

CHRISTMAS & NEW YEAR AT AMARA 2022—2023

*The
festive days*



*When we remember
a special Christmas,
it is not the presents
that made it special,
but the laughter,
the feeling of love,
and the togetherness of
friends and family that
made that Christmas
special.*

- Catherine Pulsifer



The most magical time of the year

CREATE BELOVED NEW HOLIDAY TRADITIONS
AT THE AMARA

This year, the AMARA is keeping the magic of Christmas dreams alive with joyful merriment and celebratory events throughout the holiday season.

Delight in the glamorous festive displays and twinkling holiday lights. Indulge in a sumptuous gourmet lunch or dinner. Revel in our spectacular entertainment. Our holiday program is set to offer a truly unforgettable holiday season, one that will make you want to linger longer to experience all that Christmas at the AMARA has to offer.

We welcome you to our winter wonderland for a luxurious stay complemented by delectable holiday menus, carefully crafted by each of the prominent chefs at our world-class restaurants. Join us for a jubilant celebration of the holidays, and let's raise a glass to magical moments, and a happy and healthy New Year!

Accommodation Packages

Looking to spend Christmas and new years in a luxurious setting?
Somewhere special to celebrate with loved ones and friends?
Let us be the host and look no further than the Luxurious
AMARA Hotel, we have you covered.

Book one of our Christmas or New Year's packages
which include either Christmas Lunch
or New Year's Eve Gala Dinner.

Christmas Packages

2- or 3-Nights package

23.12.2022 – 27.12.2022

Prices starting from € 938.00

(Must include Christmas day)

Accommodation for 2 or 3 nights on Bed & Breakfast basis

Welcome Christmas amenities in room

AMARA Christmas Day Lunch

10% Discount on SPA treatments

New Years Eve Packages

2- or 3-Nights package

29.12.2022 – 03.01.2023

Prices starting from € 1,262.00

(Must include New Year's Eve)

Accommodation for 2 or 3 nights on Bed & Breakfast basis

Welcome Festive amenities in room

AMARA New Year's Eve gala dinner in the ballroom with
entertainment

10% Discount on SPA treatments

Terms and Conditions:

Rates are subject to change and availability at the time of the booking

Rates are not valid in conjunction with other offers or applicable to group bookings

SPA Treatments reservations are subject to availability at the time of the booking

Gift Vouchers

If you're looking to treat your loved one to the gift of luxury, what's better than a lavish weekend getaway, a fine dining experience, or a pampering spa treatment? The AMARA's exclusive gift vouchers provide exactly that.

A range of gift vouchers are available for purchase which include. Delicious afternoon tea experience, World renowned culinary experiences in one of our 3 branded restaurants, SPA treatments providing a holistic haven for those who want to rejuvenate mind, body and soul.

These are all available through the AMARA Hotels website
www.amarahotel.com

Festive Delights

15.12.2022 - 07.01.2023

LOBBY AREA

11:00hrs - 20:00hrs

Nothing says Christmas quite like the warm, delicious scent of sweet and spicy gingerbread and cinnamon. Indeed, a browse through the AMARA Christmas Delights located at our Lobby lounge will put you straight into the holiday spirit with an array of Christmas goodies on offer. Indulge in traditional Cypriot sweets such as 'melomakarona' and 'kourabiedes,' or nibble on decadent chocolate fudge and scrumptious cookies such as Vanillekipferl or Cinnamon star. The kiddos will love the cheery gingerbread men and the cute little gingerbread houses, and you can even complement your Christmas dinner with our selection of Christmas cakes, and Yule logs. All treats are available to wrap up and take home or as an extra special holiday gift.

The East India Company

Hotel Shops Area
10:00hrs – 19:00hrs

The AMARA's new collaboration with 'The East India Company' is sure to delight tea lovers, thanks to the large variety of luxuriously elegant tea flavours to choose from. Find the perfect match that is sure to warm you up this festive season or purchase a nice tailor-made gift hamper for friends and family. Available for purchase at "The East India Tea Company" Shop located in the shops area of the hotel.

Mulled Wine & More

15.12.2022 - 07.01.2023

LOBBY LOUNGE & THE BAR
10:00hrs - 22:00hrs

MEMORIES AND MAGIC IS WHAT CHRISTMAS IS ALL ABOUT

This festive season, we welcome you to partake in a beloved holiday tradition at our "Mulled Wine & More" experience in the AMARA Lobby and Bar.

After all, it's not Christmas without a glass of this deliciously sweet and warming drink. The holiday staple has been synonymous with Christmas celebrations for centuries, and is made with red wine, sugar, bitter orange and spiced herbs.

Aside from delicious mulled wine, our skilled bartenders will be whipping up a variety of warm and cozy Christmas cocktails, all of which you can sip at your leisure, while enjoying the delightful holiday ambience of the AMARA.

Cheers to holiday memories that are sure to last a lifetime!

Meet Santa!

25 DECEMBER | CHRISTMAS DAY

THE RESTAURANT
11:00hrs – 12:00hrs

Join us with your kids at The Restaurant and meet Santa in person.

This very important visitor which comes around once a year has one goal in mind.
To bring Cheer and happiness to people.

Let's find out who were on the Naughty or Nice Santa List!

The Kids Club

15.12.2022 – 07.01.2023

AMARA KIDS CLUB
10:00hrs – 19:00hrs

FESTIVE FUN FOR THE KIDDOS

Christmas is the most magical time of the year for little ones, as they anxiously await the arrival of jolly old Santa laden with gifts. This year, we've made the holidays even more fun for our young friends, jam-packed with activities and games that are sure to make sweet memories that will last a lifetime. From December 15th to January 7th, the AMARA Kids Club will be transforming into an Elf's Village Workshop, entertaining our little guests with gift making workshops, arts and crafts, a wheel of fortune, holiday movies, dance and music classes, and so much more!

