



MEDITERRANEAN







'Peace on Earth  
will come to stay  
when we live  
Christmas every day'

~Helen Steiner Rice



Christmas is a magical holiday season to spend with your loved ones, celebrate and have fun. We have planned special Christmas activities to enjoy such as decorating a Christmas tree, cooking gingerbread, Christmas cake or 'melomakarona', taking family pictures or going shopping for presents.

Feel the warmth of the holiday spirit and celebrate the Christmas and New Year season at our Mediterranean Beach Hotel. Experience the festive vibe enjoying the carols and the timeless Christmas melodies, festive cocktails, mulled wines, canapes, holiday sweets and some after good treats to enjoy.

Collect unforgettable memories with sumptuous feast, entertainment and plenty of Christmas Spirit.

A seven course gala dinner crafted by our chefs for Christmas Eve, an indulgent Christmas day lunch serving a wide variety of fare and classic favorites and a gourmet dine around the world experience for New Year's Eve are there for you to enjoy .

All three events will be complemented by live music, DJ and live shows.

On behalf of the staff and the management of Mediterranean I would like to wish everybody 'Merry Christmas and a very Happy Prosperous and Peaceful New Year 2023'.

Yours sincerely,

Andreas Antoniou  
General Manager

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 2023 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.



festivities



festive days

Sundays, December 4<sup>th</sup>, 11<sup>th</sup>, 18<sup>th</sup>, 25<sup>th</sup>, 26<sup>th</sup>, 2022  
and January 1<sup>st</sup>, 2023

## sunday's festive high tea

16:30 - 18:30HRS

Afternoon Tea with homemade scones and open face sandwiches, cookies and petit fours, served in lobby area with live instrumental festive songs performed on our grand piano

*€15.00 per person*

festive days

Friday, December 23, 2022

## christmas cake

AQUARIA RESTAURANT  
15:30-16:30HRS

Join our Executive Pastry Chef 'behind the scenes', where the magic takes place as to learn how to prepare traditional Christmas cake.

*Kindly register at the reception 24 hours in advance.*

## sweet afternoon

CLOUDS BAR  
16:00-17:30HRS

Sweet treats for our little guests and family with Bubble waffles or crepes served with tea, coffee, soft drink or juice at 'Clouds Bar'

€8.50 per person

## cocktails & mulled wine

CLOUDS BAR  
18:30-19:00HRS

The Management of the hotel would like to invite all our guests to a Cocktail reception in Clouds Bar, with traditional homemade mulled wine.

## buffet themed night

CELESTE RESTAURANT  
19:00HRS

Buffet Themed Night with live musical entertainment in 'Celeste' Restaurant.

## italian cuisine dinner

IL TINELLO  
19:00HRS

Experience Italian cuisine at its best in 'Il Tinello' fine dining restaurant

## asian flavours dinner

SHUMI PAN ASIAN  
19:00HRS

Experience unique Asian flavours in our stylish 'Shumi Pan Asian' restaurant

christmas eve

Saturday, December 24, 2022

## christmas tree decorations

14:00-15:30HRS

Our young friends can enjoy the spirit of Christmas even more by having fun helping Housekeeping decorating small Christmas trees.

## happy hour

BLUE BAR

17:30-18:30HRS

Meet the other guests of the hotel and make new friends whilst sharing in the Christmas joy during the Happy Hour in our 'Blue Bar'.

## christmas carols

LOBBY AREA

18:30-19:30HRS

Get into Christmas spirit with a glass of sparkling while enjoying our choir performing Christmas carol in the lobby area.

## fine dining

IL TINELLO

19:30HRS

Celebrate Christmas Eve by savoring the finest of Italian cuisine to one of our acclaimed A La Carte Restaurants

*Reservations are highly recommended for a la carte restaurants*

## christmas eve gala dinner

CELESTE RESTAURANT

19:30HRS

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

*Adults €79,00 / Children €39,50*

christmas day

Sunday, December 25, 2022

## champagne breakfast

AQUARIA RESTAURANT  
07:00-10:30HRS

Champagne Breakfast in Aquaria Restaurant to make sure everyone starts the day in the festive spirit with our compliments.

