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CHRISTMAS & NEW YEAR
FESTIVITIES AT AMARA

2021-2022



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'Twas
the night before
christmas,
when all through
the house not
a creature was
stirring,
Not even a mouse;

A VISIT FROM
SAINT NICHOLAS

POEM
1837

CLEMENT CLARKE
MOORE

BY NOS GALAN
ENGLISH LYRICS
BY THOMAS OLIPHANT

SONG
1862

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!

Christmas Feastings

15.12.2021 – 07.01.2022

LOBBY AREA/SHOPS
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 Feastings will put you straight into the holiday spirit with the vast 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 Spitzbuben. 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 puddings, cakes, and Yule logs. All treats are available to wrap up and take home or as an extra special holiday gift.

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 flavors to choose from.

Find the perfect match that is sure to warm you up this festive season.

Available for purchase at our Christmas Shop.

Mulled Wine & More

15.12.2021 – 07.01.2022

LOBBY & 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 with safety.

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

The Elf's Kids Club

15.12.2021 – 07.01.2022

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.

Holiday Melodies

LOBBY LOUNGE
16:00hrs – 19:00hrs

December 2021: 20, 21, 22, 27, 28
January 2022: 03, 04, 05, 07

Immerse yourself in the gentle sounds of Anna's harp as she serenades your Christmas with hymns and carols that are sure to instantly put you and your family in the holiday spirit.

Christmas Wonderland

15.12.2021 – 07.01.2022

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 fraîche, and cucumber and cream cheese – 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.

€25.00 PER PERSON
(Including one Tea or Coffee of your choice)
3 – 12 years: 50% allowance

€45.00 PER PERSON
(Including one glass of house Champagne)

H A V E

CHRISTMAS
EVE

24 DECEMBER
2021

Y O U R S E L F

A M M E R R Y

L I T T L E

C H R I S T M A S

BY HUGH MARTIN AND
RALPH BLANE

SONG
1943

Christmas Eve

There is nothing more exciting than the tingling anticipation one feels on Christmas Eve. For little ones, it's the eagerness to see what goodies Santa will bring. For adults, it's an opportunity to enjoy a sumptuous, festive six-course feast at the AMARA Restaurant. Experience the magic of Christmas with each delicious bite – from the cranberry and quince chutney on toasted ginger bread, to the free-range turkey with truffle chestnut crust, finished off with a festive AMARA Christmas Pudding.

Matsuhisa Limassol

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: DJ ALEX

Armyra by Papaioannou

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Ristorante Locatelli

FESTIVE SET MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs
Adults: €130.00 PER PERSON 3-12 years: 50% allowance

Entertainment: MAGIO DUO

Menu

Culatello di Zibello e gnocco fritto
Flash fried bread and Culatello
~
Insalata di spinaci, ricotta salata, noci e melograno
Baby spinach salad, salted ricotta cheese, walnut and pomegranate
~
Cappellacci crema di limone e ragu di maiale
Parcel pasta filled with lemon pastry cream, spiced pork ragu
~
Guancia manzo
Braised beef cheek, polenta and sour seasonal roots
or
Orata, scarola, bagnacauda e patate alla vaniglia
Pan fried sea bream, escarole and bagna cauda and potato ravioli

Desserts

Panettone sfogliato B,D
Bread and butter pudding
~
Caffe e piccola pasticceria
Coffee and petit four

The Restaurant

FESTIVE SET MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs
Adults: €110.00 PER PERSON 3-12 years: 50% allowance

Entertainment: LIVE BAND

Menu

Pressed Game terrine/ Foie grass crème brûlée
Cranberry & quince chutney/Toasted ginger bread
~
Velouté of Jerusalem Artichoke
Artichoke Crisp
~
Scallop
Seared scallop/Creamed lettuce/Salmon caviar
~
Palette Refresher
Mulled wine sorbet
~
Free-Range turkey fillet/Truffle chestnut crust/Albufera sauce
Honey roasted baby carrot/Brussel sprouts/Roast potatoes
or
Tournedos of Beef Perigourdine
Duck foie grass/Creamed wild mushrooms/Root vegetables/Green asparagus/
Ratte potatoes gratin
or
Wild sea bass fillet
Wilted spinach/Broad beans/Gnocchi/White wine & basil nage

Desserts

Yule Logs
Mascarpone, Cherry brandy filling, Briquette Gelato
~
The AMARA Christmas pudding
Brandy Sauce

S A N T A

C L A U S

I

CHRISTMAS
DAY

25 DECEMBER
2021

C O M I N '

T O T O W N

BY J. FRED COOTS AND
HAVEN GILLESPIE

SONG
1934

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.