All AMARA Kids Club activities are available to hotel guests only.

Music, Wine & Good Cheer

24.12.2022

ILIAKOS

18:30hrs – 19:15hrs

Serenade your Christmas with hymns and carols that are sure to put you and your family in the holiday spirit. The AMARA Management team invite you to share a “Festive cheer” on Christmas eve complemented with Mulled wine.

Christmas Wonderland

15.12.2022 – 07.01.2023

THE RESTAURANT

15:00hrs – 18:00hrs

WE BELIEVE IN CHRISTMAS MAGIC!

Here at the AMARA, we believe in the magic of Christmas, and we invite our guests to join us for an enchanting Christmas Wonderland Afternoon Tea that perfectly captures the spirit of the season. Gather your family and loved ones and indulge in the lavish Afternoon Tea at the AMARA Restaurant to create holiday memories that will last forever.

Our unique fairytale Christmas Wonderland Afternoon Tea includes a selection of sandwiches with classic Scottish smoked salmon and crème fraiche, duck foie gras with fig confit, prawn and avocado – the ultimate in traditional teatime sandwiches.

Don't forget to save room for our signature freshly-baked scones served with clotted cream and Christmas jam. And for dessert? An extravagant selection of sweet delicacies for you to choose from.

€35.00 PER PERSON

(Including Tea or Coffee of your choice)

3 – 12 years: 50% allowance

€55.00 PER PERSON

(Including one glass of house Champagne)



24 DECEMBER 2022



*Christmas
Eve*

Christmas Eve

It's the one night of the year when we all act a little nicer, we smile a little easier, we cheer a little more. For a couple of hours out of the whole year, we are the people that we always hoped we would be.

-Scrooged (1998)

For little ones, it's the eagerness to see what goodies Santa will bring. For adults, it's an opportunity to enjoy one of an array of special dishes made available in our speciality restaurants.

Iliakos

Management cocktail at the Iliakos
Mulled wine and chestnuts

18:30hrs - 19:15hrs

Entertainment: CHRISTMAS CAROLS

Matsuhisa Restaurant

A LA CARTE MENU

18:30hrs - 01:00hrs

LAST FOOD ORDER 22:30

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

18:30hrs - 01:00hrs

LAST FOOD ORDER 22:30

Entertainment: MAGIO DUO

Armyra by Papaioannou

A LA CARTE MENU

18:30 PM - 01:00 AM

LAST FOOD ORDER 22:30



25 DECEMBER 2022



*Christmas
Day*

Christmas Day

Rejoice in the magic of Christmas day with a gamut of festive feasts specially prepared by the AMARA's famed chefs. Families can start off this joyful day with a lavish buffet lunch at the All Day Dining Restaurant, accompanied by a Live Band playing holiday tunes and a surprise visit from the jolly big man himself. Come nightfall, you can choose from an opulent à la carte dinner at any of our three world-class restaurants, MATSUHISA Limassol, Ristorante LOCATELLI or Armyra by PAPAIOANNOU, each with its own unique entertainment options.

Matsuhisa Restaurant

A LA CARTE MENU

18:30hrs – 01:00hrs
LAST FOOD ORDER 22:30

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

18:30hrs – 01:00hrs
LAST FOOD ORDER 22:30

Entertainment: MAGIO DUO

Armyra by Papaioannou

A LA CARTE MENU

12:30hrs – 16:30hrs

Entertainment: NEARCHOS EVANGELOU DUO

All Day Dining

CHRISTMAS LUNCHEON

13:00hrs – 16:00hrs

Entertainment: CHRISTINA AVERKIOU DUO

All Day Dining

CHRISTMAS DAY FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €115.00 PER PERSON 3–12 years: €57.50

Entertainment: CHRITINA AVERKIOU DUO

Appetizers & Salads

Endive | Blue Cheese | Toasted Walnuts
Dried Cranberry

Romaine Salad | Lemon-Pecorino
Vinaigrette

Avocado Salad | Spicy Sesame
Tamari Granola

Roasted Butternut Squash
Panzanella Salad

Duck Leg Confit | Raspberry Dressing
Kale And Quinoa | Avocado | Curry
Coconut Dressing

Octopus | Calamari | Prawns | Fennel
Lime Dressing

Rocket Leaves | Parmesan Flakes
Pomegranate Seeds | Sun Dried Tomatoes
| Balsamic Vinaigrette

Greek Classic Salad | Crispy Pita
Caesar Salad | Chicken | Caramelized
Pineapple

Cherry Tomatoes | Bococcini | Pine Nuts
Basil Pesto

Individual

Duck Liver Terrine | Apple Chutney

Pressed Game Terrine | Fig Chutney

Smoked Duck | Mix Berries Jam

Salmon Carpaccio | Citrus Dressing

Prawn | Spicy Avocado Salsa

Dressings

Thousand Island | Honey Mustard Dressing
| Chili Oil | French Dressing | Balsamic
Vinaigrette | Olive Oil And Lemon

CONDIMENTS & DIPS: Assorted
Black and Green Olives. Mixed Pickled
Vegetables | Capers | Gherkins | Sun Dried
Tomato. Parmesan Slivers| Pickled Quail
Eggs. Taramosalata | Tzatziki | Hummus
Tyrokafteri

