



A M A R A

FESTIVITIES PROGRAMME



Dear Guests,

There is no moment quite like the festive season to spend valuable time with your loved ones and share moments together that will last forever. To celebrate our first Christmas and welcome 2020, we have created a festive program offering sumptuous dining experiences and glamorous events.

Select from among our signature restaurants Matsuhisa and Ristorante Locatelli and enjoy an array of lavish menus especially created for this joyful period.

Make time to relax while enjoying a fabulous afternoon tea in our Lobby Lounge or visit our Main Dining Restaurant to experience our spectacular Christmas Wonderland.

Recharge your body and mind and feel utterly pampered at our luxurious Wellness Spa, and let us spoil you with a wide range of holistic treatments.

AMARA is the perfect destination to enjoy this special time of the year. Stay with us in one of our breath-taking sea view rooms and experience that magic moment when you realise you own the horizon.

On behalf of the AMARA team, allow me to wish you and your loved ones a joyful Christmas and a Happy New Year.

We look forward to welcoming you to AMARA for an unforgettable experience that you will cherish forever.

Xavier Jolivet, General Manager

AMARA: THIS YEAR'S VIBRANT FESTIVE PERIOD IS GOING TO BE DIFFERENT

Own the horizon; experience the magic scenery of the AMARA, the Mediterranean Sea waters and the Hotel's gardens.

For the first time, AMARA is all set up to travel you through the magic of Christmas. From the moment you step inside, a wealth of culinary delights awaits with festive flavours and signature cocktails especially created for the occasion.

The atmosphere is being cranked up with the creation of a Christmas Market around the Hotel's Main Dining Restaurant, which also has been transformed to the perfect Christmas Wonderland.

AFTERNOON TEA AT AMARA

We carry on the tradition of the stylish afternoon tea served every day in our Lobby Lounge and Main Dining Restaurant where a selection of "Mariage Frères" teas and Christmas delights are sure to awaken your palate.

ARMYRA BY PAPAIOANNOU

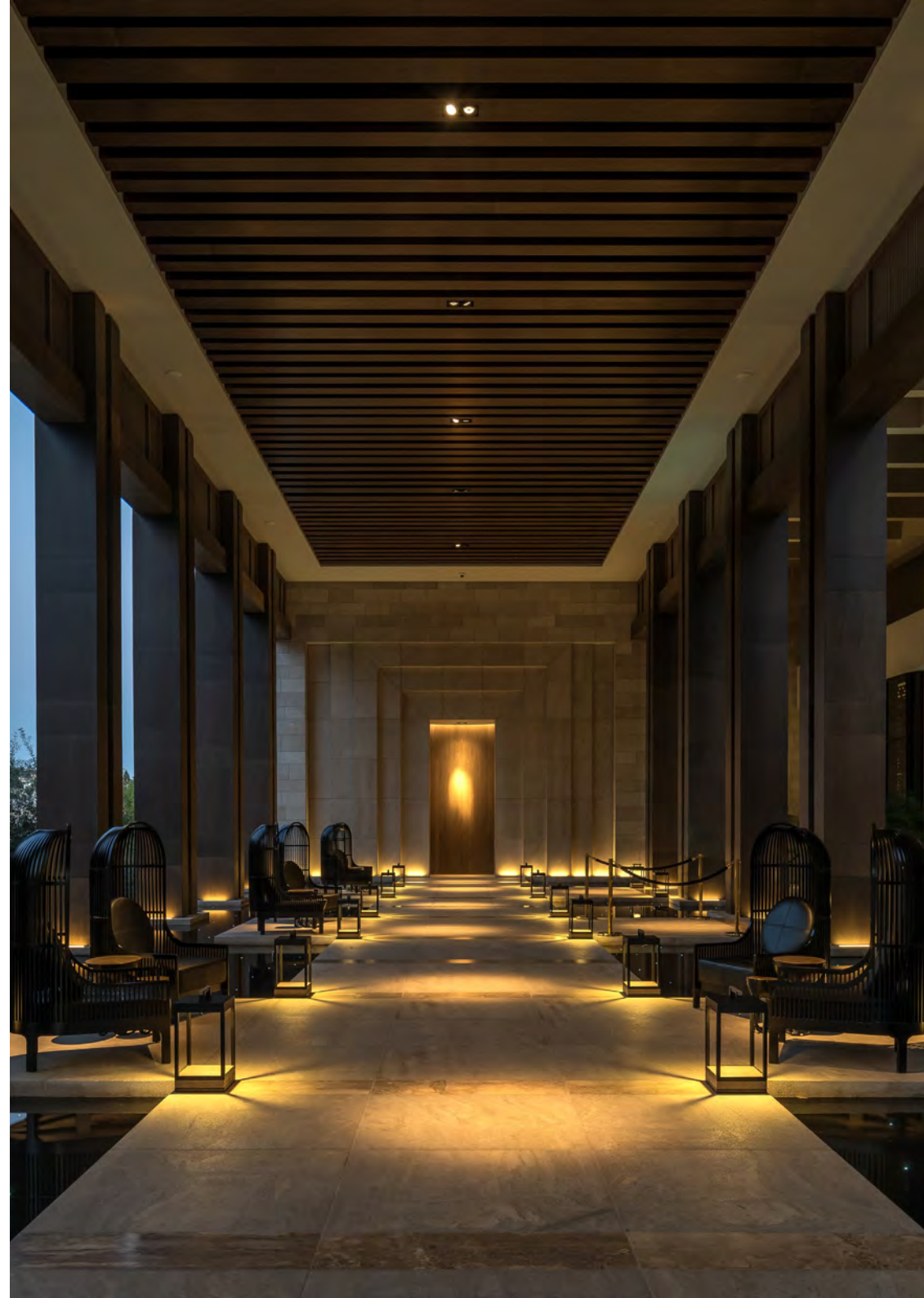
The freshest fish in town, oysters and a selection of shellfish, set in the beautiful scenery of the winter sea, making the Armyra the hottest spot in the AMARA.

