

JiNgle~jinGle



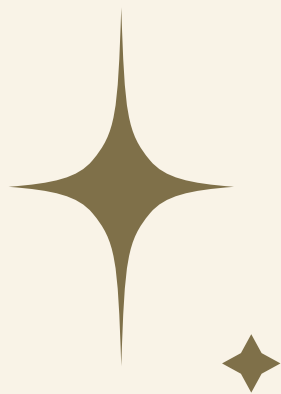


Christmas!

The very word
brings joy to our hearts.

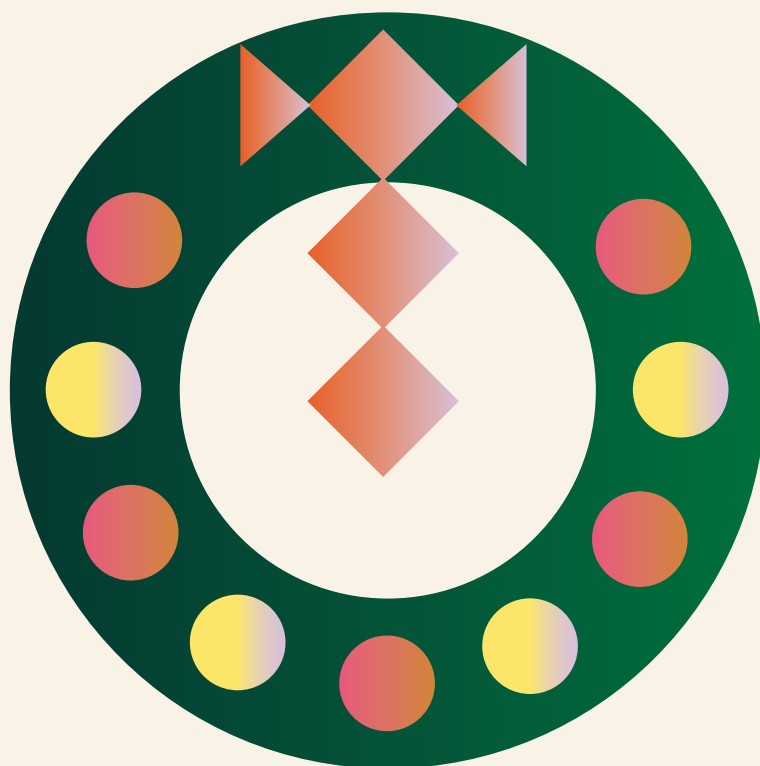
No matter how we may dread
the rush, the long Christmas lists
for gifts and cards to be bought and given
--when Christmas Day comes there is still the
same warm feeling we had as children, the same
warmth that enfolds our hearts and our homes.

- Joan Winmill Brown



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 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 Year's in a luxurious setting?
Somewhere special to celebrate with loved ones and friends?
Let us be your host and look no further than the Luxurious
AMARA Hotel, where 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 Night's package
Between 23.12.2023 - 27.12.2023
Prices starting from € 1,057.00
(Must include Christmas Day)

Accommodation for 2 or 3 nights on a Bed & Breakfast basis
Welcome Christmas amenities in your room
AMARA Christmas Day Lunch
10% Discount on SPA treatments

New Year's Eve Packages

2 or 3 Night's package
Between 29.12.2023 - 03.01.2024
Prices starting from € 1,307.00
(Must include New Year's Eve)

Accommodation for 2 or 3 nights on a Bed & Breakfast basis
Welcome Festive amenities in your 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 Treatment reservations are subject to availability at the time of the booking

Gift Vouchers

If you are 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:
A delicious afternoon tea experience, world renowned culinary experiences in one of our 2 branded restaurants, and spa treatments providing a holistic haven for those who want to rejuvenate mind, body, and soul.

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

Festive Delights

15.12.2023 – 06.01.2024

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 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 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

15.12.2023 – 06.01.2024

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 Lounge and The 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 ambiance of the AMARA.

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

Meet Santa!

25 DECEMBER | CHRISTMAS DAY

THE ILIAKOS
11:00hrs – 12:00hrs

Join us with your kids at THE ILIAKOS 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 is on Santa's Naughty or Nice List!

