feta cheese. Accompanied by a homemade mint sauce. Allergens: (M)
Pan-Seared Scottish Salmon: A premium fillet with a crisp skin.
Oven-Baked Perch Fillet: Delicately cooked in a creamy leek sauce. Allergens: (M), (F)
Homemade Spinach Pasta: Tossed in a luxurious Portobello mushroom cream sauce. Allergens: (C), (E), (M)

ACCOMPANYING SAUCES

Mango Sweet Chilli Reduction | Sherry Pan Sauce

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

Warm Fresh Pineapple Crumble: A tropical twist on a classic. Allergens: (C), (M)
Espresso Cheesecake: A rich coffee-infused delight on a biscuit base. Allergens: (C), (E), (M)
Mint Cream Profiteroles: Light choux puffs filled with fresh mint cream and draped in dark chocolate. Allergens: (C), (E), (M)
Decadent Chocolate & Peanut Butter Cake: Layers of chocolate cake, salted caramel, and honey-roasted peanuts. Allergens: (C), (E), (M), (P), (N)
Glazed Seasonal Fruit Tart: A buttery pastry case filled with vanilla cream and topped with glazed fresh fruits. Allergens: (C), (E), (M)
Vegan Almond Cake: A moist and rich cake served with a dark chocolate sauce. Vegan Option, Allergens: (N)
"Karioka" with Walnuts: Traditional sweets with a nutty crunch, drizzled with chocolate. Allergens: (N)
Chocolate Fondue: A flowing fountain of melted chocolate with fresh fruit for dipping. Allergens: (M)

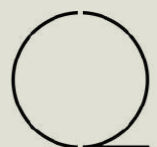
Selection of Fresh Fruits

Artisan Cheese Platter: A curated selection of fine cheeses, biscuits, and chutney. Allergens: (M)

Premium Roasted Coffee & Tea Selection

STARTS: 20:00

PRICE P/PERSON €60 KIDS 50%



CHRISTMAS DAY 25/12

THE BEGINNINGS

SALADS & COLD CREATIONS

Cranberry Chicken Salad: A timeless festive favourite. Allergens: (M)

Christmas Snow Salad: A creamy, dreamy seasonal classic. Allergens: (M)

Village Salad: A bright and refreshing taste of the Mediterranean with tomato, cucumber, olives, and feta. Allergens: (M)

Baby Spinach & Pomegranate Salad: A jewel-toned mix with mandarin segments, feta cheese, and toasted pecans. Allergens: (M), (N)

Apple & Pear Salad: A crisp combination with dry nuts, fresh mozzarella, and red onions. Allergens: (M), (N)

Baby Rocket & Blue Cheese Salad: Peppery greens with tomato, onion, and walnuts. Allergens: (M), (N)

Create-Your-Own Salad Bar: A bountiful selection of the freshest greens, vegetables, and dressings.

Salmon Ceviche: Zesty and refreshing, marinated with citrus and herbs. Allergens: (F)

CANAPÉS

Salted Tart: A savoury delight with cream cheese and prosciutto. Allergens: (C), (M)

SOUP

Roasted Chicken Soup: A deeply flavourful and comforting broth. Allergens: (C)

THE MAINS

FROM THE CARVERY

Succulent roasts carved to order, accompanied by their signature sauces.

Honey Glaze Gammon: Glazed to perfection and served with a pomegranate sauce.

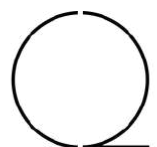
Roast Turkey: The Christmas centrepiece, served with traditional mushroom gravy and apple sauce.

Traditional Pork Souvla: A Cypriot classic, slow-roasted over charcoal.

Traditional Lamb Souvla: Tender and flavourful, a festive favourite.

STARTS: 13:00

PRICE P/PERSON €45 KIDS 50%



CHRISTMAS DAY LUNCH 25/12

HOT SPECIALITIES

Grilled Chicken Fillet: Topped with a creamy garlic mushroom sauce. Allergens: (M)

Grilled Sword Fish: A premium steak simply dressed with olive oil and lemon.

Allergens: (F)

Lemon & Butter Fish Fillet: Oven-baked to flaky perfection. Allergens: (M), (F)

Christmas Meatballs: Savoury pork meatballs in a rich tomato sauce.

Stuffed Tortellini: Filled with cheese and served with a Pomodoro sauce and

Parmesan. Allergens: (C), (M)

Festive Rice with Chicken Liver: Aromatic rice with walnuts, almonds, and raisins.