Open daily from 12:00 – 17:00 hrs with live DJ sets from our Resident DJ Alex.

THE CHRISTMAS MARKET

From the 20th until the 30th of December, around the Hotel's Main Dining Restaurant, enjoy home-made Panettone from Ristorante Locatelli, Glühwein, roasted chestnuts, Candy Fluff, Waffles, Loukoumades, a selection of Cheeses, Italian delicatessen and many more festive delights.

Every day from 11:00 – 18:00 hrs.



The background image for the left page shows an outdoor dining area of Ristorante Locatelli. The space is covered by a large, dark wooden pergola with a complex geometric pattern on the roof. Several large, modern wooden chairs with light-colored cushions are arranged around tables covered with white tablecloths. The tables are set with white plates, glasses, and small lit candles. In the background, a tall, thin cypress tree stands near the edge of the terrace. The view beyond the terrace shows a sunset over a body of water, with a distant city skyline visible on the horizon. The sky is a mix of orange, pink, and blue.

RISTORANTE LOCATELLI

CHRISTMAS SCHEDULE

24TH OF DECEMBER – CHRISTMAS EVE

Lunch A la Carte Menu from 12:30 – 15:30 hrs

Dinner Set Menu from 19:00 – 23:00 hours €105.00

(Last food order at 22:00 hrs)

Live Performance by Jazz & Soul Duo

25TH OF DECEMBER – CHRISTMAS DAY

Lunch Set Menu from 12:30 - 15:30 hrs €85.00

Live Performance by Magio Duo

Dinner A La Carte from 19:00 – 23:00 hours

(Last food order at 23:00 hrs)

26TH OF DECEMBER – CHRISTMAS BOXING DAY

Dinner A la Carte from 19:00 – 23:00 hrs

(Last food order at 23:00 hrs)

