

JOLLY NIGHT • HOLY NIGHT

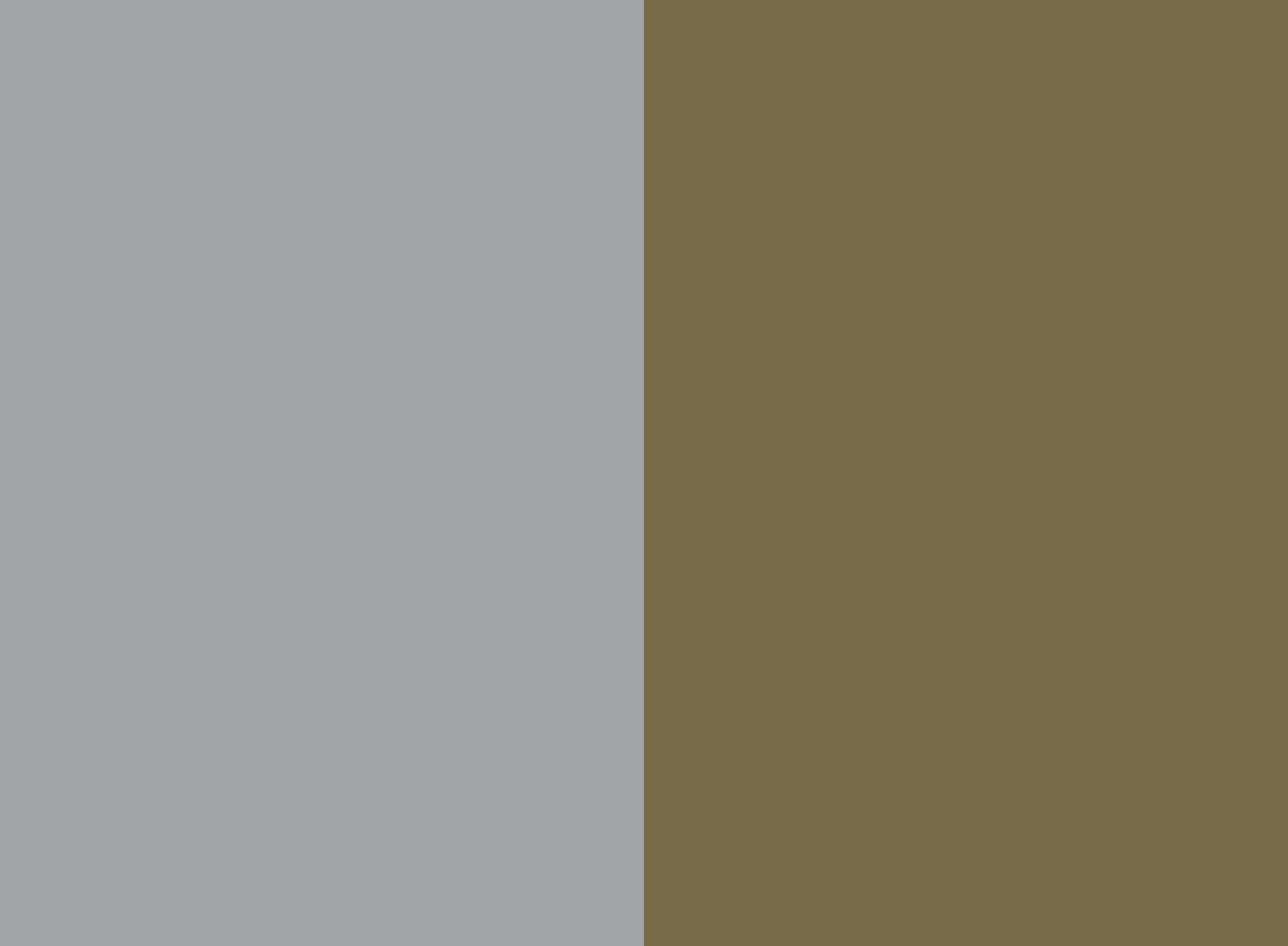
ERFOLG • GESUNDHEIT
GLÜCK

BONNE SANTÉ • BONNE ANNÉE

BUONE FESTE • TI AUGURO

MEDITERRANEAN

FESTIVITIES PROGRAMME 2019



May the spirit of Christmas
bring you peace,
the gladness of Christmas
give you hope,
the warmth of Christmas
grant you love.