Meet Santa!

THE RESTAURANT

11:00hrs – 12:00hrs

Join us with your kids in our Christmas Wonderland at The Restaurant and meet Santa in person in safety. Let's find out who was on the Naughty or Nice Santa List!

All Day Dining

CHRISTMAS DAY FESTIVE LUNCH BUFFET

Matsuhisa Limassol

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: MAGIO DUO

Armyra by Papaioannou

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €90.00 PER PERSON 3-12 years: 50% allowance

Entertainment: LIVE BAND

Appetizers & Salads

Endive/Bleu cheese/Toasted walnuts/
Dried cranberry
Romaine salad
with lemon-pecorino vinaigrette
Avocado salad
with spicy sesame – tamari granola
Roasted butternut squash Panzanella salad
Duck leg confit/Raspberry dressing
Kale & 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
Colours tomatoes/ Bococcini /Pine nuts/
Basil pesto

Individual

Duck liver terrine with apple chutney
Pressed Game terrine/Fig chutney
Smoked duck/Mix berries jam
Salmon carpaccio with citrus dressing
Prawn/Spicy avocado salsa

Dressings

Thousand Island/Honey mustard dressing/
Chili oil/French dressing, balsamic
vinaigrette/Oil &lemon

CONDIMENTS & DIPS: Assorted of
black and green olives. Mixed pickled
vegetables, capers, gherkins and sun dried
tomato. Parmesan slivers, pickled quail
eggs. Taramosalata/Tzatziki/ Hummus/
Tyrokafteri

Fish & Shellfish

Pyramid with jumbo prawns/Fresh mussels/
Oysters and clams
Assorted Norwegian smoked platter with
smoked salmon, gravlax and trout
Fresh poached whole salmon & medallions

Assorted Sushi and Sashimi Platter

California roll/Tuna roll/Salmon roll/
Tuna with avocado/Smoked salmon and
cream cheese



All Day Dining

CHRISTMAS DAY FESTIVE LUNCH BUFFET

Antipasti and Cheese from Around the World

Salami Milano, Coppa stagionata,
Spianata picante, Bresaola, Prosciutto
crudo, Brie, Blue de Auvergne, Gruyère,
Pecorino, Parmigiano, Emmental,
Smoked Graviera Kritis

Served with homemade chutneys, dry
fruits, fresh fruits, nuts, crackers and crispy
croutons

Soup

Chestnut & carrot soup
Served with roasted hazelnuts

Roast & Carvery

Traditional roast turkey filled with sage,
onions and chestnuts
Scottish roast prime rib of beef with
Yorkshire pudding, beef jus,
horseradish sauce
Roasted glazed pork with pineapple
and apples

CONDIMENTS: Cranberry, apple sauce,
mustard jus, selection of mustards

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 spinach, mushrooms/
Pistachio/Roulade/Lamb cutlet/Its own jus
Smoked pan-roasted duck breast/Red
cabbage confit/Citrus, honey ginger sauce
Veal sous vide/Wild mushroom ragout/
Truffle sauce
Pheasant with chestnut and mushroom
in port wine sauce
Pan roasted sea bass fillet/Baby fennel/
prawn, mussel, and 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

Desserts

Cakes
Christmas cake
Pear chocolate Oreo
Christmas stollen
Panettone chestnut
Coconut mango

All Day Dining

CHRISTMAS DAY FESTIVE LUNCH BUFFET

Individual Cake

Opera
Lemon meringue
Strawberry lychee
Pistachio raspberry tart

Yule Logs

Dark chocolate, amaretto
Mulled wine, vanilla, apricot

Cyprus Corner

Melomakarouna
Kourabiedes
Cherry spoon sweets (Glyko tou koutaliou)
Pastelaki
Baklava
Sousouko

Chocolate Fountain

Fresh fruit
Cookies
Chocolate pearls
Caramelised peanuts
Marshmallow

Hot Dish

Christmas pudding

Homemade Ice Cream Station

Vanilla Tonka
Strawberry Lychee
Lime
Macaee Passion

Chocolate Delicatessen

Sensation Dulcey
Chardon Grand-Marnier
Cassis
Confiseur cognac
Praline Ivoire

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

Petit Glasses

Tiramisu
Cherry cheese cake

A BOXING DAY ALL
I WANT T
F O R
CHRISTMAS
I S Y O U

26 DECEMBER
2021

BY MARIAH CAREY AND
WALTER AFANASIEF

SONG
1994

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 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.