Live performance by Jazz & Soul Duo

CHILDREN: 0-2 years: No charge

3-12 years: 50% allowance on the selected menu price

13 years and up: Pay in full

27TH OF DECEMBER - 29TH OF DECEMBER

Dinner A la Carte from 18:30 – 23:00 hrs

30TH OF DECEMBER

Dinner A la Carte from 18:30 – 23:00 hrs

Live performance by Magio Duo

31ST OF DECEMBER – NEW YEAR'S EVE

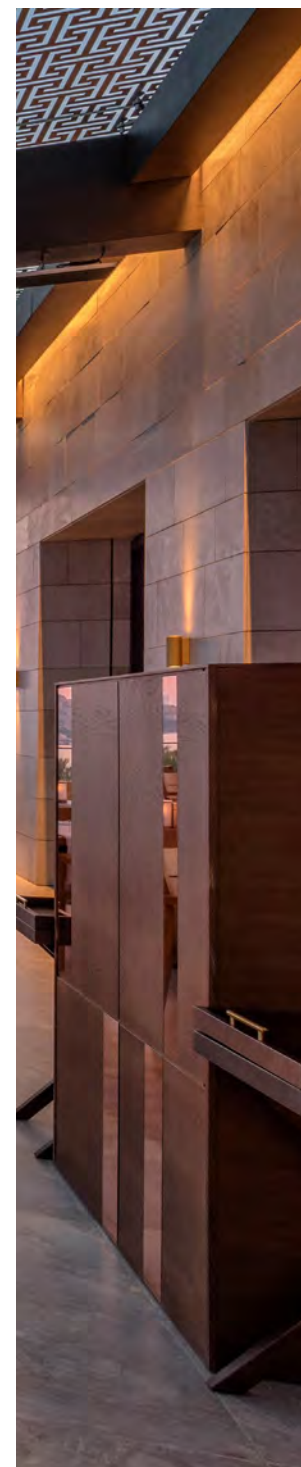
Dinner Set Menu from 20:30 hrs €170.00

NEW YEAR'S DAY

Lunch A la Carte from 12:30 - 15:30hrs

Live performance by Magio Duo

Dinner A la Carte from 18:30 – 23:00 hrs





24TH OF DECEMBER - CHRISTMAS EVE

Dinner Set Menu €105.00

19:00 hrs – 23:00 hrs

Live performance by Jazz & Soul Duo

FESTIVE MENU

CULATELLO DI ZIBELLO E GNOCCO FRITTO

Flash fried bread and culatello

INSALATA DI FAGIOLINI E TARTUFO NERO PREGIATO

Green bean salad with black truffle

CAPPELLACCI CREMA DI LIMONE E RAGU DI MAIALE

Parcel pasta filled with lemon pastry cream, spiced pork ragu

CODA DI ROSPO, SALSA DI CAPPERI, SALICORNIA E RUCOLA

Monkfish sweet & sour capers sauce, samphire, rocket

GUANCIA DI VITELLO

Braised veal cheek, crush potatoes, spring onion and baby lettuce

SELEZIONE DI FORMAGGI ITALIANI

Selection of Italian cheeses

PANETTONE

Bread and butter pudding

COFFEE AND PETIT FOURS

25TH OF DECEMBER – CHRISTMAS DAY

Lunch Set Menu: €85.00

From 12:30 – 15:30 hrs, live performance by Magio Duo

FESTIVE MENU

CULATELLO DI ZIBELLO E GNOCCO FRITTO

Flash fried bread and culatello

INSALATA DI FAGIOLINI E TARTUFO NERO PREGIATO

Green bean salad with black truffle

CAPPELLACCI CREMA DI LIMONE E RAGU DI MAIALE

Parcel pasta filled with lemon pastry cream, spiced pork ragu

GUANCIA DI VITELLO

Braised veal cheek, crush potatoes, spring onion and baby lettuce

PANETTONE

Bread and butter pudding

COFFEE AND PETIT FOURS

31ST OF DECEMBER - NEW YEAR'S EVE

Dinner Set Menu €170.00

From 20:30 hrs

Entertainment by resident DJ Alex

FESTIVE MENU

INSALATA D'ASTICE E MELA VERDE, MAYONNAISE AL LIMONE

Lobster and apple salad, lemon mayonnaise

COTECHINO, CAPESANTE E LENTICCHIE

Cotechino, lentils, scallops

TAGLIOLINI AL TARTUFO BIANCO

Egg tagliolini with white truffle

BRANZINO INCROSTA DI SALE

Sea bass in herb crust

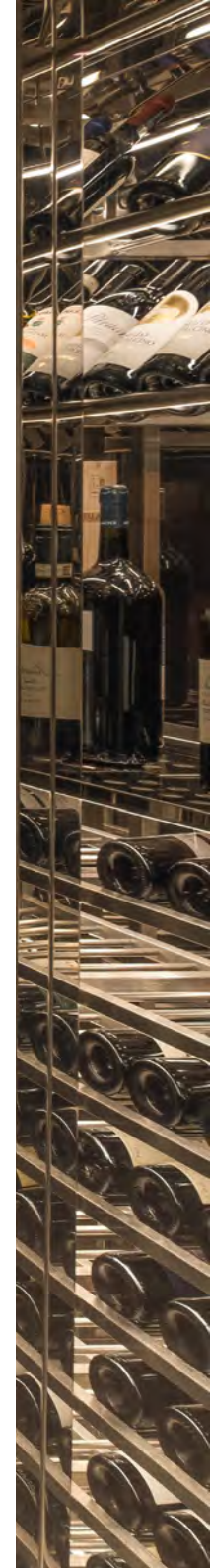
FILETTO DI MANZO BOULANGER DI PATATE, SPINACI E TARTUFO NERO

Beef fillet, potatoes boulanger, spinach, black truffle

PRE DESSERT TARTUFO E ORO

Truffle parfait and golden honey

COFFEE AND PETIT FOURS





MATSUHISA LIMASSOL

CHRISTMAS SCHEDULE

24TH OF DECEMBER – CHRISTMAS EVE

Dinner A la Carte Menu from 19:00 – 23:00 hrs
(Last food order at 23:00 hrs)
Entertainment by resident DJ Alex

25TH OF DECEMBER – CHRISTMAS DAY

Dinner A la Carte from 19:00 – 23:00 hrs
(Last food order at 23:00 hrs)
Entertainment by resident DJ Alex

26TH OF DECEMBER – CHRISTMAS BOXING DAY

Dinner A la Carte from 19:00 – 23:00 hrs
(Last food order at 23:00 hrs)
Entertainment by resident DJ Alex

CHILDREN: 0-2 years: No charge
3-12 years: 50% allowance on the selected menu price
13 years and up: Pay in full

27TH OF DECEMBER - 29TH OF DECEMBER

Dinner A la Carte from 18:30 – 23:00 hrs
Entertainment by resident DJ Alex

30TH OF DECEMBER

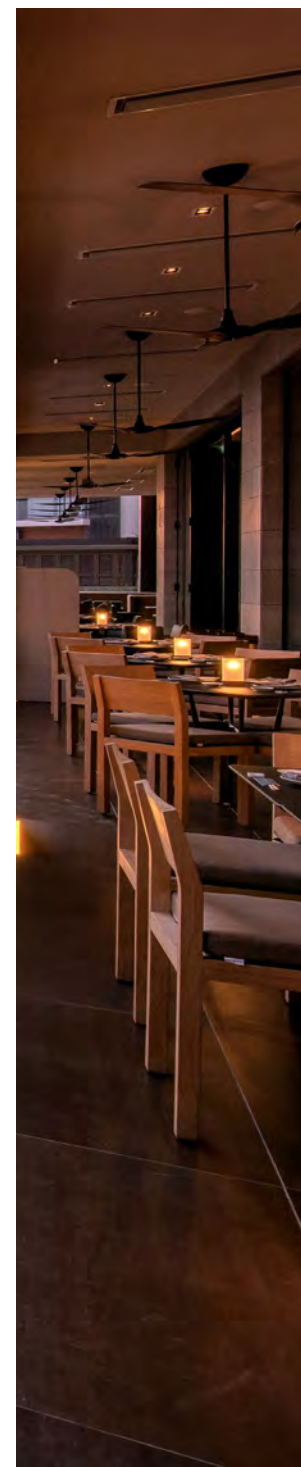
Dinner A la Carte from 18:30 – 23:00 hrs
Entertainment by DJ DIMI L