~Anonymous

Dear friends,

Once again, Christmas is just around the corner, as is the promise of peace, hope and love.

In ensuring that we deliver the full force of the Christmas spirit to our valued guests, preparations at Mediterranean Beach Hotel started long ago.

Our team has devoted immense effort, and dedicated their inspiration and passion, in making this festive season as special and memorable as possible for you.

Christmas is a time of joy and good cheer: the season in which to eat, drink and be merry.

But it also holds great power to metamorphose into something even more magical when the true heart of Christmas is embraced. At Mediterranean Beach Hotel, we aspire to achieve this by honouring the traditional hospitality for which our people are known, which knows no limits, and is underscored by sincerity and love.

This is, precisely, what makes this season so special when celebrating with us.

From glorious menus of festive delights that appease even the most discerning of palates, and well-appointed and luxurious suites for the perfect getaway, to the indulgence of rejuvenating treatments at our Aquum Spa, and the sparkle of afternoon treats and evening cocktails, the Mediterranean prides itself on delivering the best of a truly timeless festive experience.

Join us in raising our glasses to a wonderful Christmas, and toasting to a peaceful and prosperous New Year 2020!

Dr Harry Georgiou
General Manager

FESTIVE SPECIALS • FESTIVE SPECIALS

Retreat, Relax, Revitalise...

Welcome to the chapter of your festive story that is all about nurturing your mind, body and soul. Step away from the hustle and bustle of the outside world, and into the warm embrace of Aquum Spa: a haven of tranquillity; a welcome departure from the daily routine.

A luxurious, peaceful sanctuary designed especially for you to be able to retreat, relax and revitalise, Aquum Spa offers an array of specialised massages, invigorating beauty treatments and holistic therapies to rebalance the mind, body and soul. Embark on a memorable wellness journey, cocooned by calming sounds and aromas, and start the year 2020 feeling refreshed: a New Year; a new you!

Aquum Spa Gift Voucher

Our popular Aquum Spa Gift Vouchers are the perfect gift for a loved one, a friend, or even valued colleague, and a great way with which to spoil yourself! Our Spa Team will be happy to provide you with more details and help you book your preferred treatment.



CHRISTMAS EVE

Tuesday, December 24, 2019

Christmas Carols

CLOUDS LOUNGE BAR
18:00HRS

On the eve of the most magical day of the year, immerse yourselves in the spirit of Christmas through the nostalgic sounds of traditional carols.

Christmas Eve Gala Dinner and Dance

CÉLESTE RESTAURANT
20:00HRS

Celebrate this special night with your loved ones in the warm embrace of our elegant Céleste Restaurant, where a festive seven-course Gala Menu and live music entertainment programme promise a night of memories in the making.

Adults €75,00 | Children €37,50

Italian Dinner

IL TINELLO,
19:30HRS

Celebrate Christmas Eve by savouring the finest of authentic Italian cuisine. Traditional flavours originating from Tuscany, delicious desserts and the world's most acclaimed wines set the tone for a night of joy and good cheer.

Japanese Dinner

SHUMI SUSHI
19:30HRS

At the stylish Shumi Sushi Bar, traditional Japanese flavours meet the culinary arts of the west to create a unique experience of fusion cuisine. Indulge in the exotic taste of maki, temaki and sushi for a unique dinner.

CHRISTMAS DAY

Wednesday, December 25, 2019

Let's Welcome Santa!

MAIN LOBBY
11:30HRS

Join us this Christmas to welcome Santa Claus to the Mediterranean! With lots of presents in tow, Santa will bring joy and delight to both our younger guests and our guests who are young at heart!