All Day Dining
CHRISTMAS DAY FESTIVE LUNCH BUFFET

Fish & Shellfish

Pyramid Of Jumbo Prawns

Fresh Mussels | Oysters | Clams

Assorted Norwegian Smoked Salmon
Gravlax | Trout

Fresh Poached Whole Salmon |
Salmon Medallions

Sushi & Sashimi Platter

Salmon | Seabass | Tuna

California Roll | Tuna Roll | Salmon Roll
Tuna With Avocado | Smoked Salmon
Cream Cheese

**Antipasti & Cheese
from Around the World**

Salami Milano | Coppa Stagionata
Spianata Picante | Bresaola |
Prosciutto Crudo

Brie | Blue de Auvergne | Gruyere
Pecorino | Parmigiano | Emmental |
Smoked Graviera Kritis

Served With Homemade Chutneys
Dry Fruits | Fresh Fruits | Nuts
Crackers | Crispy Croutons

Soup

Chestnut And Carrots Soup
Roasted Hazelnuts

Roast & Carvery

Traditional Whole Roast Turkey |
Sage Onions Chestnut Stuffing

Roasted Leg Of Lamb | Lamb Jus

Slow Cooked Bison Rib Eye | Yorkshire
Pudding | Veal Jus | Horseradish Sauce

CONDIMENTS: Cranberry | Apple Sauce |
Selection Of Mustards | Bearnaise Sauce



All Day Dining
CHRISTMAS DAY FESTIVE LUNCH BUFFET

Live Station

Crispy pork | Bao buns | B.B.Q sauce
Sour Cabbage

Cauliflower Tacos | Avocado | Pineapple
Spicy Salsa Matcha

Spanish Tosdadas | Fresh Tomato | Garlic
Serrano Ham Croquettes

Pasta

Spinach Ricotta Ravioli | Pink Vodka Sauce

Casarecce | Carbonara Sauce

Vegetable Chow Mein

Main Courses

Venison Loin | Roasted Root Vegetables |
Juniper Berries Sauce

Lamb Saddle Roulade | Spinach |
Mushrooms | Pistachio | Lamb Cutlet |
Lamb Jus

Smoked Pan-Roasted Duck Breast |
Red Cabbage Confit |
Citrus Honey Ginger Sauce

Veal Sous Vide | Wild Mushroom Ragout |
Truffle Sauce

Pheasant | Chestnut | Mushroom In Port
Wine Sauce

Sea Bass Fillet | Baby Fennel
Prawn Mussel | Citrus Vinaigrette

Salmon Medallion | Creamy Spinach |
Lobster Coriander Sauce

Roasted Potatoes | Flavoured With Thyme
Truffle Mashed Potatoes

Glazed Carrots | Brussel Sprouts | Broccoli
Buttered Herbs Rice

All Day Dining

CHRISTMAS DAY FESTIVE LUNCH BUFFET

Desserts

Wide Selection Of Seasonal Sweets
Fresh Fruits

Big Cake

Chestnut Mandarin Yule Log
Mulled Wine Vanilla Yule Log
Guanaja 70% Yule Log
Chocolate Caramel
Apricot White Chocolate Passion
Black Forest

Individual Cake

Opera
Lemon Meringue
Strawberry Lychee
Mince Pies
Pear Chocolate Bordalou

Festive Corner

Christmas Pudding
Christmas Cake
Baklava
Souroto
Gianotiko
Portokalopitta
Karidopita milk
Chocolate Peanut
Pastellaki
Sousouko Loukoumia
Bergamot in Syrup
Walnut in Syrup
Kourambiedes
Melomakarouna
Vannikipfel
Panettone

Chocolate Fountain

Strawberry | Banana | Pineappl |
Marshmallow | Truffle Peanut Caramel |
Truffle Passion Yuzu | Giuanuja Praline |
Passion Fruit Pra

Hot Station

Loukoumades
Walnuts | Honey | Cinnamon

Homemade Ice Cream Station

Vanilla Madagascar | Strawberry Maras des
Bois | Dark Chocolate Guanaja 70%
Dark Chocolate Pearls | White Chocolate
Pearls | Caramelised peanuts

CONDIMENTS: Anglaise Sauce, Chocolate
Sauce, Berries Sauce, Fruit Salads

Petit Glasses

Tiramisu | Cherry Cheese Cake
Chocolate Apricot | Panacotta Mango
Vanilla



26 DECEMBER 2022

The background features a central, light brown, eight-pointed star. Surrounding this star are several large, overlapping geometric shapes in various colors: red, green, pink, and dark green. These shapes are arranged in a pattern that creates a sense of depth and movement, with some shapes appearing to be layered over others. The overall composition is vibrant and festive, typical of a holiday-themed graphic.

*Boxing
Day*

Boxing Day

Who's to say that the festivities end after Christmas Day? Boxing Day is just as much a day to celebrate with friends and family, whether its indulging in the array of appetizers, main courses and rich desserts of the AMARA's Boxing Day lunch buffet, or enjoying fine dining at any of our three world-class restaurants, MATSUHISA Limassol, Ristorante LOCATELLI or Armyra by PAPAIOANNOU, all of which offer a Boxing Day dinner with an à la carte menu and accompanying entertainment in Ristorante Locatelli and MATSUHISA Limassol.