31ST OF DECEMBER – NEW YEAR'S EVE

Dinner Set Menu from 20:30 hrs €170.00
Entertainment by resident DJ Alex

NEW YEAR'S DAY

Dinner A la Carte from 18:30 – 23:00 hrs
Entertainment by resident DJ Alex



31ST OF DECEMBER - NEW YEAR'S EVE

Dinner Set Menu €170.00

From 20:30 hrs

Entertainment by resident DJ Alex

FESTIVE MENU

AMUSE BOUCHE

KING CRAB MARTINI

Chili shiso

SWEET RED SHRIMPS

Pear salsa, Truffle

LOBSTER, POMEGRANATE SALAD

SPICY SOUP

Gyoza, shitake Foie Gras

CHILEAN SEABASS

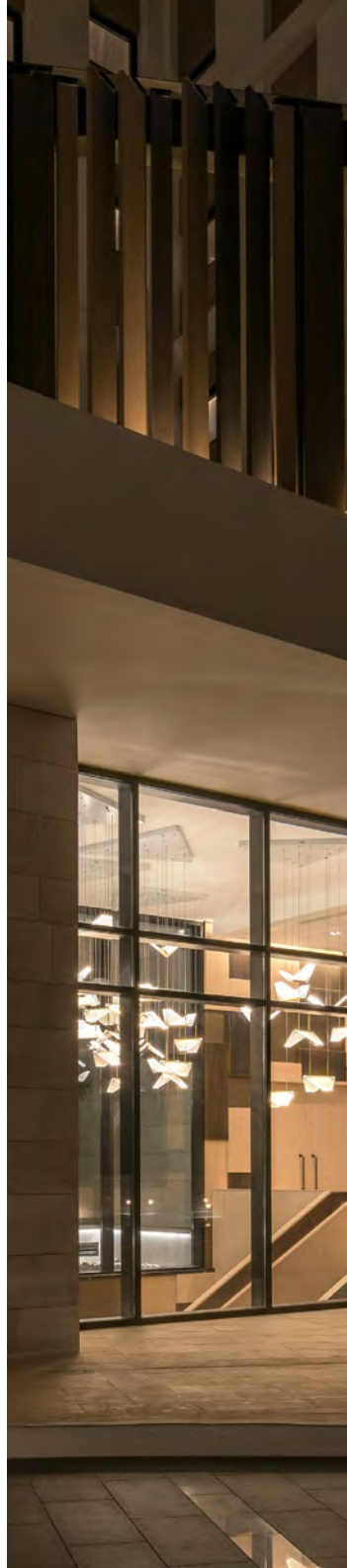
Green apple, lentils, salsa beluga

WAGUY AND SCALLOPS

Aged balsamic teriyaki

PRE DESSERT

DECONSTRUCTED BLACK FOREST





MAIN DINING RESTAURANT

CHRISTMAS SCHEDULE

24TH OF DECEMBER – CHRISTMAS EVE

Traditional Christmas 6-course Menu €90.00

Dinner from 20:00 – 23:00 hrs

Live Performance by London's Encore Entertainment.

Prepare to be surprised!

25TH OF DECEMBER – CHRISTMAS DAY

Come and meet Santa Claus in our Christmas Wonderland at 10:30 hrs

26TH OF DECEMBER – CHRISTMAS BOXING DAY

Boxing Day Lunch Buffet

From 12:30 – 15:30 hrs €70.00

CHILDREN: 0-2 years: No charge

3-12 years: 50% allowance on the selected menu price

13 years and up: Pay in full

24TH OF DECEMBER - CHRISTMAS EVE

Festive 6-course Menu €90.00

Dinner from 19:00– 23:00 hrs

Live performance by London's Encore-Entertainment.

Prepare to be surprised!

FESTIVE MENU

AMUSE BOUCHE

Oyster gratin, red wine vinegar sabayon

FOIE GRAS SAUTÉÉ

Blood orange juice braised endive pistachio brioche

OXTAIL CONSOMMÉ

Oxtail meat and cabbage parcel

BRAISED SOLE FILET ON MUSHROOM DUXELLE

Champagne sauce, samphire

APPLE AND CINNAMON GRANITE

ROASTED DUCK BREAST

Cranberry, port wine sauce,
cauliflower & broccoli mash, sweet potato

CHESTNUT AND CHOCOLATE YULE LOG

Glühwein sauce

COFFEE OR TEA

CHRISTMAS PETIT FOURS



26TH OF DECEMBER – CHRISTMAS BOXING DAY

Boxing Day Lunch Buffet €70.00

From 12:30 – 15:00 hrs

APPETIZERS

Fresh salmon and scallion mouse
Assorted Norwegian smoked platter with smoked salmon, gravlax and trout
Duck liver mousse with apple chutney
Smoked duck served with crunchy salad and raspberry
Fresh Scampi and prawn pyramid with a variety of sauces and dressings
Steamed fresh salmon cooked on bamboos with a coriander pesto
Seared tuna with togarashi pepper and herbs
Assorted imported cold cuts with selection of fruit chutney
Fresh wild asparagus with parmesan shavings, mustard vinaigrette
Salad bar with Chef's selection of dressing and condiments
Roasted vegetables Mediterranean style
Tomato and mozzarella salad with pesto
Avocado salad with tomato and cucumber salsa

LIVE COOKING

Freshly oven baked 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 apple glazed
Condiments: cranberry, apple sauce, mustard jus, selection of mustards

MAIN COURSES

Pan-fried beef medallion with morels cream sauce
Roasted double lamb cutlet with fresh coriander and its own jus
Oven baked duck breast with soy, ginger, lemon grass and honey
Pork fillet with confit leeks and warm gazpacho
Poached sea bass and prawns on caponata of vegetables, crustaceous sauce
Marinated grilled salmon, spinach and braised fennel
Roasted potatoes with caramelised onions and thyme
Sweet potatoes and pumpkin
Homemade wild mushrooms ravioli

