

VIVALDI BY MAVROMMATIS & SANTA'S LODGE

A magical Christmas meal. Our Christmas Day 5-course lunch menu is a full-scale celebration. Our resident Duo Angelos & Vilena provide live musical entertainment in the Vivaldi by Mavrommatis, Paris & Vaso in the Santa's Lodge. The highlight is the arrival of Santa, with his bag full of Christmas gifts.

• Lunch is served at 12.30 hrs •

TROPICAL RESTAURANT

It's a Christmas Day family festive lunch buffet that will dazzle the eye and overwhelm the palate, with all your favourite seasonal specialities, to make sure everyone can celebrate according to taste! And then there's Santa... with gifts for everyone.

TROPICAL RESTAURANT • COLORS CAFÉ • HOTEL LOBBY

Afternoon tea or coffee, with all the traditional Christmas delights from around the world, prepared by our Pastry team, just for the occasion.

TROPICAL RESTAURANT

For those who prefer to celebrate in the evening, our Festive Christmas Day dinner buffet is the perfect way to end the day on a delicious note.

Adults **€49.00** • Children **€24.50**

A la carte dining also available.

VIVALDI BY MAVROMMATIS

For a festive Christmas meal with creative contemporary Mediterranean flair, join us for an à la carte dinner with live music performed by our resident pianist.

SEASONS ORIENTAL

Oriental à la carte delights are always a treat, and even more so on this special day, in the festive setting of our beautifully decorated restaurant.

• Dinner is served at 19.00 hrs •

VISTA BAR

Enjoy your preferred pre-dinner drinks, or visit us after your meal to end Christmas Day on a relaxing yet festive note. Our Resident Soul & Funk Band await you at 20:00 with their rich repertoire of international songs.

M E N U

Organic lightly smoked Salmon, compressed Cucumber, Sturia Aquitaine Caviar

Scallop, Jerusalem Artichoke Textures, Winter Truffles

Slow-roasted Turkey Breast and Leg Terrine, Chestnuts and all the Festive Trimmings

or

Prime Beef Tenderloin and pan-seared Duck Foie Gras, Celeriac Purée and roasted Root Vegetables, Veal Jus

or

Chilean Sea Bass, Parsnip, Barley and Spinach, crispy Quinoa

Farmhouse Stilton Cheese, Juniper and Port Jelly

Traditional Christmas Pudding, Armagnac Sauce, Yuzu Sorbet

or

Clementine Variation

Coffee and Christmas Friandises

Sivaldi

by
mavrommátis
PARIS

— & —
Santa's Lodge



Adults €85.00
Children €60.00

Prices include 10% Service Charge & VAT



25.12.2019 - 12:30 hrs - RESERVATIONS REQUIRED



CHRISTMAS DAY BUFFET LUNCH MENU

SALADS & APPETIZERS

- Mixed Garden Greens, Goat Cheese, Figs, Pomegranate, Pumpkin Seeds
- Chicory with Blue Cheese, mini Pears, Walnuts
- Avocado, exotic fresh Fruits, Prawns
- Seafood Jambalaya
- Caesar Chicken, Parmesan Flakes, crispy Pancetta
- Mixed Greens with Sesame Salmon, white Asparagus, Quail Eggs, Spring Onions
- Grilled Vegetable Antipasti, Balsamic Glaze, Parmesan Slivers
- Baked Mushrooms with fresh Herbs
- Apple and Celery Salad, Raisins, smoked Turkey, Walnuts
- Three colors Tomato and Mozzarella with roasted Pine Nuts and Basil Pesto
- Beetroot with marinated Herrings, Sour Cream
- Duck and Pork Rillettes
- Pâté en Croûte /Terrines/ decorated Turkey
- Boiled Prawns, Mussels and Clams with Marie Rose Dressing
- Home Oak smoked Salmon
- Chicken Liver Pâté with Port Jelly
- Smoked Gammon
- Parma Ham with Figs
- Foie Gras Brûlée
- Prawn and Scallop Ceviche
- Whole poached Salmon
- Dressing and Condiments

SOUP

- Cream of Pumpkin Soup flavoured with Kirsch

HOT SPECIALTIES

- Pan-roasted Veal Medallions, Foie Gras
 - Venison Stew with red Wine, Star Anise, Shallots and Mushrooms
 - Duck Breast with Honey and black Pepper Corns, Pumpkin Confit
 - Stuffed Salmon with Dill Crust, Fennel Ragoût, Ouzo Cream Sauce
 - Roasted Rack of Lamb in Lavender Crust, Eggplant, Thyme Jus
 - Roasted glazed Potatoes, Seafood Cannelloni, Shellfish Bisque
 - Seasonal Vegetables
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LIVE COOKING

- Slow-cooked glazed BBQ Pork Belly
 - Sautéed Shrimps Saganaki with Fennel and baked Feta Cheese
 - Duck Foie Gras Fritter, Fig Confit
 - Salmon Ravioli, Dill Cream Sauce
 - Marinated Beef Fillet in Pepper Sauce
 - Tuna Tataki, Wakame, Carrot Mousse
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CARVING

- Traditional Roast Turkey served with Cranberry Sauce and Rice stuffing
 - Honey glazed Gammon
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CHEESES

- Wide Variety of selected Cheeses, Chutneys
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DESSERTS

- Wide selection of seasonal Sweets, Fresh Fruit

TROPICAL
Restaurant


Adults €90.00
Children €65.00

Prices include 10% Service Charge & VAT



25.12.2019 - 12:30 hrs - RESERVATIONS REQUIRED

Moments to Enjoy

... for everyone and all ages. Check out our 'Moments to Enjoy' calendar of daytime activities, arts & crafts for adults and children.

Ready to Book?

Once again, the Four Seasons team offers you a variety of dining options with premium flavours from East and West, as well as entertainment to match the occasion. Join us with your partner, family and friends for truly memorable Christmas and New Year celebrations.

WE LOOK FORWARD TO WELCOMING YOU!

For further information and reservations please contact T. 25 85 8000
Restaurant reservations extension 8 • Room reservations extension 8122

Dress Code • Smart Casual for all Dining Rooms

Prices for children apply to those under 12 years old • All prices include 10% service charge and VAT.



the finest on the island,
CYPRUS

THE MANAGEMENT OF THE HOTEL
RESERVE THE RIGHT TO ALTER OR
CANCEL ANY PART OF THIS
PROGRAMME IF NECESSARY.