Matsuhisa Restaurant

A LA CARTE MENU

18:30hrs - 01:00hrs
LAST FOOD ORDER 22:30

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

18:30hrs - 01:00hrs
LAST FOOD ORDER 22:30

Entertainment: MAGIO DUO

Armyra by Papaioannou

A LA CARTE MENU

18:30hrs - 01:00hrs
LAST FOOD ORDER 22:30

All Day Dining

BOXING DAY LUNCHEON

13:00hrs - 16:00hrs

Entertainment: ERICA SOTERI DUO

All Day Dining

CHRISTMAS BOXING DAY FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €75.00 PER PERSON 3–12 years: €37.50

Entertainment: ERICA SOTERI DUO

Appetizers & Starters

Avocado | Mango | Prawn
Passion Dressing

Crispy Duck | Radicchio | Figs |
Poached Pears | Curry Dressing

Caesar Salad | Smoked Salmon

White And Green Asparagus |
Crispy Pancetta | Truffle Vinaigrette

Burrata | Grilled Prunes |
Balsamic Basil Vinaigrette

Baby Rocket | Prosciutto | Pine Kernels
| Pomegranate

Grilled Brussel Sprouts |
Parmesan Almonds | Cranberries

Sweet Melon | Smoked Turkey |
Macadamia Nuts

Endives | Apple | Dried Cherries |
Walnuts | Crispy Pancetta | Apple | Pecan

Salad Bar

Arugula | Baby Gem | Lolo Rosso |
Oak Leaves | Cherry Tomatoes |
Slices Cucumber | Shredded Carrots |
Bell Peppers

Dressings

Caesar | Thousand Island | Honey Mustard
Chili Oil | French Dressing | Yoghurt And
Garlic | Balsamic Vinegar |
Herb Marinated Olive Oil

CONDIMENTS & DIPS: Assorted Of Black
And Green Olives
Mixed Pickled Vegetables | Capers
Gherkins | Sun Dried Tomato |
Parmesan Slivers | Pickled Quail Eggs |
Tahini | Tzatziki | Avocado Hummus |
Baba Ghanoush

All Day Dining

CHRISTMAS BOXING DAY FESTIVE LUNCH BUFFET

Fish & Shellfish

Salmon Carpaccio | Campari Dressing |
Assorted Smoked Fish Platter |
Fresh Poached Salmon Medallions |
Pyramid Of Jumbo Prawns | Oysters |
Fresh Mussels

Antipasti & Cheese from Around the World

Salami Milano | Coppa Stagionata |
Spianata Picante | Bresaola | Prosciutto
Crudo | Brie | Blue De Auvergne | Gruyere
| Pecorino | Parmigiano | Emmental |
Smoked Graviera Kritis

Pate & Terrine

Served With Homemade Chutneys
Dry Fruits | Fresh Fruits | Nuts |
Crackers | Crispy Croutons

Sushi & Sashimi Platter

Salmon | Seabass | Tuna
California Roll | Tuna Roll | Salmon Roll
Tuna With Avocado | Smoked Salmon
With Cream Cheese

Soup

Clear Broth Mushroom Soup



All Day Dining

CHRISTMAS BOXING DAY FESTIVE LUNCH BUFFET

Main Courses

Grilled Corn-Fed Chicken Breast |
Cherry Tomatoes | Black Olives | Capers

Lamb Yiouvetsi

Pork Picata Parmegiano

Beef Stroganoff | Smetana |
Pickled Gherkins

Monkfish Ossobuco

Prawns Provençale | Garlic |
Mediterranean | Herbs

Grilled Calamari |
Glazed Onions | Thyme

Glazed Celeriac | Chestnuts |
Mushrooms

Roasted New Potato | Rosemary

Buttered Seasonal Vegetables

Steam Basmati Rice Flavored With
Lemongrass

Live Station

Selection of our homemade pasta with the
sauce of your choice

Carvery

Roasted Iberico Pork With Fresh Herbs |
Beef Tenderloin | Yorkshire Pudding |
Traditional Whole Turkey |
Christmas Rice Stuffing

CONDIMENTS: Cranberry | Apple Sauce |
Selection Of Mustards | Red Wine Jus

All Day Dining

CHRISTMAS BOXING DAY FESTIVE LUNCH BUFFET

Desserts

Big Cake
Maras Des Bois
Yule Log
Dark Chocolate
Amaretto
Charlotte
Yule Logs Mascarpone Cherry

Individual Cake
Passion Caramel Tart
Pear Chocolate Oreo
Karidopita Milk Chocolate Peanut
Paris Brest

Festive Corner
Butter & Raisin Stolen
Christmas Cake
Baklava
Souroto
Gianotiko
Pastellaki
Sousouko
Loukoumia
Bergamot In Syrup
Walnut In Syrup

CONDIMENT: Anglaise Sauce | Chocolate
Sauce | Berries Sauce

Petit Glasses

Mango Passion | Vanilla Panacotta |
Prosecco | Berries Fruit Salads

Chocolate Fountain

Strawberry | Banana
Pineapple | Marshmallow |
Truffle Mint Chocolate |
Truffle Pineapple Bacardi |
Kourambiedes | Chocolate Cookies