Matsuhisa Limassol

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: MAGIO DUO

Armyra by Papaioannou

À LA CARTE MENU

13:00hrs – 15:30hrs
LAST FOOD ORDER: 15:00hrs

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: 50% allowance

Entertainment: LIVE BAND

Appetizers & Starters

Avocado mango,
prawn salad passion dressing
Crispy duck with radicchio, figs,
poached pears, curry dressing
Caesar salad with smoked salmon
White and green asparagus with crispy
pancetta and truffle vinaigrette
Burrata with grilled prunes,
balsamic basil vinaigrette
Baby rocket with prosciutto,
pine kernels and pomegranate
Grilled Brussel sprouts with Parmesan
almonds and cranberries
Sweet melon with smoked turkey salad
and macadamia nuts
Frisée and apple salad with
dried cherries and walnuts
Crispy pancetta and apple, pecan salad

Salad Bar

Arugula, baby gem, lolo rosso, oak leaves,
cherry tomatoes, slices cucumber,
shredded carrots, bell peppers and
crudities

Dressings

Caesar, Thousand Island, honey mustard
dressing, chili oil, French dressing, yoghurt
and garlic, balsamic vinegar, marinated
olive oil

CONDIMENTS & DIPS: Assorted of
black and green olives. Mixed pickled
vegetables, capers, gherkins and sun dried
tomato. Parmesan slivers, pickled quail
eggs. Tahini/Tzatziki/Avocado hummus/
Melitzanosalata

Fish & Shellfish

Salmon carpaccio with campari dressing
and arugula salad
Assorted smoked fish platter
Fresh poached salmon medallions
Pyramid with jumbo prawns, oysters and
fresh mussels

Antipasti and Cheese from Around the World

Salami Milano, Coppa stagionata,
Spianata picante, Bresaola, Prosciutto
crudo, Brie, Blue de Auvergne, Gruyère,
Pecorino, Parmigiano, Emmental,
Smoked Graviera Kritis

Pâté & Terrine

Served with homemade chutneys,
dry fruits, fresh fruits, nuts, crackers
and crispy croutons

Maki and Gunkan Sashimi station

California roll, tuna roll
and spicy salmon roll,
tuna with avocado, salmon with
smoked salmon mousse, tuna
with sesame cream cheese

Soup

Clear broth mushroom soup

Main Courses

Grilled corn fed chicken breast/Cherry
tomatoes, black olives/Capers
Lamb Giouvetsi
Pork Picata Parmigiano
Beef Stroganoff, smetana
and pickled gherkins
Monkfish
Prawns Provençale with garlic,
Mediterranean herbs
Grilled calamari with glazed onions
and thyme
Glazed celeriac with chestnuts
and mushrooms
Roasted new potato flavoured
with rosemary
Buttered seasonal vegetables
Steam basmati rice flavoured
with lemongrass

Live Station

Selection of our homemade pasta
with the sauce of your choice

Carvery

Roasted Iberico Pork, fresh herbs
Beef tenderloin with Yorkshire pudding
Traditional whole turkey/
Christmas rice stuffing

CONDIMENTS: Cranberry, apple sauce,
mustard jus, selection of mustard, red wine

Desserts

Christmas cake
Yule logs, dark chocolate, amaretto
Pistachio raspberry tart
Pear chocolate oreo
Mulled wine, vanilla, apricot
Raspberry, calamansi, Vodka truffle
Melomakarouna,
Austrian spitzbuben cookie
Butter & raisin stollen

CONDIMENT: Anglaise custard, Mix
berries, Chocolate sauce, Fruit Salads

Petit Glasses

Mango passion
Fruit panacotta
Cherry cheesecake

Chocolate Fountain

With fruits, sweets, cakes,
and marshmallows

Live Station

French crêpe
with ice cream and condiments

D A N C I N ' !
& P R A N C I N ' !
I N J I N G L E
B E L L
S O U A R E

NEW YEARS
EVE

31 DECEMBER
2021

BY BOBBY HELMS

SONG
1957

JINGLE BELL
ROCK

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.