Festive Christmas Day Lunch

CÉLESTE RESTAURANT
13:00-15:00HRS

Celebrate Christmas Day by indulging in our glorious Christmas buffet spread. Featuring a lavish array of local and international appetisers, hot specialties and tempting desserts, Céleste Restaurant promises a gourmet lunch brought to life against the backdrop of festive tunes courtesy of our resident musical duo.

Adults €62,00 | Children €31,00

Sweet Afternoon

CLOUDS BAR
09:00-24:00HRS

Enjoy your afternoon tea or freshly brewed coffee accompanied by an array of delicious desserts whilst beholding the spectacular views of our gardens and the sea beyond. Clouds Bar also serves refreshing cocktails, specialty coffees, pastries, light snacks, and inviting cold sandwiches throughout the day, as well as a selection of sushi.

Christmas Songs & Cocktails

BLUE BAR
20:00-24:00HRS

Enjoy an enlivening night at our chic Blue Bar. Listen to beloved Christmas songs and enjoy delightful signature Mediterranean cocktails in a cosy atmosphere.

BOXING DAY

Thursday, December 26, 2019

Boxing Day Lunch Buffet

CÉLESTE RESTAURANT
13:00-15:00HRS

The festive spirit continues at Céleste Restaurant with a gourmet buffet spread featuring culinary wonders from around the world.

Adults €35,00 | Children €17,50

Sweet Afternoon

CLOUDS BAR
9:00-24:00HRS

Savour an afternoon tea or freshly brewed coffee whilst indulging in our array of delicious desserts. As day turns to night, behold the spectacular views of our gardens and the sea beyond, and order a refreshing cocktail or specialty coffee accompanied by our selection of pastries, light snacks, and inviting cold sandwiches, as well as dedicated sushi menu.

Christmas Songs & Cocktails

BLUE BAR
20:00-24:00HRS

With warming Christmas songs as its soundtrack, our stylish Blue Bar is ready and waiting to welcome you – with delicious signature cocktails in tow – to enjoy a cosy and elegant night.

NEW YEAR'S EVE

Tuesday, December 31, 2019

New Year's Eve Gala Celebration

CÉLESTE RESTAURANT
20:00HRS

Adults €89,00 | Children €44,50

Sparkling in all its glory, Céleste Restaurant invites you to welcome the New Year in style at its dedicated New Year's Eve extravaganza.

Indulge in the gourmet Festive Gala Buffet Dinner – specially prepared by our Executive Chef and his passionate team – and sway to the tunes of our live band whilst celebrating the arrival of the New Year on the dance floor.

Further excitement will build when cutting the traditional 'vasilopita' cake, in which is hidden a gold coin: you may well be the lucky winner of 2020!

NEW YEAR'S DAY

Wednesday, January 1, 2020

Early Birds Breakfast

AQUARIA RESTAURANT
05:00-11:00HRS

Wind down from the all-night celebrations and wish 'good morning' to the New Year 2020 by enjoying our enriched buffet brimming with beloved breakfast delicacies and decadent bubbly.

Adults €22,00 | Children €11,00

New Year's Day Festive Buffet

CÉLESTE RESTAURANT
13:00-15:00HRS

Wrap up the festive season in the warm environment of our Céleste Restaurant. Our Executive Chef and his passionate team have prepared a decadent buffet feast for you, ideal to be shared with your loved ones whilst swaying to the sounds of our resident band.

Adults €48,00 | Children €24,00

Sweet Afternoon

CLOUDS BAR
9:00-24:00HRS

Whether seeking a quiet afternoon tea or freshly brewed coffee and a delicious dessert, or a refreshing cocktail accompanied by an array of light snacks and sushi selection, look no further than Clouds Bar: the spectacular view of our gardens and the sea beyond is enough to take your breath away.