The Kids Club

15.12.2023 – 06.01.2024

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 6th, the AMARA Kids Club will be transformed 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!

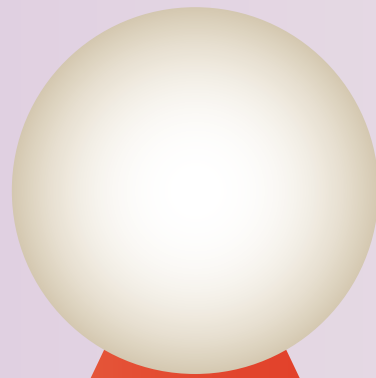
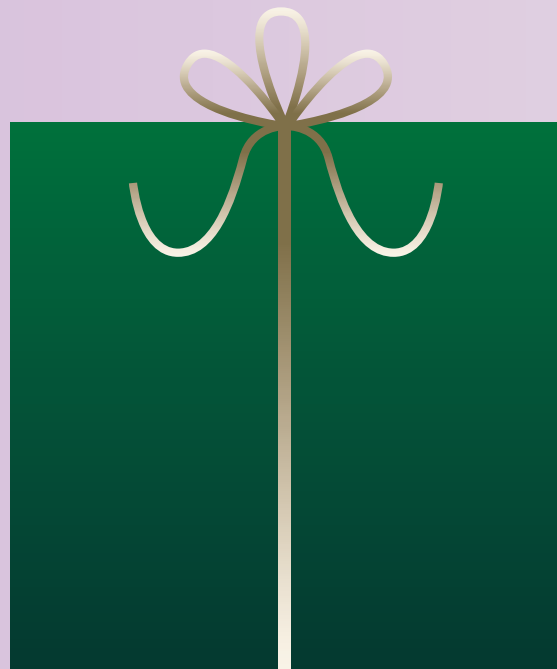
Music, Wine & Good Cheen

24.12.2023

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 invites you to share a “Festive cheer” on Christmas Eve complemented with Mulled wine.





Christmas Eve

24 DECEMBER 2023

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 (1988)

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 exceptional restaurants.

Matsuhisa Restaurant

A LA CARTE MENU

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

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

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

Entertainment: MAGIO DUO

Nerea

A LA CARTE MENU

19:00 PM – 01:00 AM
LAST FOOD ORDER 22:00hrs

Entertainment: DUO

Christmas Day

25 DECEMBER 2023

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 BALLROOM, accompanied by a Live Band playing holiday tunes.

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 NEREA, each with its own unique entertainment options.

Matsuhisa Restaurant

A LA CARTE MENU

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

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

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

Entertainment: MAGIO DUO

Nerea

A LA CARTE MENU

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

Entertainment: NEARCHOS EVANGELOU DUO

The Ballroom

CHRISTMAS LUNCHEON

13:00hrs – 16:00hrs

Entertainment: CHRISTINA AVERKIOU DUO

The Ballroom

CHRISTMAS DAY FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €125.00 PER PERSON 3–12 years: €62.50

Entertainment: CHRISTINA AVERKIOU DUO

Appetizers & Salads

Goat Cheese | Pears | Candied Pecan Salad

Endives | Blue Cheese |
Toasted Walnuts | Dried Cranberries

Romaine Salad |
Lemon-Pecorino Vinaigrette

Avocado Salad |
Spicy Sesame Tamari Granola

Roasted Butternut Squash
Panzanella Salad

Duck Leg Confit | Raspberry Dressing

Kale & Quinoa | Avocado |
Curry Coconut Dressing

Parmesan Brussel Sprouts Salad

Octopus | Calamari | Prawns |
Fennel Lime Dressing

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

Classic Greek Salad | Crispy Pita

Caesar Salad | Chicken | Caramelized
Pineapple

Cherry Tomatoes | Bocconcini | Pine Nuts
Basil Pesto

Individual

Duck Liver Terrine | Apple Chutney

Pressed Game Terrine | Fig Chutney

Smoked Duck | Mix Berry Jam

Salmon Carpaccio | Citrus Dressing

Prawn | Spicy Avocado Salsa

Dressings

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

CONDIMENTS & DIPS:

Assorted Black & Green Olives |
Mixed Pickled Vegetables | Capers |
Gherkins | Sun Dried Tomatoes |
Parmesan Slivers | Pickled Quail Eggs