Allergens: (N)

Crispy Cheese Balls: A golden, indulgent treat. Allergens: (C), (M)

ACCOMPANIMENTS

Roast Carrots Glaze

Green Bean Casserole

Oven-Roasted Broccoli

Golden Croquettes Potatoes

Fresh Fried Potato Wedges

ACCOMPANYING SAUCES

Homemade Strawberry Sauce | Light Gravy Sauce | Bell Pepper Tomato Sauce

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

Amaretto Cheesecake: With a lush forest fruit compote. Allergens: (C), (M), (N)

Cyprus Coffee Cake: Infused with the rich flavour of bean coffee. Allergens: (C), (M)

Baileys Mousse: Silky smooth, with a dark chocolate glaze. Allergens: (M)

Africana Cake: A classic layer cake with chocolate flakes. Allergens: (C), (M)

Mini Papa Au Rum: Drenched in rum syrup and topped with fresh cream. Allergens: (C), (M)

Red Velvet Tart: Stuffed with chocolate ganache and baked nuts. Allergens: (C), (E), (M), (N)

Vegan Chocolate Cake: A decadent and rich plant-based option. Vegan Option

"Karioka" with Walnuts: Traditional sweets drizzled with chocolate. Allergens: (N)

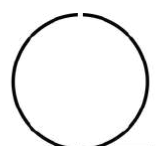
Selection of Fresh Fruits

Artisan Cheese Platter: A curated selection of fine cheeses. Allergens: (M)

Premium Roasted Coffee & Tea Selection

STARTS: 13:00

PRICE P/PERSON €45 KIDS 50%



BOXING DAY EARLY BUFFET 26/12

THE BEGINNINGS

SALADS & COLD CREATIONS

Caprese Salad with Pesto: Fresh buffalo mozzarella, ripe tomatoes, and basil pesto. Allergens: (M)

Quinoa Salad with Grilled Vegetables: A light and healthy salad with fresh seasonal grill vegetables. Allergens: (N)

Rainbow Pasta Salad: Colourful pasta with mozzarella cheese and a vibrant dressing. Allergens: (C), (M)

Salmon Salad: Flaked salmon with a zesty soy and ginger dressing. Allergens: (F), (S)

Seafood Salad: A medley of fresh seafood on a bed of Romanian lettuce, served with cocktail sauce. Allergens: (F), (S), (MOL)

Create-Your-Own Salad Bar: A bountiful selection of the freshest greens, vegetables, and dressings.

Antipasti Platter: A selection of cured meats and marinated vegetables.

CANAPÉS

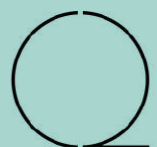
Mixed Canapé and Cheese Platter: An elegant assortment of bite-sized delights and fine cheeses. Allergens: (C), (M)

SOUP

Boxing Day Vegetable Soup: A hearty and nourishing broth filled with seasonal vegetables.

STARTS: 18:00

PRICE P/PERSON €35 KIDS 50%



BOXING DAY EARLY BUFFET 26/12

THE MAINS HOT SPECIALITIES

Rotisserie Sirloin Beef: Carved to order, served with a French mustard sauce.
Allergens: (Mu)
Stuffed Chicken Fillet: Juicy chicken breast filled with blue cheese, served with a tomato sauce. Allergens: (M)
Pork Schnitzel: A crispy, golden cutlet served with a rich garlic butter. Allergens: (C), (M)
Homemade Bitok: Beef patties stuffed with feta cheese and a sweet & sour sauce.
Allergens: (C), (M)
Greek Style Saganaki Shrimps: Succulent shrimps in a rich, peppery tomato and feta sauce. Allergens: (S), (M)
Grilled Sword Fish Souvlaki: Tender swordfish skewers, grilled to perfection. (F)
Spaghetti Carbonara: The classic Roman pasta with a creamy egg and cheese sauce.
Allergens: (C), (E), (M)
Pasta Napolitaine: Al dente spaghetti with a rich and tangy tomato sauce. (C)
Rice Pilaf: Fragrant rice with sautéed mixed vegetables.
Pizza Margherita & Romana: Freshly baked, thin-crust pizzas. (C), (M)

ACCOMPANIMENTS

Steamed Yellow Beans
Broccoli Au Gratin Allergens: (M), (C), (E)
Anna Potatoes: Thinly sliced potatoes baked with milk, garlic, cream, and cheese.
Allergens: (M)
Fresh Fried Potatoes

ACCOMPANYING SAUCES

Cream Pepper Sauce (C) | Cream Mushroom Sauce (C), (M)

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

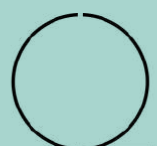
Mini Lemon Meringue Pies: A perfect balance of zesty and sweet. Allergens: (C), (E), (M)
Charlotte Cake: Light cake with fresh fruits. Allergens: (C), (E), (M)
Chocolate Duchess: A rich chocolate creation with biscuits and nuts. Allergens: (C), (M), (N)
Tower Chocolate Profiterole: A stunning centrepiece of choux puffs filled with cream and draped in chocolate. Allergens: (C), (E), (M)
Traditional Galatopourekko: Flaky filo pastry filled with creamy custard. Allergens: (C), (M)
Vegan Strawberry Cake: A light, fruity, and plant-based delight.