## 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!

*Please register names and age of children at the Reception 24 hours in advance.*

## christmas day lunch

CELESTE RESTAURANT  
13:00-15:00HRS

Celebrate Christmas Day by indulging your selves with a glorious Christmas buffet spread. Featuring a lavish array of local and international appetizers, hot specialties and tempting desserts, 'Celeste' Restaurant promises a gourmet lunch brought to life against the backdrop of festive tunes courtesy of our resident band.

*Adults €69,00 / Children €34,50*

## christmas songs & cocktails

BLUE BAR  
20:00-01:00HRS

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

boxing day

Monday, December 26, 2022

## boxing day lunch

CELESTE RESTAURANT  
13:00-15:00HRS

The festive spirit continues at 'Celeste' Restaurant with a gourmet lunch featuring culinary treats from around the world.

*Adults €35,00 / Children €17,50*

## sweet afternoon

AQUARIA RESTAURANT  
15:30-16:30HRS

Join our Executive Pastry Chef 'behind the scenes', where the magic takes place as to learn how to prepare traditional Ginger Bread Cookies.

*Kindly register at the reception 24 hours in advance*

## christmas songs & cocktails

BLUE BAR  
20:00-01:00HRS

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

festive days

Friday, December 30, 2022

## in the clouds

CLOUDS BAR  
09:00-24:00HRS

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.

## maki sushi demonstration

SHUMI PAN ASIAN  
17:00-18:00HRS

Join our Sushi Master for a unique demonstration as how to make the perfect Maki. You will find as in 'Shumi Pan Asian' bar area.

*Kindly register at the reception 24 hours in advance.*

## buffet themed night

CELESTE RESTAURANT  
19:00HRS

Buffet Themed Night served to the tunes of our resident band in 'Celeste' Restaurant.

## festive songs & cocktails

BLUE BAR  
20:00-01:00HRS

With warming festive songs our stylish Blue Bar is ready and waiting to welcome you – with delicious signature cocktails – to enjoy a cozy and elegant night

new years eve

Saturday, December 31, 2022

## in the clouds

CLOUDS BAR  
09:00-01:00HRS

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.

## champagne cocktails

BLUE BAR  
19:00-20:00HRS

Pre-dinner Champagne cocktails accompanied by luxurious savory canapés.

€18.00 per person  
[1 champagne cocktail  
accompanied with 2 canapés]

## fine dining

IL TINELLO  
19:30HRS

Celebrate New Years Eve by savoring the finest of Italian cuisine to one of our acclaimed A La Carte Restaurants

*Reservations are highly recommended for a la carte restaurants*

## new years eve gala

CELESTE RESTAURANT  
20:00HRS

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 lucky coin: you may well be the lucky winner of 2023.

Adults €99,00 / Children €49,50

new years day

Sunday, January 1, 2023

## new year's champagne breakfast

AQUARIA RESTAURANT  
07:00-11:00HRS

A good New Year has to be started with a sumptuous breakfast and a glass of Champagne or Bucks Fizz with our best wishes.

*€20.00 per person for outside guests*

## management festive cocktail reception

CLOUDS BAR  
12:00-12:45HRS

The Management of the hotel would like to invite all our guests to a New Year's Day, Cocktail reception in Clouds Bar, with a glass of sparkling wine.

## new year's day festive lunch

CELESTE RESTAURANT  
13:00-15:00HRS

Our Executive Chef and his passionate team have prepared unique festive, treats to enjoy with your loved ones.

*Adults €35,00 / Children €17,50*

## festive songs & cocktails

BLUE BAR  
20:00-01:00HRS

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



festive  
men  
us

\* smart casual dress code as a minimum attire of all Gala dinners and special festivities events. For all other occasions, the dress code is smart.



# christmas eve gala

CÉLESTE RESTAURANT

Saturday, December 24, 2022

29:30HRS

Adults €79,00 | Children €39,50

## appetizer

- \* Salmon confit, salmon rillettes topped with celery and green apple refreshing salad, puff tapioca cracker, cucumber jell and mango condiment

## soup

- \* Chicken consommé, mushroom ravioli, ciabatta bread, chicken liver spread

## hot starter

- \* Spinach and ricotta cannelloni, parmesan cream sauce, marinated semi-dried cherry tomatoes, basil oil

## sorbet

- \* Yuzu ginger

## main course

- \* Turkey breast wrapped with pancetta, turkey leg terrine with wild mushroom, parsnip espuma scented with coffee beans and parsnip Fontanne, glazed broccolini, turnip and carrot, turkey jus