Taramasalata | Tzatziki | Hummus |
Tyrokafteri

The Ballroom
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 Piccante | Bresaola |
Prosciutto Crudo

Brie | Bleu d'Auvergne | Gruyere Pecorino |
Parmigiano | Emmental | Smoked Graviera
Kritis

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

Soup

Ginger Pumpkin Soup | Coconut Cream |
Coriander Oil

Roast & Carvery

Traditional Whole Roast Turkey |
Sage Onions | Chestnut Stuffing

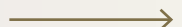
Roasted Leg of Lamb | Lamb Jus

Slow-Cooked Scottish Rib Eye
on the Bone

Venison Wellington | Veal Jus

CONDIMENTS:

Cranberry | Apple Sauce |
Selection Of Mustards | Bearnaise Sauce |
Horseradish Cream



Main Courses

Malaysian Chicken Curry

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

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

Slow Roasted Cooked Goose |
Brussel Sprouts | Five Spice Orange Sauce

Veal Sous Vide | Wild Mushroom Ragout |
Truffle Sauce

Pheasant | Chestnut |
Mushrooms in Port Wine Sauce

Halibut Fillet | Baby Fennel | Prawns |
Mussels | Citrus Vinaigrette

Salmon Medallion | Creamy Spinach |
Lobster Coriander Sauce

Goose Fat Roasted Potatoes

Truffle Mashed Potatoes

Glazed Carrots | Brussel Sprouts |
Broccoli

Buttered Herbed Rice

Live Station

Crispy Pork | Bao Buns | B.B.Q Sauce
Sour Cabbage

Cauliflower Tacos | Avocado | Pineapple
Spicy Salsa Matcha

Spanish Tostadas | Fresh Tomato | Garlic

Serrano Ham Croquettes

From The Grill

Baby Corn Fed Chicken | Lamb Chops |
Black Angus Beef Tenderloin

Pasta

Spinach Ricotta Ravioli | Pink Vodka Sauce

Casarecce | Carbonara Sauce

Vegetable Chow Mein

Desserts

Wide Selection of Seasonal Sweets
Fresh Fruits

Big Cake

Bûche De Noël Marronnier Tart Fraiser
Val d'Orange Christmas Tree Cake
Caramelo Bûche De Noël
Yule Log Ivory Banana and Pineapple
Dry Pecan Cake

Individual Cake

Mango Tango
Pistachio Choux
Swiss Cream Roll
Vegan Chocolate Cake
Que Buena Tart
Peanut Delight
Southern France Dry Cake

Festive Corner

Ginger Cookies
Christmas Cake
Flogeres with Prunes
Gianniotiko
Portokalopita
Karidopita Milk Chocolate Cream
Pastellaki | Sousouko | Loukoumia
Mince Pies
Strawberry Marshmallows
Traditional Sweets in Syrup
Kourabiedes | Melomakarona
Vanillekipferl
Panettone
Macaroons
Dry Meringues
Truffle Caramel
Truffle Coconut
Chocolate Praline
Caramel Praline

Chocolate Fountain

Strawberry | Banana | Pineapple |
Marshmallow

Truffle Peanut Caramel | Truffle Passion Yuzu
| Gianduja Praline | Passion Fruit

Hot Station

Loukoumades
Walnuts | Honey | Cinnamon

Hot Christmas Pudding

Homemade Ice Cream Station

Vanilla Madagascar | Strawberry Sorbet |
Dark Chocolate Guanaja 70% |
Lemon Sorbet

CONDIMENTS:

Chocolate Sauce |
Caramel Sauce | Caramelized Peanuts |
Streusel | Dark Chocolate Pearls |
White Chocolate Pearls |
Smarties

Petit Glasses

Verona Tiramisu | Button Babas | Manjar
Verrine | Mandarin Love

Boxing Day

26 DECEMBER 2023



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 it's indulging in an 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 NEREA, 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

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

Entertainment: DJ ALEX

Ristorante Locatelli

A LA CARTE MENU

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

Entertainment: MAGIO DUO

Nenea

A LA CARTE MENU

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

Entertainment: NEARCHOS EVANGELOU DUO

All Day Dinning

BOXING DAY

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

Entertainment: ERIKA SOTERI DUO

All Day Dining

BOXING DAY FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €85.00 PER PERSON 3–12 years: €42.50