FESTIVE MENUS • FESTIVE MENUS

CHRISTMAS EVE GALA

MENU

CÉLESTE RESTAURANT

Tuesday, December 24, 2019
20:00HRS

Adults €75,00 | Children €37,50

Cold Starter

- * Mosaic Terrine of feathered game and ballotine of foie gras with duck comfit croquette served with quince chutney and grape compote

Soup

- * Cauliflower velouté with fresh water smoked eel, chives and mascarpone cheese crostini

Hot Starter

- * Lightly seared scallop wrapped in salmon served on a rice cake with a citrus glaze, salmon ikura and ponzu sauce

Sorbet

- * Calamansi and lime sorbet

Main Course

- * Free-range Norfolk bronze turkey fillet with truffle chestnut crust, albufera sauce and honey roasted baby carrots, Brussels sprouts and ratted potatoes

or

- * Venison noisette grand veneur, with veal cheek, braise chicory, and pumpkin passion fruit served with Dauphinoise potatoes and grand veneur sauce

Desserts

- * Yuzu namelaka coconut cake
Served with wild cherries ice cream

or

- * Traditional Christmas pudding with brandy sabayon

Coffee

- * Freshly brewed coffee & festive delicacies

CHRISTMAS DAY FESTIVE BUFFET LUNCH

MENU

CÉLESTE RESTAURANT

Wednesday, December 25, 2019
13:00-15:00HRS

Adults €62,00 | Children €31,00

Salads & Appetizers

- * Endive and blue cheese salad
- * Spinach salad with goat cheese, poached pears and pine nuts
- * Duck leg comfit salad with raspberry dressing
- * Chicken Caesar salad with caramelized pineapple
- * Kale, quinoa and avocado salad with curry coconut dressing green and white asparagus with quail eggs and crispy prosciutto
- * Octopus, calamari and prawn salad with fennel lime dressing
- * Rocket and pomegranate salad with sun dried tomatoes parmesan flakes and molasses vinaigrette
- * Colored tomatoes and baby mozzarella with pine nuts and basil pesto
- * Baked mushrooms with fresh herbs
- * Grilled vegetables antipasti with balsamic glaze and parmesan
- * Homemade terrines and charcuteries platters
- * Beef Carpaccio with rocket leaves, parmesan and pine nuts
- * Seafood & sushi corner
- * Oysters, clams, cockles, black mussels, prawns
- * House oak smoked salmon, marinated salmon, wasabi smoked salmon, poached whole salmon, maki rolls, nigiri, sashimi

Soup

- * Wild mushroom soup served with herbed croutons

Bread Station

- * Selection of local and International freshly baked breads

CHRISTMAS DAY

Festive Buffet Lunch Menu

Carvery

- * Traditional roasted whole turkey, served with cranberry sauce, turkey jus and rice stuffing
- * Roasted leg of lamb with herbs
- * Caramelised gammon with pineapple, honey and ginge

Hot Specialties

- * Slow cooked beef tenderloin on a forest mushrooms ragout, served with black truffle sauce
- * Pheasant with chestnuts served with port wine reduction
- * Hare with onions in a rich red wine sauce
- * Venison stew with root vegetables and juniper berries
- * Herb crusted and roasted rack of lamb, served with warm eggplant salad
 - * Malaysian chicken curry
- * Prawn Saganaki with tomato, garlic and ouzo topped with glazed feta cheese
- * Pan-roasted sea bass fillet with fennel ragout, with shellfish bisque

Live Cooking

- * Spinach ricotta ravioli with sun dried tomatoes in a rich cream sauce
 - * Truffle and mushroom risotto

Accompaniments

- * New potatoes flavoured with garlic and rosemary
- * Traditional baked potatoes
- * Steamed basmati rice
- * Buttered seasonal vegetables
- * Red cabbage with chestnuts and pancetta
- * Stir fried vegetable noodles

Desserts

- * Selection of international cheeses
- * Assorted mini desserts, Chocolate praline, Apple flan, Amaretto cheese cake, Normandie tart, Ginger loaf, Assorted oriental delights, Tiramisu, Lemon lime tart, Fruit stollen minced pies, Yule logs, Coconut cake, Chocolate coffee cake, Selected mousses and parfaits
- * Greek Christmas Delicacies: Melomacaroni, Finikota, Kourapiedes, Christmas pudding with brandy sauce