DESSERT BUFFET

Traditional Christmas pudding with brandy cream
Stollen fruit cake
Mini fruit tartlet tiramisu
Wine and cinnamon poached strawberries
strawberry gateau
Apple and pear frangipane tart
Dark and white chocolate mousse
Chocolate fondue with skewered fruits
Orange and lemon panna cotta
Mixed berry pavlova
Cherry cheesecake
Crème brûlée
Christmas cake
Fresh fruit salad
Traditional 'Buche de Noel' Christmas cookies

ASSORTED INTERNATIONAL AND LOCAL CHEESES



ALL DAY DINING

CHRISTMAS SCHEDULE

25TH OF DECEMBER – CHRISTMAS DAY

Festive Lunch Buffet €85.00

From 12:30 – 15:30 hrs

Live Performance by London's Encore Entertainment.
Prepare to be surprised!

26TH OF DECEMBER – CHRISTMAS BOXING DAY

Boxing Day Lunch Buffet €70.00

From 12:30 – 15:30 hrs

28TH – 30TH OF DECEMBER

Lunch from 12:30 – 15:30 hrs €45.00

Dinner from 18:30 – 21:30 hrs €55.00

NEW YEAR'S DAY

Brunch from 11:00 – 16:00 hrs €65.00

CHILDREN: 0-2 years: No charge

3-12 years: 50% allowance on the selected menu price

13 years and up: Pay in full

25TH OF DECEMBER – CHRISTMAS DAY

Festive Lunch Buffet €85.00

From 12:30 – 15:30 hrs

Live performance by London's Encore Entertainment.

Prepare to be surprised!

FESTIVE BUFFET MENU

TERRINES AND SALADS

Smoked salmon terrine with crab meat

Timbale of salmon tartar with caviar, avocado and lemon oil

Figs and ricotta prosciutto with caramelized balsamic

Asparagus salad with smoked cheese and roasted almonds avocado, shrimps and chickpea salad

CONDIMENTS AND DIPS

Assorted black and green olives

Mixed pickled vegetables, capers, gherkins, sun dried tomato and marinated peppers

Parmesan slivers, pickled quail eggs

Taramosalata, tzatziki, humus and tyrokafteri dips

FISH AND SHELLFISH STATION

Fresh oysters prepared in front of guests

Salmon Carpaccio with Campari dressing and arugula salad

Assorted smoked fish platter

Whole poached salmon

Pyramid of jumbo prawns and fresh mussels

HOT DISHES - MEAT AND POULTRY

Baked chicken breast on chestnut purée, light tomato juice

Beef mini steaks accompanied with selection of forest mushrooms

Rack of lamb with braised vegetables and commandaria reduction

Stuffed pork with marinated apricots and balsamic juice

26TH OF DECEMBER – CHRISTMAS BOXING DAY

Boxing Day Lunch Buffet €70.00

From 12:30 – 15:30 hrs

APPETIZERS

Fresh salmon and scallion mouse

Assorted Norwegian smoked platter with smoked salmon, gravlax and trout

Duck liver mousse with apple chutney

Smoked duck served with crunchy salad and raspberry

Fresh Scampi and prawn pyramid with a variety of sauces and dressings

Steamed fresh salmon cooked on bamboos with a coriander pesto

Seared tuna with togorashi pepper and herbs

Assorted imported cold cuts with selection of fruit chutney

Fresh wild asparagus with parmesan shavings, mustard vinaigrette

Salad bar with Chef's selection of dressing and condiments

Roasted vegetables Mediterranean style

Tomato and mozzarella salad with pesto

Avocado salad with tomato and cucumber salsa

LIVE COOKING

Freshly oven baked 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 apple glazed

Condiments: cranberry, apple sauce, mustard jus, selection of mustards

MAIN COURSES

Pan-fried beef medallion with morels cream sauce

Roasted double lamb cutlet with fresh coriander and its own jus

Oven baked duck breast with soy, ginger, lemon grass and honey

Pork fillet with confit leeks and warm gazpacho

Poached sea bass and prawns on caponata of vegetables, crustaceous sauce

Marinated grilled salmon, spinach and braised fennel

Roasted potatoes with caramelised onions and thyme

Sweet potatoes and pumpkin

Homemade wild mushrooms ravioli

DESSERT BUFFET

Traditional Christmas pudding with brandy cream Stollen fruit cake

Mini fruit tartlet tiramisu

Wine and cinnamon poached strawberries strawberry gateau

Apple and pear frangipane tart

Dark and white chocolate mousse

Chocolate fondue with skewered fruits

Orange and lemon panna cotta

Mixed berry pavlova

Cherry cheesecake

Crème brûlée

Christmas cake

Fresh fruit salad

Traditional 'Buche de Noel' Christmas cookies

ASSORTED INTERNATIONAL AND LOCAL CHEESES

1ST OF JANUARY – NEW YEAR'S DAY

New Year's Brunch €65.00

From 11:00 – 16:00 hrs

FESTIVE BRUNCH MENU

HOME-MADE TERRINES AND SALADS

Duck foie gras with green peppercorn
Smoked honey turkey breast
Parma ham, pepperoni salami
Smoked tuna Carpaccio
Chicken liver mousse with port wine
Sweet melon with smoked turkey salad and macadamia nuts
Apple salad with dried cherries and walnuts
Baby spinach and mushroom salad
Caesar's salad with smoked salmon
White and green asparagus with crispy pancetta and vinaigrette
Avocado, shrimps and citrus fruit salad
Buffalo Bononcini with cherry tomatoes and basil oil
Grilled vegetables salad
Chicken fajita salad
Turkey tonnato salad
New potato salad with quail eggs and dill cream sauce
Baby rocket with crispy prosciutto, pine kernels and pomegranate
Asian guacamole, cream cheese with smoked salmon, tomato with basil