Entertainment: ERICA SOTERI DUO

Appetizers & Starters

Avocado | Mango | Prawn
Passion Dressing

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

Caesar Salad | Smoked Salmon

White & 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 | Lollo Rosso |
Oak Leaves | Cherry Tomatoes |
Sliced Cucumber | Shredded Carrots |
Bell Peppers

Dressings

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

CONDIMENTS & DIPS:

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

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 Piccante | Bresaola |
Prosciutto Crudo | Brie |
Bleu d'Auvergne | Gruyere |
Pecorino | Parmigiano | Emmental |
Smoked Graviera Kritis

Pâté & Terrine

Served With Homemade Chutneys
Dried 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 Mushroom Broth Soup



Main Courses

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

Lamb Giouvetsi

Pork Piccata Parmigiana

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

Desserts

Big Cake

Bûche De Noël Marronnier Yule Log
Dark Chocolate Apricot Christmas Tree
Fruit Charlotte Yule Log
Mascarpone Cherry

Individual Cake

Vegan Chocolate Tart
Caramel Brownies
Red Velvet Cake
Praline Choux
Ivory Carrot Cake

Festive Corner

Christmas Cake
Ginger Cookies
Mince Pies
Strawberry Marshmallows
Gianniotiko
Pastelaki | Sousouko
Loukoumia
Traditional Sweet in Syrup
Dry Meringues
Truffle Chocolate
Truffle Passion
Kourabiedes
Melomakarona
Cookies

Petite Glasses

Sour Cherry & Tonka Jars
Crunchy Transparence
Yoghurt Praline Verrine

Chocolate Fountain

Strawberry | Banana | Pineapple |
Marshmallow

Hot Station

Chocolate Orange Crepes | Nutella |
Whipped Cream | Orange Segment

Butter & Raisin Stollen

Homemade Ice Cream Station
Vanilla Madagascar | Strawberry Sorbet |
Dark Chocolate Guanaja 70% |
Lemon Sorbet

CONDIMENTS:

Chocolate Sauce |
Caramel Sauce | Caramelized Peanuts |
Dark Chocolate Pearls |
White Chocolate Pearls

New Year's Eve

31 DECEMBER 2023

Ring in the New Year with the AMARA and raise a glass of champagne to a happy and healthy year ahead. This New Year's Eve, indulge in a rich and sumptuous Gala dinner in the AMARA Ballroom for a night of revelry, and welcome 2024 on the Event Lawn for 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