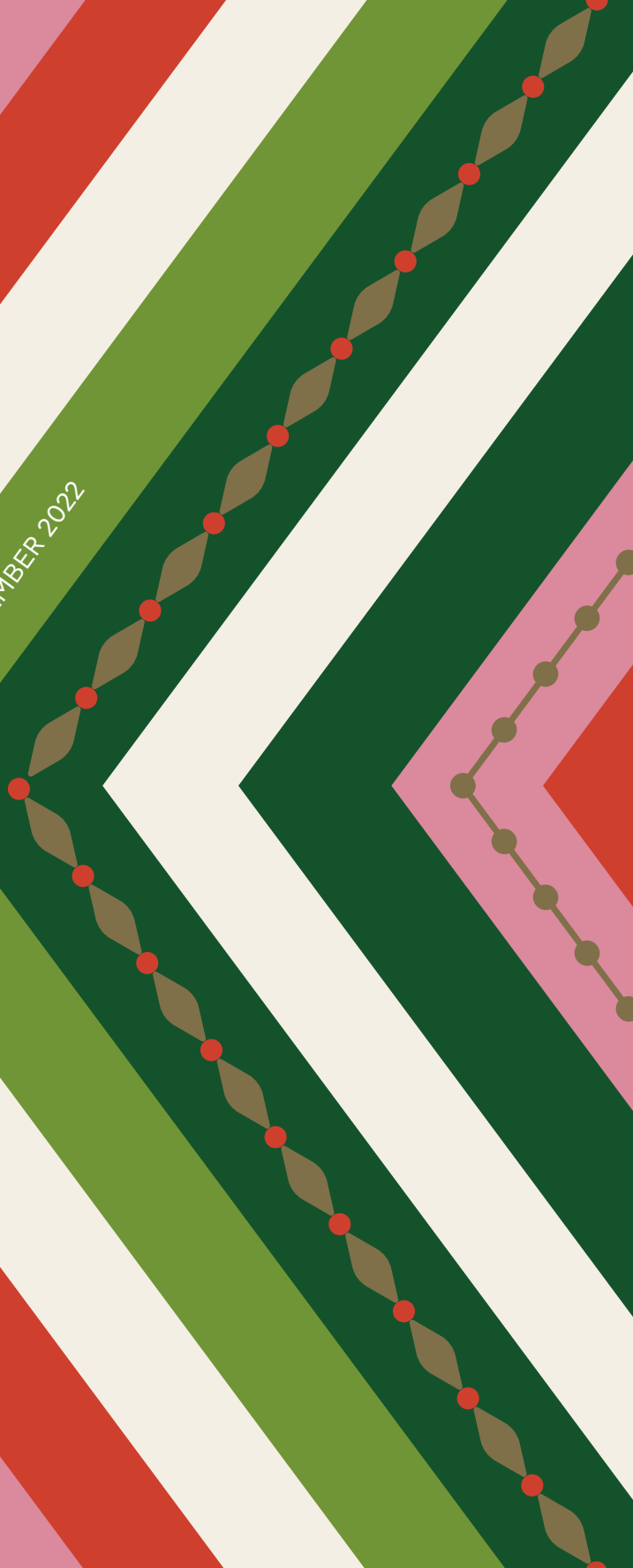
Hot Station

Chocolate Orange Crepes |
Nutella | Whipped Cream
Orange Segment | Smarties

Ice Cream

Vanilla Madagascar | Strawberry Maras Des
Bois | Dark Chocolate Guanaja 70%
Dark Chocolate Pearls | White Chocolate
Pearls | Caramelized Peanuts

31 DECEMBER 2022





*New Years
Eve*



New Year's Eve

Ring in the New Year with the AMARA and raise a glass of champagne to happy and healthy year ahead. This New Year's Eve, indulge in a rich and sumptuous Gala 6-Course Set Menu in the AMARA Ballroom for a night of revelry, and welcome 2022 on the Event Lawn for a spectacular fireworks display and a glass of champagne to begin the countdown. Guests can also choose to enjoy a delectable Italian festive set menu at Ristorante LOCATELLI, or festive fusion dining from MATSUHISA's holiday set menu.

Matsuhisa Restaurant

GALA DINNER

19:30hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

GALA DINNER

19:30hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Ballroom

NEW YEAR'S GALA DINNER

19:30hrs - 02:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ

Matsuhisa Restaurant

GALA DINNER

19:30hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Adults: €195.00 3 – 12 years: €97.50

Chef's Choice Amuse Bouche

Tuna Black Garlic Rum Miso

-

Yellow Tail Kumquat Ceviche

-

Sushi Selection

-

Golden clear Soup with Wagyu Gyoza

-

Mix Salad Sautéed Daikon Salmon Rolls

-

Duck Breast With Foie Grass and mix Berries Miso Sauce

-

Beef Tenderloin, Lobster Tail, Chimichurri Butter

-

Momi – Mille Feuille

Ristorante Locatelli

GALA DINNER

19:30hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Adults: €175.00 3 – 12 years: €87.50

Starter

Raviolo di grano saraceno
Buck-wheat ravioli filled with potato, caviar

-

Carpaccio di scampi
Langoustine carpaccio, three consistencies of parsnip

-

Cotechino, capesante e lenticchie
Cotechino, lentils and scallops

Pasta Course

Tagliolini al tartufo bianco
Egg tagliolini with white truffle

Main Course

Astice alla catalana
Lobster "Catalana"

or

Filetto di bufalo, zabajone salato, funghi selvatici e tartufo bianco
Buffalo fillet, salted sabayon, wild mushrooms and white truffle

Pre dessert

Chef's Choice

Dessert

Mandorla, cioccolato bianco e mandarino
White chocolate mousse, almond cremeux, mandarin

-

Coffee and petit fours

Ballroom

NEW YEAR'S GALA DINNER

19:30hrs – 02:00hrs

LAST FOOD ORDER: 23:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ

Welcome 2023 on the Event Lawn
for a spectacular fireworks display and
a glass of Champagne to begin the countdown

Adults: €215.00 3 – 12 years: €107.50

Appetizers & Starters

Thin Sliced Artichoke | Rocket Leaves |
Parmesan Flakes | Truffle Vinaigrette

Lobster Salad | Orange | Vanilla | Mango
Papaya Salad

Pheasant Terrine | Apple | Walnut
Madeira Vinaigrette

Pressed Confit Duck | Foie Grass Ballotine
| Chicken Terrine | Pear And Raisin
Chutney | Toasted Brioche