*or*

- \* Veal MBH tournedos Rossini, Veal cheeks and forest mushrooms, potato confit with chorizo condiment, glazed broccolini, turnip and baby carrot, truffle jus

## sweet treat

- \* Mont Blanc with chestnut buttercream, Opalys and mascarpone Chantilly, black forest filling, cocoa biscuit, bourbon ice cream

## coffee

- \* Freshly brewed coffee and traditional Christmas pudding with brandy sabayon

# christmas day lunch

CÉLESTE RESTAURANT

Sunday, December 25, 2022

13:00-15:00HRS

Adults €69,00 | Children €34,50

## cold creations

- \* Duck and pork rillettes with citrus chutney
- \* Chicken liver pate with crème de cassis
- \* Kale Caesar salad, parmesan crisp, fried pancetta and cranberries
- \* Traditional village salad with marinated feta cheese
- \* Endives with blue cheese and walnuts
- \* Mixed baby leaves salad with shaved vegetables and walnuts
- \* Burata cheese with variation of tomatoes and pesto sauce
- \* Coleslaw with pomegranates and pecans
- \* Noodle salad with crispy fried duck, honey and teriyaki glaze
- \* German potato salad with bacon and caramelized onion
- \* Roasted carrots, feta crumble, carob syrup, toasted hazelnut
- \* Rocket salad with fried halloumi pomegranate and grape syrup vinaigrette
- \* Salt baked beetroot salad, pickle beetroot, goat cheese, pine nuts
- \* Italian seafood salad, shredded fennel, preserve lemon
- \* Seabass ceviche

Christmas day

## festive buffet lunch menu

### cold display

- \* Beef carpaccio, cured egg yolk, pecorino, pickle caper, truffle vinaigrette
- \* Chicken terrine with dried fruits wrap in Parma ham
  - \* Whole poached salmon with smoked salmon
    - \* Salmon gravlax cured in beetroot
    - \* Pork terrine with spianata picante
- \* Variation of fruit chutneys, herb mayonnaise and emulations

### charcuteries and cheeses

- \* Antipasti with international and local cold cuts
  - \* Plater with international and local cheese
- \* Cyprus local honey, selection of marmalades, chutneys served with crackers

### sushi master display

- \* Nigiri, Maki, Uramaki
- \* Wasabi, pickle ginger

## soup

Roasted pumpkin soup with spices

## hot items selection

- \* Chicken roulade stuffed with mushroom mousseline, parsnip puree, sauce Albufeira
- \* Slow cooked beef medallions, carrot and pancetta ragout, sauce bourguignons
- \* Stir fried pork belly, vegetables, cashew nuts, black bean sauce
- \* Slow cooked lamb saddle, aubergine caponata, feta crumble, mint sauce
- \* Magret of duck, pearl cous-cous with beetroot, amaretto cherries, duck jus
- \* Pan seared salmon medallions, fennel and leek ragout, saffron and dill split sauce
- \* Smoky pork 'Souvla' with wild oregano
- \* Charcoaled BBQ traditional chicken 'Souvla'
- \* Double cooked lamb kleftiko on carob leaves
- \* Strigoli pasta, octopus stew, spinach leaves, confit plum tomatoes
- \* Sundried tomatoes ravioli, sage sauce (V)
- \* Roasted young potatoes with fresh garden herbs, garlic and butter (V)
- \* Potatoes puree scented with truffle
- \* Seasonal butter glazed garden vegetables (V)
- \* Vegetable egg fried wild rice (V)

Christmas day

festive buffet lunch menu

### carvery section

- \* Slow roasted festive Turkey with traditional stuffing
  - \* Smoked glaze gammon
  - \* Crackling traditional suckling pig
  - \* Red wine sauce scented with thyme
  - \* Sauce bigarade
- \* Variety of mustards, apple sauce and cranberry sauce

## sweet treats

- \* Pistachio Crème Brule
- \* Selection of macaroons
- \* Five spices Baked Cheese cake
- \* Festive yule logs
- \* Cinnamon Chocolate mousse
- \* Mini Pavlova
- \* Pistachio Brownies
- \* Cherry and Anise tart
- \* Forest fruit mousse
- \* Selection of Cyprus sweets
- \* Profiterole
- \* Selection of verrines
- \* Ice cream flavour's selection
- \* Selection of traditional Xmas delicacies
- \* Seasonal fruit display