19:00hrs – 01:00hrs

LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

GALA DINNER

19:00hrs – 01:00hrs

LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

The Ballroom

NEW YEAR'S GALA DINNER

20:00hrs – 02:00hrs

LAST FOOD ORDER: 23:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ

Matsuhisa Restaurant

GALA DINNER

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

Entertainment: DJ ALEX

Adults: €195.00 3 – 12 years: €97.50

Chef's Choice Amuse-Bouche

~

Yellow Tail, Jalapeno, Caviar

~

Grouper, Aji Amarillo, Soy Salt

~

Sushi Selection

~

Warm Spinach Salad, Scallops

~

Chilean Seabass, Beetroot Miso

~

Wagyu Ribeye with Goma Truffle Sauce & Crispy Shitake

~

Soba Inaniwa Noodles, Crispy Duck, Clear Broth

~

Matcha Opalys Cake

Ristorante Locatelli

GALA DINNER

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

Entertainment: MAGIO DUO

Adults: €195.00 3 – 12 years: €97.50

Amuse-Bouche

Tagliolini caviale, Caviale, Patate e Vaniglia

Home-Made Tagliolini, Caviar, Potato & Vanilla Sauce

Starter

Carpaccio di Cervo e Remoulade di Sedano Rapa e Tartufo

Venison Carpaccio, Celeriac Remoulade & Black Truffle

or

Cotechino, Capesante e Lenticchie

Cotechino, Lentils & Scallops

Pasta Course

Ravioli di Astice e Limone

Lobster & Lemon Ravioli

Main Course

Branzino in Crosta di Erbe

Seabass in Herb Crust, Chicory & Balsamic Vinegar

or

Guancia di Manzo, Lattughino Brasato, Patate e Tartufo Bianco

Beef Cheek, Gem Lettuce, Potato & White Truffle

Pre dessert

Chef's Choice

Dessert

Crostatina al Cioccolato, Caramello Salato e Arachidic. Gelato al Popcorn

Chocolate Mousse, Peanut Caramel Tart & Popcorn Ice Cream

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Coffee & Petit Fours

The Ballroom

NEW YEAR'S GALA DINNER

20:00hrs – 02:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ

Welcome 2024 on the Event Lawn
for a spectacular fireworks display and
a glass of Champagne to begin the countdown

Adults: €250.00 3 – 12 years: €125.00

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
& Raisin Chutney | Toasted Brioche

Cured Swiss Beef |
Marinated Grilled Vegetables |
Balsamic Onions

Smoked Turkey Breast | Lingonberries |
Caramelized Walnuts

Green Asparagus | Herb Oil |
Parmesan Crisps

Chickpeas | Bell Peppers |
Basil | Baby Spinach

Kale | Orange Pistachio Quinoa

Caesar Salad | Crispy Langoustine |
Herb Croutons

Broccoli Caesar Salad

Heirloom Tomatoes | Smoked Burrata |
Basil Oil | Rocket Leaves

Italian Pasta Salad | Braised Red Chicory |
Mushrooms

Smoked Ricotta Cheese | Orange |
Baked Figs | Baby Spinach

CONDIMENTS:

Taramasalata | Tzatziki | Tyrokafteri |
Beetroot Hummus

Fish & Shellfish

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

Selection of Smoked & Marinated Fish | Dill
Crème Fraîche | 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

Potato Terrine | Grilled Smoked Eel |
Scallops | Chives | Cream | Barley Salad

Crispy Oat Tart | Black Caviar | Crème
Fraîche | Champagne Gel

Prawn Cocktail | Lemon Dressing

Beet & 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 | Lollo Rosso |
Oak Leaves | Cherry Tomatoes |
Sliced 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



Antipasti and Cheeses from
Around the World

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

Brie | Bleu d'Auvergne |
Tête de Moine |
Walnut Goat Cheese Torte |
Pecorino Peperoncino | Parmesan |
Old Gouda | Cranberry Goat Cheese

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

SOUP

Served

Caramelized Jerusalem Artichoke Soup
Baked Pearls | Walnut Granola | Maple
Syrup

Main Courses

Served

USDA Prime Beef Tenderloin | Braised
Short Rib Croquette | Foie Gras | Royal
Trumpet Mushrooms |
Parsnip Puree | Potato Terrine | Veal Jus

or

Truffle Potato Crusted Halibut Fillet | Baby
Leeks | Cauliflower Tart | Bouillabaisse
Sauce

or

Celery Root Tortelloni | Black Truffle |
Parmesan Foam (Vegetarian)

Desserts

Big Cake
Yule Log Tiramisu
Bûche de Noël Framboise
Caramel Strawberry Christmas Tree Cake
Charlotte Rouge
Black Forest
Yuzu Tea Dry Cake

Individual Cake
Vegan Chocolate Cake
Pistachio Tart
Opalys Cake
Vanilla Speculoos Choux
Passion Tropical Baba
Ivory Carrot Cake
Chocolate Crescendo Cake

Festive Corner
Christmas Cake
Ginger Cookies
Flogeres With Prunes
Gianniotiko
Portokalopita
Karidopita Milk Chocolate Cream
Pastellaki | Sousouko | Loukoumia
Mince Pies
Strawberry Marshmallows
Traditional Sweets in Syrup
Kourabiedes | Melomakarona
Vanillekipferl
Panettone
Macaroons
Dry Meringue
Truffle Caramel
Truffle Coconut
Chocolate Praline
Caramel Praline

Petit Glasses
Julio Pear Cheesecake |
Strawberry Melba | Royal Dulcey

Chocolate Fountain
Strawberry | Banana | Pineapple |
Marshmallow

Hot Station
Crepes Suzette | Nutella |
Whipped Cream | Orange Segments
Apple & Raspberry Crumble