Cured Swiss Beef | Marinated Grilled
Vegetables | Balsamic Onions

Smoked Turkey Breast | Lingonberries |
Caramelized Walnuts

Green Asparagus | Herb Oil |
Parmesan Crisps

Chickpea | Bell Peppers |
Basil | Baby Spinach

Orange Pistachio Quinoa | Kale

Caesar Salad | Crispy Langoustine |
Herb Croutons

Heirloom Tomatoes | Smoked Buratta |
Basil Oil | Rocket Leaves

Italian Pasta Salad | Braised Red Chicory |
Mushrooms

Smoked Ricotta Cheese | Orange |
Baked Figs | Baby Spinach

CONDIMENTS: Tarama | Tzatziki |
Tyrokafteri | Beetroots Hummus

Ballroom
NEW YEARS GALA DINNER

Fish & Shellfish

Jumbo Prawns | Oysters | Mussels | Clams
| Razor Clams | Langoustines

Selection Of Smoked And Marinated Fish |
Dill Crème Fraiche | Lemon

Sushi & Sashimi Platter

Salmon | Seabass | Tuna

California Roll | Tuna Roll | Salmon Roll |
Tuna With Avocado | Smoked Salmon |
Cream Cheese

Individuals

Citrus-Cured Salmon | Jalapeno Chiffon

Prawn Cocktail | Lemon Dressing

Beet And Glazed Goat's Cheese
Napoleons

Big Eye Tuna | Pea Pistachio |
Pickled Strawberries | Tiger's Milk

Foie Grass Tart | Fig Chutney

Salad Bar

Arugula | Baby Gem | Lolo Rosso |
Oak Leaves | Cherry Tomatoes |
Slices Cucumber | Shredded Carrots |
Bell Peppers

DRESSINGS: Italian Dressing |
Honey Mustard Dressing | Thousand Island
Dressing | Herb Dressing |
Balsamic-Olive Oil

Selection Of Homemade Bread
From Our Bakery



Ballroom

NEW YEARS GALA DINNER

Antipasti and Cheeses from around the world

Prosciutto Di Parma | Salami Milano |
Coppa Stagionata | Spianata Piccante |
Bresaola | Beef Pastrami

Brie | Blue D'auvergne | Tete De Moine
| Walnut Goat Cheese Torte | Pecorino
Peperoccino | Parmesan | Old Gouda |
Cranberry Goat Cheese

Served With Homemade Chutneys |
Dry Fruits | Fresh Fruits | Nuts | Crackers |
Crispy Grissini

SOUP

Served

Ginger | Turmeric | Butternut Squash Soup

Coconut Cream | Roasted Pumpkin Seeds
| Coriander Oil

Main Courses

Served

Tournedos Of Beef

Braised Morels | Smoked Bone Marrow |
Veal Cheek | Root Vegetables | Potato
Pave | Port Wine Jus

or

Wild Seabass

Sentiments Of The Sea | Baby Squid |
Mussels | Clams Tortellini | Sea Fennel |
Braised Leeks | Pickles Beetroots | Crispy
Baby Artichokes | Saffron Sauce

or

Vegetarian Option

Chestnut Gnocchi
Wild Mushrooms | Truffle Espuma

Ballroom

NEW YEARS GALA DINNER

Desserts

Big Cake
Exotic Mango
Blackcurrant Azelia 35%
Chocolate Caramel
Apricot White Chocolate Passion
Black Forest
Charlotte

Individual Cake

Opera
Berries Tart
Strawberry Lychee Cake
Salty
Caramel Tart
Vanilla Choux
Passion Baba

Festive Corner

Apple & Raspberry Crumble
Christmas Cake
Baklava
Souroto
Gianotiko
Portokalopitta
Karidopita
Milk Chocolate Peanut
Pastellaki
Sousouko
Loukoumia
Bergamot In Syrup
Walnut In Syrup
Kourambiedes
Melomakarouna
Vannikipfel
Panettone

Petit Glasses

Tiramisu | Coffee Crumble |
Raspberry Cheese Cake |
Chocolate Mint | Panacotta Mango Vanilla

Chocolate Fountain

Strawberry | Banana | Pineapple |
Marshmallow | Truffle Peanut Caramel |
Truffle Passion Yuzu | Gianduja Praline |
Passion Fruit Praline