Ballroom

NEW YEAR'S GALA FESTIVE 6-COURSE SET MENU

20:00hrs – 01:00hrs

Spectacular Fireworks Display at Event Lawn
Entertainment: COSTAS TRIANTAFYLIDIS AND VIOLETTA IKARI

Matsuhisa Limassol

FESTIVE SET MENU

20:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

FESTIVE SET MENU

20:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Ballroom

NEW YEAR'S GALA FESTIVE 6-COURSE SET MENU

20:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: COSTAS TRIANTAFYLIDIS AND VIOLETTA IKARI

Welcome 2022 on the Event Lawn
for a spectacular fireworks display and
a glass of Champagne to begin the countdown

Adults: €195.00 3 – 12 years: €100.00

Amuse Bouche

Crispy Rice Cake with Salmon Tartare

Starter

Gambero Rosso Carpaccio

-

Royal King Crab Salad, Squid Leaves, Avocado Texture, Miso

-

Yuzu Passion Dressing

Soup

Roasted Pumpkin and Parsnip Velouté

-

Gruyère Cheese Crostini

Middle Course

Duck Foie Gras

-

Duck Confit Risotto, Escalope of Foie Grass, Exotic Fruit Chutney

Palette Refresher

Wild Strawberry Daiquiri

Main Course

Tournedos of Bison

*Pulled Bison Cannelloni, Creamed Wild Mushrooms, Root Vegetables,
Pommes Anna, Truffle Jus*

or

Alaskan Wild Halibut

*Pan Roasted Halibut Fillet Citrus Herb Crust, Boulangère Potatoes, Eringi Mushrooms,
Carrot Purée, Charred Broccolini, Champagne Nage*

Dessert

Lolly Pink

*Choux Paste Biscuit, Champagne Jelly,
Raspberry Mousse, Crèmeux Alpaco 66%, Opalys Gelato*

-

*Cheeses & Charcuterie Platter
Served with accompaniments*

-

*Freshly Brewed Coffee
Friandises*

-

Traditional Vasilopitta

Matsuhisa Limassol

FESTIVE SET MENU

20:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs
Adults: €180.00 PER PERSON 3 – 12 years: €100.00

Entertainment: DJ ALEX

Menu

Amuse bouche
-
King salmon n.Z. Chevril dr. Black garlic ponzu, artichoke chips, oscietra cavia
-
Toro sashimi served in umami quinoa
-
Aged rum pepper sauce
-
Sushi selection
-
New Year's eve clear soup with inaniwa noodles
-
Mix salad with king crab leg and rasbery yuzu miso dressing
-
Grouper grilled, edamame, asparagus, yuzu butter sauce
-
Wagyu foie gras, parsnip, baby king oyster mushroom with balsamic teriyaki sauce

Dessert

Matsuhisa's New Year's Yule Log dessert

Ristorante Locatelli

FESTIVE SET MENU

20:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs
Adults: €170.00 PER PERSON 3 –12 years: €90.00

Entertainment: MAGIO DUO

Menu

Insalata d'astice e mela verde, mayonnaise al limone
Lobster and apple salad, lemon mayonnaise

-
Cotechino,capesante e lenticchie
Cotechino, lentils, scallops

-
Tagliolini alle ostriche
Egg tagliolini with oysters and chives

-
Branzino in crosta di sale
Sea bass in herb crust

or

Filetto di manzo boulanger di patate,spinaci e tartufo nero
Beef fillet, potato boulanger, spinach, black truffle

Dessert

Mousse al cioccolato, biscotto arachidi e gelato al popcorn
Peanut butter, chocolate mousse and popcorn ice cream

-
Caffe e piccola pasticceria
Coffee and petit four

M A Y Y O U R

D A Y S

B E M E R R Y

A N D

NEW YEAR

01 JANUARY
2022

B R I G H T

BY IRVING BERLIN

SONG
1942

WHITE
CHRISTMAS

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 lavish à la carte dinner at any of our world-class restaurants, MATSUHISA Limassol, Ristorante LOCATELLI or Armyra by PAPAIOANNOU.