Homemade Ice Cream Station
Vanilla Madagascar | Strawberry Sorbet |
Dark Chocolate Guanaja 70% |
Lemon Sorbet

CONDIMENTS:
Chocolate Sauce |
Caramel Sauce | Caramelized Peanuts |
Dark Chocolate Pearls |
White Chocolate Pearls | Smarties



New Year

01 JANUARY 2024



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 NEREA, 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

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

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

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

Entertainment: MAGIO DUO

Nenea

À LA CARTE MENU

12:30hrs - 19:00hrs
LAST FOOD ORDER: 17:00hrs

Entertainment: NEARCHOS EVANGELOU DUO

All Day Dining

NEW YEARS LUNCHEON

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

Entertainment: GEORGIA CHRISTOU DUO

All Day Dining

NEW YEAR'S FESTIVE LUNCH BUFFET

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

Entertainment: NEARCHOS EVANGELOU DUO

Adults: €115.00 3–12 years: €57.50

Appetizers & Starters

Classic Greek Salad

Iceberg | Prawns | 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

Prawn Buddha Bowl

Salad Bar

Arugula | Baby Gem | Lollo Rosso |
Oak Leaves | Cherry Tomatoes |
Sliced Cucumber | Shredded Carrots |
Bell Peppers

Dressings

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

Individual

Smoked Eel | Marinated Cabbage | Carrots

Scallop Ceviche | Citrus | Cilantro |
Chili 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 & Green Olives

Mixed Pickled Vegetables | Capers |
Gherkins | Sun Dried Tomatoes

Parmesan Slivers | Pickled Quail Eggs

Taramasalata | Tzatziki | Hummus |
Tyrokafteri

Antipasti and Cheeses from Around the World

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

Brie | Bleu d'Auvergne | Gruyere | Pecorino
| Parmigiano | Emmental | Smoked Graviera
Kritis

Soup

Traditional Trachana | Halloumi



All Day Dining
NEW YEAR'S FESTIVE LUNCH BUFFET

Main Courses

Stir Fried Venison | Ginger | Soya Sauce

Black Angus Beef |
Creamed Morels Mushrooms | Truffle Jus

Coconut-Crusted Chicken Roulade |
Curry 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

Vine Leaves | Courgette Flower
Avgolemono

Traditional Potatoes | Onions |
Tomatoes | Cinnamon

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 Suckling Pig | Fresh Herbs

Antikristo
Lamb | Chicken | Pork Pancetta

Sauces:

Veal Jus | Mint Sauce |
Pepper Sauce | Selection of Mustard |
Béarnaise Sauce

All Day Dining
NEW YEAR'S FESTIVE LUNCH BUFFET

Desserts

Big Cake
Strawberry Field Cake
Bûche de Noël Cappuccino
Mille-Feuille
Yule Log Guanaja 70%
Paris-Brest Pistachio
Mont Blanc Tart

Individual Cake
Opera Cake
Vegan Chocolate Tart
Banoffee Tart

Pavlova
Royal
Orelys 35% Coconut Gateau
Caramel Brownies

Festive Corner
Christmas Cake
Baklava | Souroto | Gianniotiko
Portokalopita | Karidopita
Milk Chocolate
Pastelaki | Sousouko | Loukoumi
Bergamot in Syrup | Walnut In Syrup
Kourabiedes| Melomakarona
Vanillekipferl
Panettone
Yogurt Truffle
Crunchy Truffle
Hazelnut Chocolate Praline
Raspberry Chocolate Praline
Macaroons
Dry Meringues
Mince Pies
Strawberry Marshmallow