Hot Station

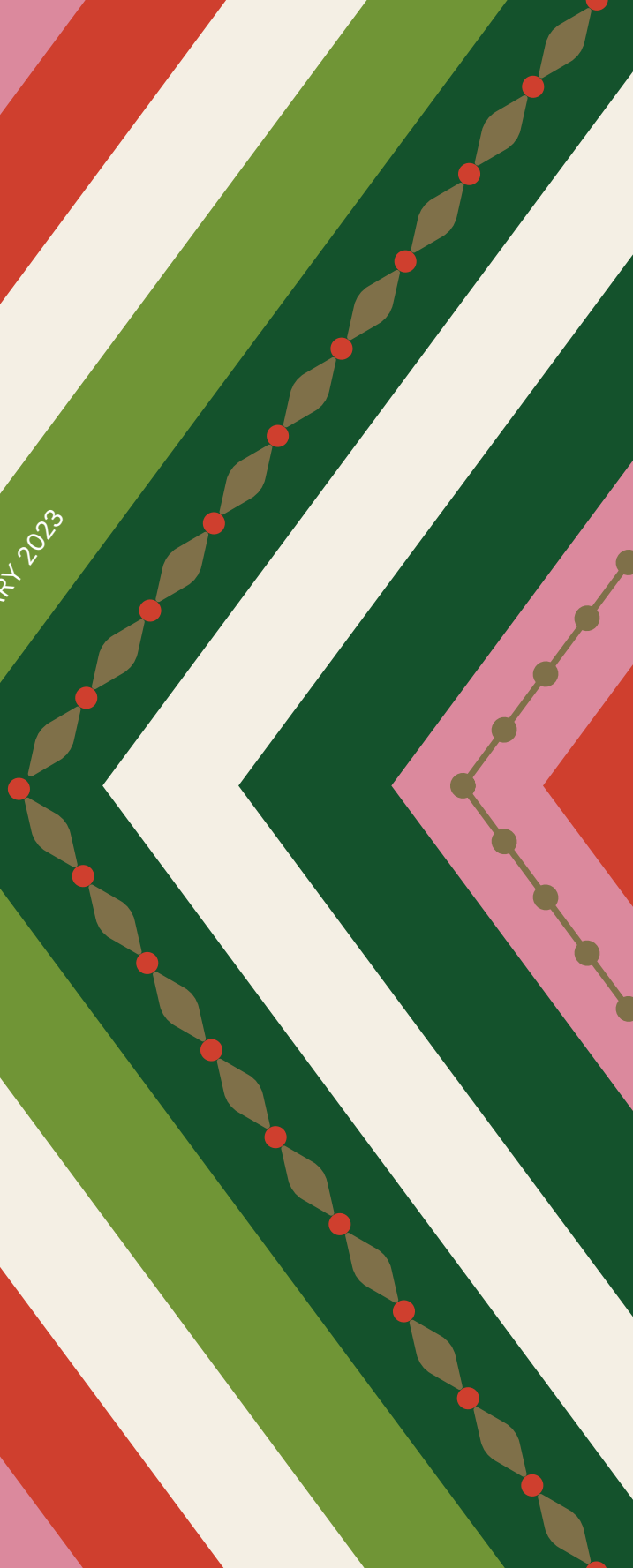
Crepes Suzette | Nutella | Whipped Cream
| Orange Segments | Smarties

Ice Cream Station

Vanilla Madagascar | Strawberry Maras
Des Bois | Dark Chocolate Guanaja 70% |
Dark Chocolate Pearls | White Chocolate
Pearls | Caramelised Peanuts

CONDIMENT: Anglaise Sauce | Chocolate
Sauce | Berries Sauce | Prosecco Berries
Fruit Salads

1 JANUARY 2023





New Year



New Year

The first day of the New Year is a day of fresh starts, new resolutions, and an opportunity to keep on celebrating. We're carrying on the festive fun with an array of dining options, whether it 's lunch buffet at the All-Day Dining Restaurant or a la carte at Armyra by PAPAIOANNOU, or a lavish à la carte dinner at any of our world-class restaurants, MATSUHISA Limassol or Ristorante LOCATELLI.

Matsuhisa Restaurant

À LA CARTE MENU

18:30hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs
Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

18:30hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs
Entertainment: MAGIO DUO

Armyra by Papaioannou

À LA CARTE MENU

12:30hrs – 16:30hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: ALEX ECONOMOU DUO

All Day Dining

NEW YEARS LUNCHEON

13:00hrs – 16:00hrs

Entertainment: NEARCHOS EVANGELOU DUO

All Day Dining

NEW YEAR'S FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Entertainment: NEARCHOS EVANGELOU DUO

Adults: €95.00 3–12 years: €47.50

Appetizers & Starters

Greek Classic Salad

Iceberg | Prawn | Avocado |
Citrus Fruit Dressing

Smoked Honey Turkey Breast |
Apple Celery

Baby Spinach | Gorgonzola |
Raspberry Vinaigrette | Walnuts

Buffalo Bocconcini | Cherry Tomatoes |
Basil Oil

Frisée | Apple | Dried Cherry | Pecan Nuts

Fattoush | Fresh Haloumi

Caesar Salad | Crispy Pancetta

Tabbouleh Salad | Prawns

Buddha Bowl

Salad Bar

Arugula | Baby Gem | Lolo Rosso |
Oak Leaves | Cherry Tomatoes |
Slices Cucumber | Shredded Carrots |
Bell Peppers

Dressings

Thousand Islands | Honey Mustard
Dressing | Chili Oil | French Dressing |
Balsamic Vinaigrette | Olive Oil & Lemon

Individual

Smoked Water Eel | Marinated Cabbage |
Carrots

Scallop Ceviche | Citrus | Cilantro |
Chilli Oil

Fava Santorini | Octopus |
Caramelized Onions

Quinoa Salad | Dried Cranberries

Fish & Shellfish

Pyramid Of Jumbo Prawns

Fresh Mussels | Oysters | Clams

Assorted Norwegian Smoked Salmon |
Gravlax | Trout

Fresh Poached Whole Salmon |
Salmon Medallions

Sushi & Sashimi Platter

Salmon | Seabass | Tuna

California Roll | Tuna Roll | Salmon Roll |
Tuna With Avocado | Smoked Salmon |
Cream Cheese

Condiments & Dips

Assorted Black And Green Olives

Mixed Pickled Vegetables | Capers |
Gherkins | Sun Dried Tomato

Parmesan Slivers | Pickled Quail Eggs

Taramosalada | Tzatziki | Hummus |
Tyrokafteri

Antipasti and Cheeses from Around the World

Salami Milano | Coppa Stagionata |
Spianata Picante | Bresaola |
Prosciutto Crudo

Brie | Blue De Auvergne | Gruyere |
Pecorino | Parmigiano | Emmental |
Smoked Graviera Kritis