Selection of Fresh Fruits

Artisan Cheese Platter: A curated selection of fine cheeses. Allergens: (M)

Premium Roasted Coffee & Tea Selection

STARTS: 18:00
PRICE P/PERSON €35 KIDS 50%



"Glitter is always an option,
especially on New Year's Eve."



NYE OPEN BAR 31/12

Mineral water,

Beer (Keo, Carlsberg), bottled wines, soft drinks

Premium spirits (listed below),

Vodka: Smirnoff, Stolychnaya, Grey Goose

Gin: Gordons, Bombay & Pink Gin

Whiskey: Jonnie Famous, Walker Black Label & Jack Daniels

Rum: Bacardi & Captains Morgan's Spiced & Captain Morgan's Dark

Tequila: Jose Cuervo Silver

Brandy: Hennessy

Martini, Malibu, Disaronno

STARTS: 20:00
PRICE P/PERSON €35



NEW YEAR'S EVE GALA 31/12

WELCOME DRINK

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THE BEGINNINGS

SALADS & COLD CREATIONS

Baby Spinach and Rocket Salad: With fresh orange and grapefruit segments.

Vitello Tonnato: Thinly sliced veal with a creamy tuna sauce.

Allergens: (F), (M)

Waldorf Salad: A classic combination with apples, walnuts, and celery in a sour cream dressing. Allergens: (M), (N)

Thai Beef Salad: Strips of beef with fresh herbs and a spicy dressing.

Avocado and Crab Salad: A luxurious and creamy starter.

Allergens: (S), (M)

Tropical Salsa: A refreshing blend of papaya, mango, and pineapple.

Create-Your-Own Salad Bar: A bountiful selection of the freshest greens, vegetables, and dressings.

Red Tuna Tartar: Fresh, finely diced tuna, seasoned to perfection. (F)

CANAPÉS

Charcuterie and Cheese Platter: A selection of premium cured meats and fine cheeses. Allergens: (M)

Mixed Canapés: An assortment of elegant bites.

SOUP

Creamy Wild Mushroom Soup: Rich, earthy, and indulgent.

Allergens: (C), (M)

THE MAINS

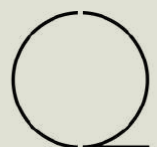
FROM THE CARVERY

Beef Wellington: Premium beef fillet wrapped in puff pastry, served with gravy sauce and Yorkshire pudding. Allergens: (C), (E), (M)

Confit Pork Belly: Slow-cooked until meltingly tender with crispy crackling.

STARTS: 20:00

PRICE P/PERSON €75 KIDS 50%



NEW YEAR'S EVE GALA 31/12

HOT SPECIALITIES

Braised Duck à L'Orange: Tender duck with a classic orange glaze and red cabbage compote.

Sirloin Steak: Grilled to your preference, topped with Café de Paris butter. (M)

Fish Fillet: Oven-baked on a bed of leek and onion ragout. (F)

Grilled Swordfish Steak: A premium cut, simply grilled. (F)

Marinated Grilled Chicken Fillet: With a smoky mustard and paprika glaze.

Allergens: (Mu)

Homemade Stuffed Ravioli: Filled with spinach and feta, served in a creamy cheese sauce. Allergens: (C), (M)

Mini Chicken Burritos: With cheddar cheese and a spicy Mexican sauce. Allergens: (C), (M)

Farfalle with Four Cheese and Mushroom Sauce: A rich and creamy pasta dish.

Allergens: (C), (M)

Pizza Margherita & Hawaii: Freshly baked from our pizza oven. Allergens: (C), (M)

ACCOMPANIMENTS

Rice Creole with Fresh Vegetables and Peas

Gratin Dauphinois Potatoes Allergens: (M)

French Fries Potatoes

Savoy Cabbage

Mustard Glaze Chantenay Carrots Allergens: (Mu)

Sprouts à la Française

ACCOMPANYING SAUCES

Home Made Pomodori Sauce | Green Pepper Corn Sauce & Fresh Cream (C), (M)

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

Walnut Cake: With a glossy chocolate sauce. Allergens: (C), (E), (M), (N)

Ravani with Coconut Flakes: A traditional semolina and coconut cake.