Petit Glasses
Avola | Super Nova | Kapala Pineapple |
Crème Brûlée

Chocolate Fountain
Strawberry | Banana | Pineapple |
Marshmallow

Hot Station
Crêpes Suzette | Nutella |
Whipped Cream | Orange Segments
Smarties

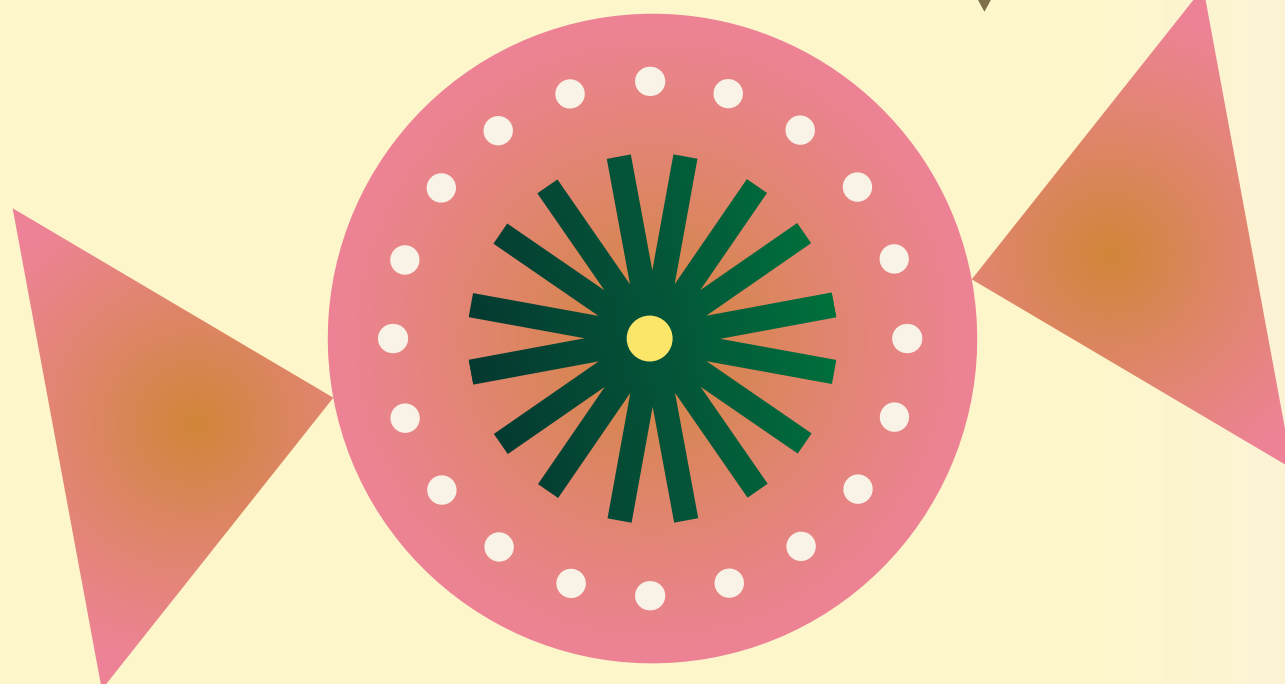
Christmas Pudding

Homemade Ice Cream Station
Vanilla Madagascar | Strawberry Sorbet |
Dark Chocolate Guanaja 70% |
Lemon Sorbet

CONDIMENTS:

Berry Sauce | Chocolate Sauce |
Caramel Sauce | Caramelized Peanuts |
Streusel | Dark Chocolate Pearls |
White Chocolate Pearls | Smarties

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, whirlpool in the indoor pool area, as well as the gym.

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

Winter Wellness

80 minutes – €150.00

Our ultra-hydrating treatment is tailored to your favorite aroma to heal every part of the body using exclusive products to a luxurious treatment to pamper and treat each individual client. Your aroma sensory element awakens the deepest part of the mind for a Zen state of relaxation and wellness.

INCLUDES:

50-min Relaxing Aroma Massage, 30-min Express Refresher Facial

Holiday Body Glow

60 minutes – €140.00

Two are always better than one. Choose any scrub and combine it with any wrap of your choice to leave your skin wonderfully soft, hydrated, and youthful looking.

INCLUDES:

30-min body scrub, 30-min wrap

Jingle Gelish Nails

80 minutes – €100.00

Enjoy this ultra-hydrating manicure or pedicure. Your nails are filed to your desired shape, cuticles are trimmed, and hands and nails are drenched with moisture using our Golden Jelly Serum and complimentary Gel polish application.

INCLUDES:

30-min Manicure and 50-min Pedicure



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in our Boutique!





RESERVATIONS

We welcome your inquiries and reservations for Restaurant Bookings at +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 program if necessary.

95 AMATHUS AVENUE, AGIOS TYCHONAS 4533, LIMASSOL CYPRUS
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