NEW YEAR'S EVE FESTIVE BUFFET DINNER

MENU

CÉLESTE RESTAURANT

Tuesday, December 31, 2019
20:00HRS

Adults €89,00 | Children €44,50

Salads & Appetizers

- * Salmon rillettes
- * Foie grass ballotine with fig chutney
- * Game terrines
- * Smoked venison
- * Prawn cocktail shots with avocado mango and Amarillo chili sauce
- * Poached salmon on a bed of avocado and potato salad
- * Pork & duck rillettes
- * Prosciutto with Ogen melon
- * Fresh green asparagus with Italian dressing
- * Crispy duck salad in a pancake nest

Salads

- * Endive salad with poached pears and walnuts
- * Chicken Caesar salad with caramelized pineapple
- * Fresh crab salad with inoki mushrooms and onion dressing
- * Octopus and saffron potato salad
- * Thinly sliced artichokes salad with rocket leaves, parmesan flakes
- * And truffle vinaigrette
- * Coloured tomatoes and baby mozzarella with pine nuts and basil pesto
- * Baked mushrooms with fresh herbs
- * Grilled vegetables antipasti with balsamic glaze and parmesan

Bread Station

- * Oysters, clams, cockles, black mussels, prawns, house oak smoked salmon, marinated salmon, wasabi smoked salmon, poached whole salmon, maki rolls, nigiri, sashimi



Festive Buffet Dinner Menu

Bread Station

- * Selection of local and International freshly baked breads

Soup

- * Cream of parsnip and pumpkin soup

Hot Specialties

- * Charolais beef and veal cheeks with wild mushrooms and truffle sauce
- * Pork tenderloin medallions on a bed of caramelized apples, pepper sauce and
 - * Blue cheese crumble
- * Grilled Corn fed chicken breast with corn on the cob and basil cherry tomatoes
- * Slow cooked whole duck with red cabbage and dried figs comfit served with orange ginger sauce
- * Slow cooked lamb loin and fillet served on a bed of crushed potato and whole grain mustard sauce
- * Pan-roasted sea bass fillet with prawns and leek cream with a caper saffron sauce
- * Salmon Teppan with stir fried vegetables, soya lemon butter sauce
- * Prawns torpedo served with sweet chili sauce

Accompaniments

- * Chateau potatoes
- * Truffle mashed potatoes
- * Lemongrass Basmati rice
- * Butter seasonal vegetables
- * Ragout of artichokes and root vegetables

Carvery

- * Roasted rib of beef with mustard herb crust
- * Roasted leg of lamb with garlic and thyme
- * Roasted smoked pork spare ribs

Live Cooking

- * Vegetable gyoza and prawn gyoza, served with garlic ginger soy sauce

Desserts

- * Selection of international cheeses
- * Assorted mini desserts, Variety of macaroons, Tiramisu, Chocolate Cake with forest fruits, Pana cotta with pineapple and ginger salsa, Chestnut cream pavlova, Strawberry satin cake, Coconut tart, Vanilla Profiterole with chocolate, Peach and vanilla brioche, Medovnik cake, Sacher torte, Cream Brule with cherry compote, Chocolate banana and walnuts tart, Opera Cake, Dark bitter chocolate and hazelnut croquant, Hot Fudge Chocolate Pudding Cake with vanilla ice cream, Pear and blueberries charlotte
- * Traditional festive creations and Vasilopita and fresh fruits

Useful Information

- * The management of the hotel reserves the right to alter or cancel any part of this programme if necessary, without prior notice.
- * For more details concerning weekly activities and restaurant operation, please consult the weekly events programme.
- * Prices for children apply for persons not yet 12 years of age.
- * Kindly note that restaurant reservations are strongly recommended.
- * The dress code for all events on Christmas Eve and New Year's Eve is formal.
- * For all other occasions, the dress code is smart.
- * All prices quoted are in EUROS and include all applicable taxes.
- * For further information and reservations, please contact:
Tel: + 357 2555 9999.

MERRY CHRISTMAS • HAPPY
YEAR • NEW YEAR

MEDITERRANEAN