FISH AND SHELLFISH STATION

Jumbo Tiger Prawns
Assorted smoked fishes
Gravlax/smoked salmon
Poached fresh Salmon
Assorted fresh oyster
Hot dishes
Slow cooked beef with forest mushrooms in port wine sauce
Pistachio crusted chicken breast with coconut ginger sauce
Pork fillet gratinated with oregano and feta cheese
Roasted lamb loin on roasted Mediterranean vegetables, rosemary jus
Sole rolled with mussels on lobster sauce flavored with chamomile
Oven-roasted salmon and prawns on bok choi leaves with saffron
Glazed potatoes with truffle oil and chives
Butter vegetables from the season
Roasted celeriac with chestnut and mushrooms
Oriental rice with roasted almonds

PASTA STATION

Selection of our home-made pastas

CARVERY STATION

Honey spiced smoked pork belly
Roasted beef tenderloin accompanied with Yorkshire pudding
Roasted lamb leg

AROUND THE WORLD FAVOURITES

Beef tacos
Chicken tortilla
Spring rolls

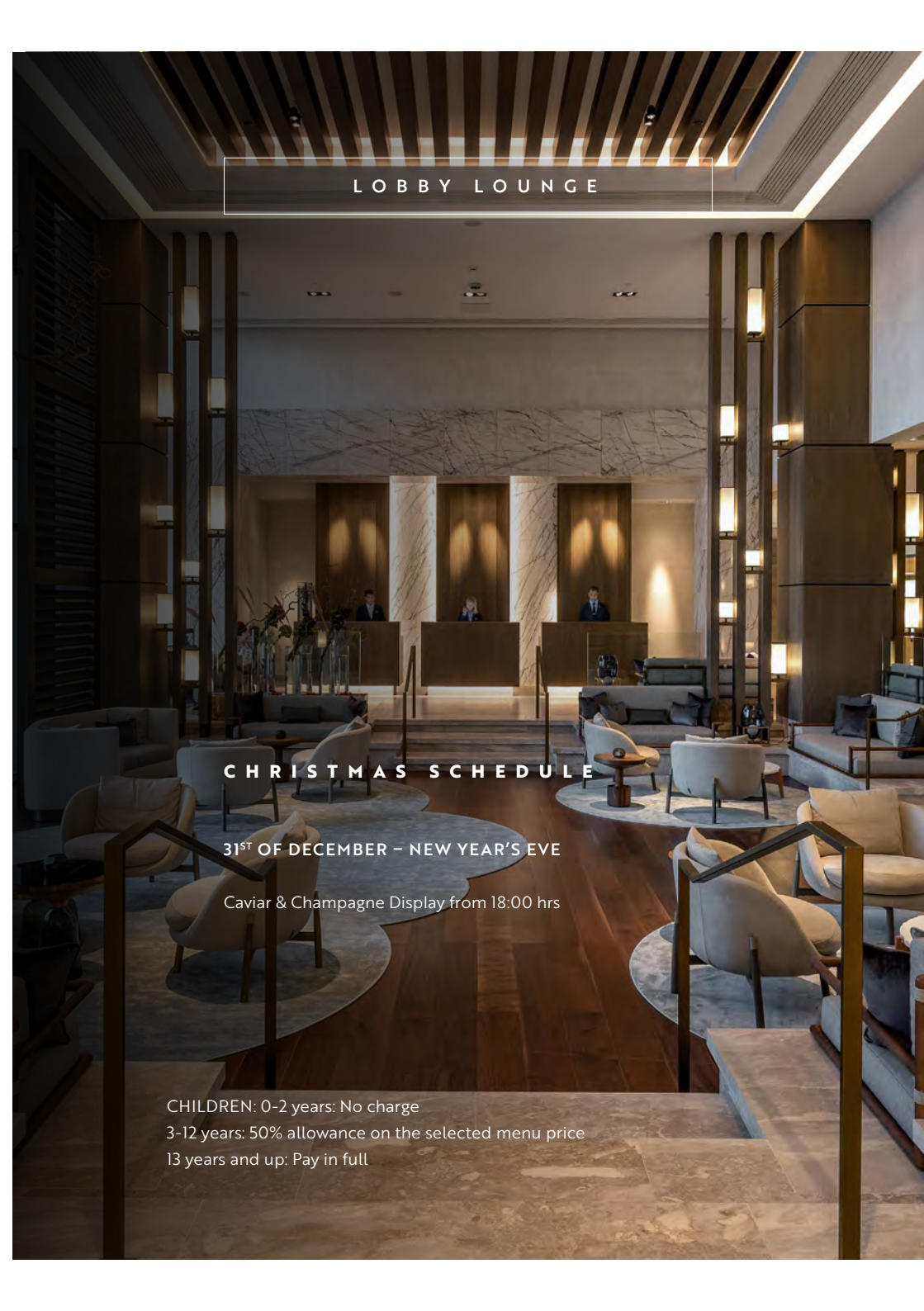
CHEESE

Large variety of International cheeses

DESSERTS

Our pastry chef and his team will prepare a wide selection of sweets to complement this special Brunch.