Mocca Cake: For the coffee and chocolate lover. Allergens: (C), (M)

Jamaica Bavaoise: A sophisticated rum-infused dessert. Allergens: (E), (M)

Toffee Cake with Salted Caramel: A decadently sweet and salty treat. Allergens: (C), (M)

Monoï Samba Cake: An exotic and fragrant delight.

Vegan Tartoufo Noisette: A rich, vegan chocolate and hazelnut truffle cake.

Chocolate Fondue: With fresh fruit for dipping. Allergens: (M)

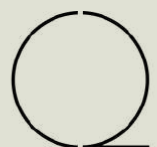
Selection of Fresh Fruits

Artisan Cheese Platter: A curated selection of cheeses. Allergens: (M)

Premium Roasted Coffee & Tea Selection

STARTS: 20:00

PRICE P/PERSON €75 KIDS 50%



NEW YEAR'S DAY LUNCH 01/01

THE BEGINNINGS

SALADS & COLD CREATIONS

Green Salad with Grilled Chicken and Grapes: A light and protein-packed start.

Couscous with Seafood: A Mediterranean-inspired salad.

Allergens: (S), (C)

Beetroot Salad: With chestnuts, hazelnuts, green apples, and orange segments. Allergens: (N)

Romanian Lettuce Salad: With goat cheese, pomegranate, walnuts, and a cream balsamic vinaigrette. Allergens: (M), (N)

Red Cabbage Salad: With pears, raisins, dry apricot, and a red grape sauce.

Baby Rocket Salad: With orange, walnuts, mandarin, and a yogurt dressing. Allergens: (M), (N)

Create-Your-Own Salad Bar: A bountiful selection of the freshest greens, vegetables, and dressings.

CANAPÉS

Goat Cheese Balls: Rolled in fried sesame seeds and parsley.

Allergens: (M), (Se)

Salted Profiteroles: Stuffed with a delicate chicken and cream cheese mousse. Allergens: (C), (M)

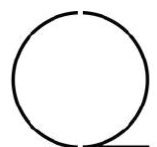
THE MAINS

FROM THE CARVERY

Roast Leg of Lamb: Carved to order, served with a fresh mint sauce or creamy gravy. (C), (M)

STARTS: 13:00

PRICE P/PERSON €45 KIDS 50%



NEW YEAR'S DAY LUNCH 01/01

HOT SPECIALITIES

Chicken, Pork & Lamb Souvla: Cypriot classics, slow-roasted over charcoal.

Beef Schnitzel: A tender, breaded cutlet served with garlic butter. Allergens: (C), (M)

Marinated Grilled Chicken Piri-Piri: With a spicy red chilli pepper sauce.

Lasagna Bolognese: Layered pasta with rich meat sauce and a golden Sauce Mornay topping. Allergens: (C), (E), (M)

Spanish Vegetarian Paella: A vibrant saffron rice dish with fresh vegetables.

Homemade Pasta Carbonara: Allergens: (C), (E), (M)

Homemade Pasta with Pesto Sauce: Allergens: (C), (M), (N)

ACCOMPANIMENTS

Rice Pilaf with Sautéed Mixed Fresh Vegetables

Oven Roast Potatoes with Herbs

Fried Fresh Potatoes

Steamed Broccoli

Crispy Roasted Cauliflower with Virgin Olive Oil

ACCOMPANYING SAUCES

Home Made Gravy Sauce (C) | Tomato Sauce with Fresh Basil

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

Chocolate Pie: With a rich chocolate sauce. Allergens: (C), (M)

Fresh Orange Cake: Drizzled with chocolate sauce. Allergens: (C), (M)

Apple Strudel: Served with hot custard cream. Allergens: (C), (M)

Praline Meringue Cake: Layers of crisp meringue and praline cream. Allergens: (E), (M), (N)

Charlotte Cake with Forest Fruit: Allergens: (C), (E), (M)

Baklavas: Layers of flaky filo pastry with nuts and honey. Allergens: (C), (N)

Apple Vegan Cake: A wonderfully spiced and moist plant-based dessert.

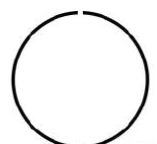
Selection of Fresh Fruits

Artisan Cheese Platter: A curated selection of fine cheeses. Allergens: (M)

Premium Roasted Coffee & Tea Selection

STARTS: 13:00

PRICE P/PERSON €45 KIDS 50%





Here's to cosy nights, good memories, and a
sparkling New Year ahead."





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