Matsuhisa Limassol

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

Entertainment: MAGIO DUO

Armyra By Papaioannou

À LA CARTE MENU

19:00hrs – 01:00hrs
LAST FOOD ORDER: 22:30hrs

All Day Dining

NEW YEAR'S FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs
LAST FOOD ORDER: 15:30hrs

Entertainment: LIVE BAND

Adults: €90.00 3-12 years: €65.00

Appetizers & Starters

Greek classic Salad
Iceberg prawn, avocado salad
citrus fruit dressing
Smoked honey turkey breast
with apple celery salad
Baby spinach with gorgonzola,
raspberry vinaigrette and walnuts
Buffalo bocconcini with cherry
tomatoes and basil oil
Frisée and apple salad
with dried cherries and pecan nuts
Fattoush salad with fresh halloumi
Caesar salad with crispy pancetta
Tabbouleh salad with prawns
Buddha Bowl

Salad Bar

Arugula leaves, baby gem, lolo rosso,
Oak leaves

Dressings

Thousand Island / Honey mustard
dressing/ Chili oil/French dressing,
balsamic vinaigrette/Oil & lemon

Individual

Smoked water eel/Marinated cabbage
and carrots
Scallop ceviche/Citrus/Cilantro/Chilli oil
Fava Santorinis/Octopus/
Caramelized onions
Quinoa salad with dried cranberries

Fish & Shellfish

Selection of: Prawns, oysters, mussels,
clams and langoustines
Assorted Norwegian smoked platter with
smoked salmon, gravlax and trout
Fresh poached whole salmon & medallions

Assorted Sushi and Sashimi Platter

California roll/Tuna roll/Salmon roll/
Tuna with avocado/Smoked salmon and
cream cheese

Condiments & Dips

Assorted of black and green olives
Mixed pickled vegetables, capers, gherkins
and sun dried tomato
Parmesan slivers, pickled quail eggs
Taramosalata/ Tzatziki/ Hummus/
Tyrokafteri

Antipasti and Cheeses from Around the World

Salami Milano, Coppa stagionata,
Spianata picante, Bresaola, Prosciutto
crudo, Brie, Blue de Auvergne, Gruyère,
Pecorino, Parmigiano, Emmental,
Smoked Graviera Kritis

Soup

Traditional trachana {crashed wheat soup}
served with halloumi

Main Courses

Black Angus beef with creamed morel
mushrooms, truffle jus
Pistachio crusted chicken breast with
coconut ginger sauce
Medallion of fillet of pork on cinnamon
raisin apple 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 with saffron fennel,
dill cream sauce
Cassoulet of prawns with spinach leaves,
gnocchi, lobster sauce
Buttered vegetables of the season
Glazed potatoes with truffle oil and chives
Rice pilaf with nuts and raisins
Tortellini porcini, truffle pecorino sauce
Casarecce with basil, Parma ham and four
cheese sauce

Live Station

Peking Duck/Bao buns/Hoisin sauce/
cucumber/Spring onion
Vegetarian Tacos
Vegetable Gyoza
Prawn Gyoza

Carvery

Roasted veal rib eye on the bone
accompanied with Yorkshire pudding
Roasted leg and loin of lamb with
mustard herb crust
Roasted smoked honey chilli pork belly

SAUCES: Veal jus, Mint sauce,
Pepper sauce, Selection of mustards,
Béarnaise sauce



All Day Dining

NEW YEAR'S FESTIVE LUNCH BUFFET

Dessert

Milenia
Caprese Bianca
Passion white chocolate
Blueberry Charlotte
Panettone Chocolate
Individual dessert:
Yuzu Berries opera
Profiterole Vanilla
Mango chocolate
Brownies

Yule logs:

Chestnut, mandarine
Bitter chocolate, cacao 5 spices Jelly

Cyprus Corner

Melomakarouna
Kourabiedes
Walnut Spoon Sweets
(Glyko tou Koutaliou)
Pastelaki
Baklava
Sousouko

Chocolate Delicatessen

Sensation Chapka
Granite passion
Crousti bar ivoire
Crème caramel bonbon
Cerise kirsch

CONDIMENT: Anglaise sauce

Chocolate sauce
Berries sauce

Fruit Salad

Petit Glasses

Coconut panacotta
Crème brûlée

Chocolate Fountain

Fresh fruit
Cookies
Chocolate pearls
Caramelised peanuts
Marshmallow

Hot Dish

Crêpes Suzette

Homemade Ice Cream Station

Vanilla Tonka
Strawberry Lychee
Lime
Macaé Passion

I T ' S A

N E W L I F E

& I ' M

SPA
FESTIVE PACKAGES

F E E L I N G

G O O D

BY ANTHONY NEWLEY AND
LESLIE BRICUSSE

SONG
1964

FEELIN'
GOOD

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 – €180.00

Rose Body
Exfoliation
30'

Calming Jasmin Aroma
Massage
50'

Party Glow

80 minutes – €140.00

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

RESERVATIONS

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

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.





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