# new year's eve dinner

CÉLESTE RESTAURANT

Saturday, December 31, 2022

20:00HRS

Adults €99,00 | Children €49,50

## cold creations

- \* Duck and pork rillettes with citrus chutney
- \* Chicken liver pate with crème de cassis
- \* Traditional Greek Salad
- \* Chicken Caesar salad with parmesan crisp and fried pancetta
- \* Radicchio salad with citrus segments, crumble blue cheese and roasted pine nuts
- \* Crab salad with celery chunks, compressed green apple, marinated mango and avocado mousse
- \* Creamy broccoli slaw with pecans
- \* Arugula salad with prosciutto, parmesan slivers and dry fruits
- \* Grill potatoes with braised leeks, confit tomatoes and mustard vinaigrette
- \* Kale salad with roasted pumpkin, goat cheese, pomegranate and caramelized walnuts
- \* Grill asparagus with grated cured egg yolk and béarnaise sauce
- \* Beetroot salad with pomelo, feta crumble, fresh mint and citrus vinaigrette
- \* Moroccan couscous salad with variation of roasted nuts, raisins and prunes
- \* Tuna tartar

new years eve

## festive buffet dinner menu

### cold display

- \* Quiche Lorraine with charcuteries and aged cheeses
- \* Pheasant and turkey terrine marinated in port wine with pistachio and cranberries
  - \* Prawn terrine with spianata picante
- \* Whole poached salmon with smoked salmon
  - \* Salmon gravlax cured in beetroot
  - \* Mix shellfish on ice

### turkey selection

- \* CGalantine of turkey with bacon, mincemeat and apricots
  - \* Pate en crouete with turkey breast, foie gras, cranberries and pistachios
  - \* Turkey leg rillettes with port wine and thyme
- \* Variation of fruit chutneys, herb mayonnaise and emulations

### charcuteries and cheeses

- \* Antipasti with international and local cold cuts
  - \* Platter with international and local cheese
- \* Cyprus local honey, selection of marmalades and chutneys, crackers

### sushi master display

- \* Nigiri, Maki, Uramaki
- \* Wasabi, pickle ginger

## hot items selection

- \* Whole roasted duck, pumpkin puree and forest fruit sauce
- \* Braised short ribs in red wine sauce with creamy potato puree scented with truffle
- \* Beef medallions with wild mushroom ragout, beef jus and béarnaise sauce
- \* Honey glazed pork belly on mashed apple
- \* Chicken roulade stuffed with mushroom mousseline, parsnip puree, sauce Albufeira
- \* Slow cooked lamb loin, zucchini ragout, feta crumble, mint sauce
- \* Turkey roulade stuffed with chestnuts and dry fruits wrapped in prosciutto, Albufeira sauce
- \* Sole fish with leek ragout and Americaine sauce
- \* Seafood fregola with saffron
- \* Ravioli stuffed with sun dried tomatoes and creamy sage sauce
- \* Home-made cannelloni stuffed with Veal cheeks ragout and parmesan sauce
- \* Foie gras balls served with quince marmalade
- \* Hasselback potatoes with cheddar cheese, crispy bacon and sour cream
- \* Barrel shaped potatoes glazed with butter and herbs
- \* Egg fried wild rice
- \* Brussels sprouts sauté with onion and bacon
- \* Seasonal steamed vegetables

new years eve

festive buffet dinner menu

soup

- \* Topinambur with bacon croutons and basil oil

carvery section

- \* Beef Wellington
  - \* Whole lamb with stuffing rice
    - \* Red wine sauce scented with thyme
      - \* Mint sauce
        - \* Variety of mustards
  - \* Slow roasted pork loin with herb-pistachio crust
    - \* Apple sauce

## desserts

- \* Pistachio Crème Brule
- \* Selection of macarons
- \* Five spices Baked Cheese cake
- \* Festive yule logs
- \* Cinnamon Chocolate mousse
- \* Mini Pavlova
- \* Pistachio Brownies
- \* Cherry and Anise tart
- \* Forest fruit mousse
- \* Selection of Cyprus sweets
- \* Profiterole
- \* Selection of verrines
- \* Ice cream selection
- \* Selection of traditional Xmas delicacies
- \* Fresh seasonal Fruit display

## 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.
- \* Smart casual dress code as a minimum attire of all Gala dinners and special festivities events. 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.