Soup

Traditional Trachana | Halloumi



All Day Dining
NEW YEAR'S FESTIVE LUNCH BUFFET

Main Courses

Black Angus Beef | Creamed Morels
Mushrooms | Truffle Jus

Pistachio Crusted Chicken Breast |
Coconut Ginger Sauce

Medallion Of Pork Fillet | Apple Cinnamon
Raisin Ragout | Green Pepper Corn Sauce

Rack Of Lamb Loin | Eggplant Tartare |
Feta Cheese | Thyme Jus

Crispy Skin Seabass | Bok Choy |
Lemon Ginger Butter Soy Sauce

Pan-Roasted Salmon | Saffron Fennel |
Dill Cream Sauce

Cassoulet Of Prawns | Spinach Leaves |
Gnocchi | Lobster Sauce

Buttered Seasonal Vegetables

Glazed Potatoes | Truffle Oil | Chives

Rice Pilaf | Nuts | Raisins

Tortellini Porcini | Truffle Pecorino Sauce

Casarecce | Basil | Parma Ham |
Four Cheese Sauce

Live Station

Pecking Duck | Bao Buns | Hoisin Sauce |
Cucumber | Spring Onion

Vegetarian Tacos

Vegetable Gyoza

Prawn Gyoza

Middle Eastern Food Station

Chicken Donner Kebab | Lamb Kofta |
Halloumi | Beef Arais

Tomato Salsa | Tahini | Pita Bread

Carvery

Roasted Veal Rib Eye On The Bone |
Yorkshire Pudding

Roasted Leg And Loin Of Lamb |
Mustard Herb Crust

Roasted Smoked Honey Chili Pork Belly

Sauces: Veal Jus | Mint Sauce |
Pepper Sauce | Selection Of Mustard |
Béarnaise Sauce

All Day Dining
NEW YEAR'S FESTIVE LUNCH BUFFET

Desserts

Big Cake And Yule Logs Cake

Milena

Yule Log Chestnut, Mandarin

Passion White Chocolate

Yule Log Guanaja 70%

Black Forest

Charlotte Blueberry

Individual Cake

Yuzu Berries Opera

Profiterole Vanilla

Mango Chocolate Tart

Mascarpone Macae 62%

Festive Corner

Christmas Pudding

Christmas Cake

Baklava

Sourotto

Gianotiko

Portokalopitta

Karidopita Milk Chocolate Peanut

Pastellaki

Sousouko

Loukoumia

Bergamot In Syrup

Walnut In Syrup

Kourambiedes

Melomakarona

Vannikipfel

Panettone

CONDIMENT: Anglaise Sauce | Chocolate
Sauce | Berries Sauce | Prosecco Berries
Fruit Salads

Petit Glasses

Mango Passion | Vanilla Pana Cotta |

Tiramisu | Chocolate Raspberry

Chocolate Fountain

Strawberry | Banana

Pineapple | Marshmallow

Truffle Blueberry St Germain |

Truffle Apricot Almond | Spitzbuben

Croquant De Cordes

Hot Station

Crepes Suzette | Nutella | Whipped Cream

| Orange Segments | Smarties

Ice Cream Station

Vanilla Madagascar | Strawberry Maras

Des Bois | Dark Chocolate Guanaja 70% |

Dark Chocolate Pearls | White Chocolate

Pearls | Caramelized Peanuts



The graphic features a central white square with a thin brown border, containing the text 'Spa Festive Packages' in a red cursive font. This square is set against a light green square, which is itself centered on a dark green square. The background consists of overlapping geometric shapes in shades of brown, olive green, and red, creating a layered, festive effect.

*Spa
Festive
Packages*

Spa Festive Packages

While the holiday season is filled with joyful revelry and extravagant rendezvous, sometimes it's easy to get overwhelmed with such a jam-packed schedule. That's why we've created the perfect escape from the hectic bustle of Christmas shopping and preparations with our Festive Spa Packages. Step into a world of tranquility and treat yourself to some much-needed pampering, just in time for the holidays.

The AMARA Spa offers a unique selection of luxurious treatments to relax and rejuvenate the mind and body. Enjoy our complimentary facilities, including our thermal experience, aroma saunas, whirl pool in the indoor pool area, as well as the gym.

* The above areas may be subject to restricted access due to Covid-19 Restrictions.

Please pre-book your treatment with the AMARA Spa reception on extension 2301 or via email at spa@amarahotel.com

Festive Aroma Escape

80 minutes – €170.00

Rose Body
Exfoliation
30'

Calming Jasmin Aroma
Massage
50'

Party Glow

80 minutes – €100.00

Picture Perfect
Facial
30'

Polish and Shape for your
Hands and Feet
50'

Celebration For Two

40 minutes – €160.00

Couples Aroma Back Massage
40'

A glass of Prosecco



A M A R A

RESERVATIONS

We welcome your inquiries and reservations for Restaurant Bookings on +357 2544 2222 or via email at restaurants-booking@amarahotel.com

One of our team members will be happy to assist you in making your reservation for one of our festive events.

Please note that in order to confirm your booking, full pre-payment will be necessary. We can assist you with this by sending a JCC link or this can be done at the hotel directly.

BOOK YOUR STAY

www.amarahotel.com

DRESS CODE

Smart casual for all dining rooms
(Distressed jeans and sleeveless shirts are not allowed)

PRICING POLICY

Prices include all Taxes & VAT

Please note that the management of the hotel reserves the right to alter or cancel any part of this programme if necessary.

95 AMATHUS AVENUE, AGIOS TYCHONAS 4533, LIMASSOL CYPRUS
T: +357 2544 2222 F: +357 2544 2000 • AMARAHOTEL.COM





A M A R A

AMARAHOTEL