LOBBY LOUNGE

CHRISTMAS SCHEDULE

31ST OF DECEMBER – NEW YEAR'S EVE

Caviar & Champagne Display from 18:00 hrs

CHILDREN: 0-2 years: No charge

3-12 years: 50% allowance on the selected menu price

13 years and up: Pay in full



THE BALLROOM

CHRISTMAS SCHEDULE

31ST OF DECEMBER – NEW YEAR'S EVE

Lavish festive buffet gala from 20:30 hrs

Two-course plated service

A selection of sweets as well as international and local cheeses

Live performance by "ONIRAMA"

Fireworks Show at midnight

(The fireworks show can be viewed from the events lawn)

CHILDREN: 0-2 years: No charge

3-12 years: 50% allowance on the selected menu price

13 years and up: Pay in full

31ST OF DECEMBER - NEW YEAR'S EVE GALA DINNER AT THE BALLROOM

Enjoy New Year's Eve in the luxurious and ethereal atmosphere of the AMARA, raise a glass of champagne in celebration of the year ahead and dance till the early hours. Jump into the New Year with your heart filled with smile, joy and love.

ONIRAMA from Greece with frontman Thodoris Marantinis will perform a unique show until the early morning hours of the New Year.

Gala Dinner Set Menu & Festive Buffet €225.00
From 20:30 hrs

FESTIVE MENU

Festive display of appetising Hors d'oeuvres,
fresh seafood, oysters, shellfish and more

TWO PLATED MAIN COURSES

SAUTÉÉD BEEF TENDERLOIN

Topped with pan fried foie gras, port wine truffle sauce
Sautéed Brussel sprout, carrot with bacon, potato fondant

ROASTED MONKFISH

Cabbage galette, cèpes confits, braised chestnut, lobster sauce

LARGE DISPLAY OF INTERNATIONAL CHEESES AND DESSERTS



KIDS' CHRISTMAS ACTIVITIES

The AMARA's outstanding kids club will ensure that our younger friends have their best Christmas holiday yet. Especially created for our little ones, activities include a Christmas treasure hunt and Christmas tree decoration so that they feel the magic of the season.

A letter for Santa Claus, photo shoots with Christmas accessories and Santa Claus, crafts Christmas gifts for Mum and Dad and unforgettable pyjama parties, and more...

Outside, on the Hotel's lawn area our younger friends will be able to ride ponies by the seaside.

TUESDAY 24TH OF DECEMBER:

10:30 – 11:30 SINGING XMAS CAROLS
13:00 – 14:00 CLOSED
14:00 – 15:30 PREPARE A LETTER FOR SANTA AND SEND IT
15:30 – 16:00 AFTERNOON SNACKS
16:00 – 17:00 PHOTOSHOOT WITH XMAS ACCESSORIES
17:00 – 18:30 CHRISTMAS EVE PIJAMA PARTY

WEDNESDAY 25TH OF DECEMBER:

11:00 – 12:30 CHRISTMAS BRUNCH
13:00 – 14:00 CLOSED
14:00 – 15:30 CRAFTS XMAS GIFTS FOR MUM AND DAD
15:30 – 16:00 AFTERNOON SNACKS

THURSDAY 26TH OF DECEMBER

11:00 – 12:30 CHRISTMAS TREASURE HUNT
13:00 – 14:00 CLOSED
14:00 – 15:30 FINGER PAINTING
15:30 – 16:00 AFTERNOON SNACKS
16:00 – 17:30 T-SHIRT DECORATION

TUESDAY 31ST OF DECEMBER

10:30 – 12:30 CLAY CREATIONS
13:00 – 14:00 CLOSED
14:00 – 15:30 PAINTING AND DECORATING
OUR CLAY CREATIONS
15:30 – 16:00 AFTERNOON SNACKS
16:30 – 19:00 NEW YEAR'S EVE PARTY
- PIÑATA
- PIN THE NOSE ON RUDOLPH

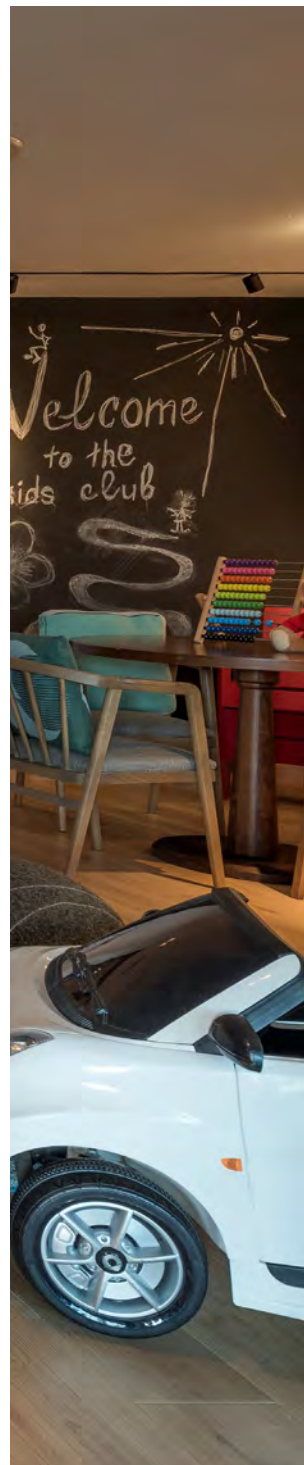
WEDNESDAY 1ST OF JANUARY

11:00 – 12:30 HAPPY NEW YEAR BRUNCH
13:00 – 14:00 CLOSED
14:00 – 15:30 NEW YEAR CHARADES AND
PICTIONARY
15:30 – 16:00 AFTERNOON SNACKS
16:00 – 17:30 CRAFTS
17:30 – 19:00 DANCE PARTY – SHOW YOUR
MOVES COMPETITION

FESTIVE BUFFET FOR CHILDREN

Specially prepared to please the children's palates, the festive buffet will be served daily in a designated area in the Main Dining Restaurant.

15:30 – 16:00 AFTERNOON SNACKS



THE SPA

Treat yourself to one of our luxury packages created to make you feel extra special this festive season. The AMARA Spa offers a unique selection of luxurious treatments to relax and rejuvenate the mind and body. Enjoy our spa facilities, including our thermal experience, aroma saunas and whirlpool in the Hotel's indoor pool. If you're feeling energetic visit the gym for a workout.

Operational hours: Between 07.00 and 20.30hrs.

Please pre-book your treatment with the AMARA Spa reception on extension 2103 or via email at spa@amarahotel.com



CHRISTMAS WARMER

90 minutes - €170

Melt all the stresses of the year away with our Christmas warmer, enjoy our unique crushed sunflower seeds, thyme and clove full body exfoliation followed by the intensely relaxing heat of the basalt stones.

- Sunflower seeds, thyme and clove body exfoliation (30')
- Basalt hot stone massage (60')

FESTIVE AROMA ESCAPE

100 minutes - €200

Escape the hustle and bustle of life's stresses and embrace the luxury of pure pampering. With our festive aroma escape begin with a refreshing full body exfoliation followed by a relaxing aromatic back massage and invigorating and brightening facial. Get ready to party the night away!

- Eucalyptus and lemon body exfoliation (30')
- Rose and jasmine relaxing back massage (30')
- Vitamin c and Papaya facial (40')

COLOURS OF CHRISTMAS

90 minutes - €140

Our Colours of Christmas package starts in our state of the art steam capsule with colour therapy that induces deep relaxation. You will then be indulged with our citrus infused ultra-nourishing oil while enjoying your Swedish massage, so you're relaxed and ready for the Christmas festivities ahead!

- Colour and steam capsule (30')
- Swedish body massage (60')

PARTY GLOW

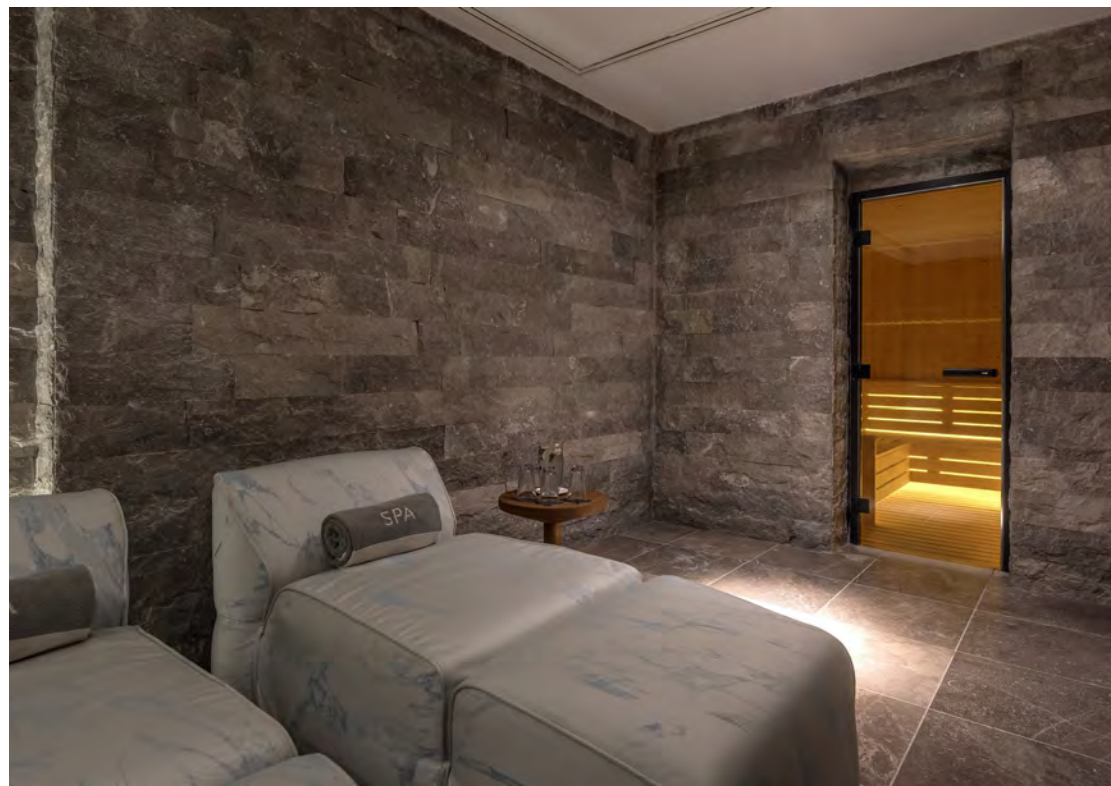
70 minutes - €150

A quick treat before the party begins! Our Neomorphose facial will lift, brighten and refresh your complexion for that healthy glow before stepping out with the perfect polished hands and feet.

- Rejuvenating Neomorphose Carita facial (30')
- Polish and shape for your hands and feet (40')

WALKS BY THE BEACH

Join our fitness instructor, for an invigorating morning walk along the beachside trail.



For reservations, please contact us on tel. 25 44 22 22 or via email
restaurants-booking@amarahotel.com

AMARA hotel may make changes and/or alterations to the information included in this program
at any time without notice.



A M A R A

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