

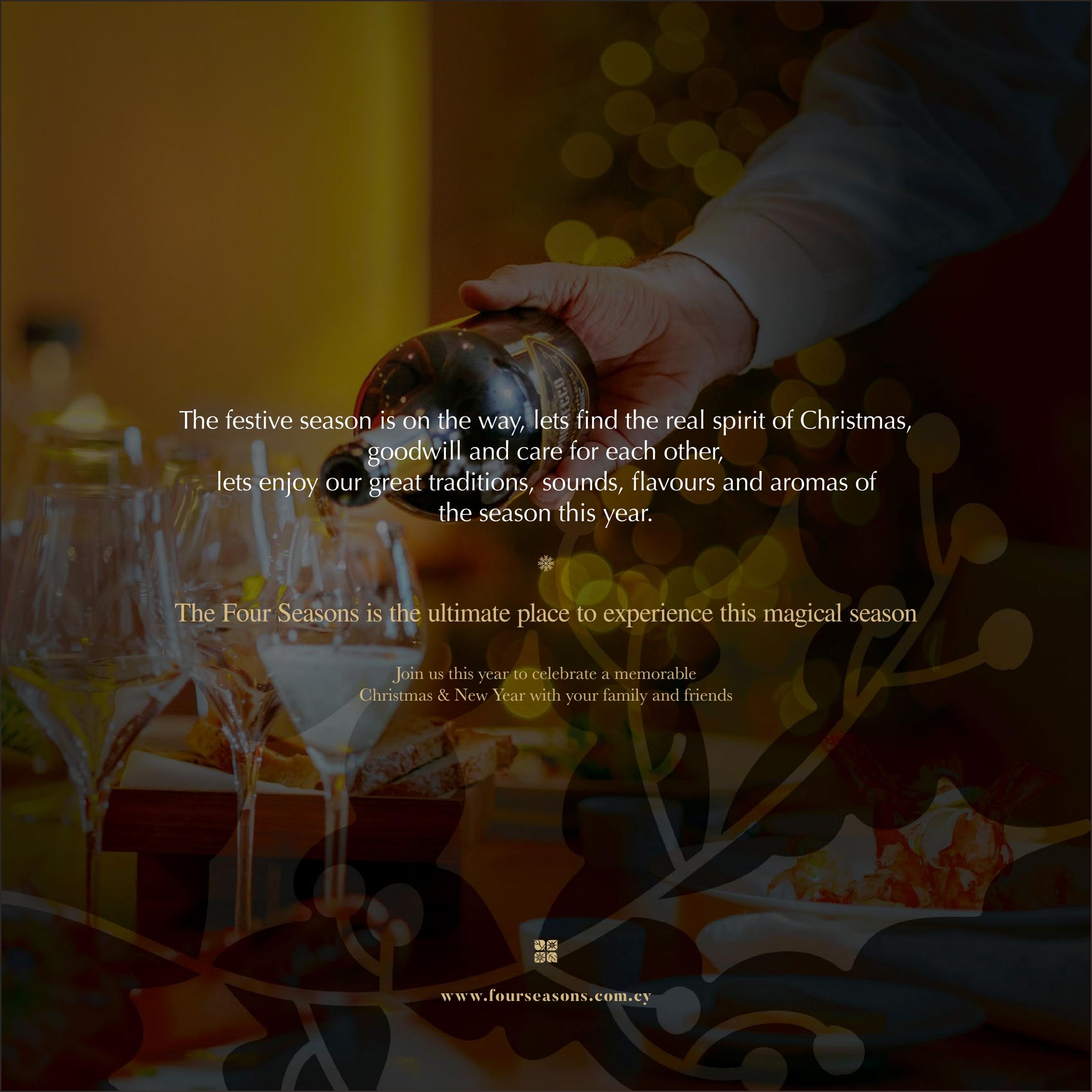
2023-2024  
CHRISTMAS  
*new year*



FOUR  
SEASONS  
HOTEL

*the finest on the island*

CYPRUS



The festive season is on the way, lets find the real spirit of Christmas,  
goodwill and care for each other,  
lets enjoy our great traditions, sounds, flavours and aromas of  
the season this year.



The Four Seasons is the ultimate place to experience this magical season

Join us this year to celebrate a memorable  
Christmas & New Year with your family and friends



[www.fourseasons.com.cy](http://www.fourseasons.com.cy)



# Festive Menus

2023-2024

24

DECEMBER  
MENU

SEASONS ORIENTAL  
Christmas Eve - Dinner Menu

TROPICAL RESTAURANT  
Christmas Eve - Buffet Dinner

25

DECEMBER  
MENU

TROPICAL RESTAURANT  
Christmas Day - Buffet Lunch

26

DECEMBER  
MENU

TROPICAL RESTAURANT  
Boxing Day - Buffet Lunch

31

DECEMBER  
MENU

FOUR SEASONS BALLROOM  
New Year's Eve - Gala Menu

SERA BY ETTORE BOTRINI  
New Year's Eve - Dinner Menu

SEASONS ORIENTAL  
New Year's Eve - Dinner Menu

TROPICAL RESTAURANT  
New Year's Eve - Buffet Dinner

1

JANUARY  
MENU

TROPICAL RESTAURANT  
New Year's Day - Buffet Dinner

6

JANUARY  
MENU

TROPICAL RESTAURANT  
Epiphany Day - Buffet Lunch





# Christmas Eve

24 DECEMBER 2023



DECEMBER  
MENU

19:00

RESERVATIONS  
REQUIRED



Adults €115  
Children €80  
Prices include VAT

**CRISPY TART**  
Battuta di Chianina, Winter Truffles

**BEETROOT**  
Gambero Rosso, Caper Leaves

**BONITO**  
Bottarga, Raisins, Sea Greens

**SCALLOPS**  
Topinambur, Nduja, Truffles

**CARBONARA**  
Ettore's way

**REINDEER**  
Pancetta, Parsnip, Endives, Chestnuts & Cocoa

**LOTUS**  
Olive Oil & Ginger

**LEMON TART**  
Yogurt Gelato, Honey & red Fruits

**COFFEE AND FRIANDISES**

*Sera*  
BY  
ETTORE BOTRINI





DECEMBER  
MENU

19:00

RESERVATIONS  
REQUIRED



Adults €115  
Children €80  
Prices include VAT

**BRAISED LOBSTER SOUP**

With Prawn Superior Broth, black Fungus and crispy Glutinous Rice

**STIR-FRIED MINCED CHICKEN**

With Premium Soya Sauce, assorted Vegetables and Pine Nuts, served with Iceberg Lettuce and deep-fried Bean Noodles

**HONG KONG STYLE RED RICE ROLLS**

Filled with sautéed diced Prawn and Shiitake Mushrooms, served with Unagi Sauce

**STEAMED PRAWN DUMPLINGS - HAR GOW**

Filled with Bamboo Shoots and wrapped in Wheat Flour Pastry, topped with Orange Caviar

**PEKING DUCK**

Duckling fried and freshly prepared by our Barbeque Chef served with Flour Pancakes, Scallions, Cucumber and Hoisin Sauce

**BRAISED KING PRAWN**

With Barbeque, Peanuts, Lemongrass Sauce

**WOK-BAKED BLACK ONYX ANGUS BEEF**

With Shallots, Spring Onions, Mushrooms and Cantonese style Barbeque Beef Sauce

**GENERAL TSO'S CHICKEN**

Deep-fried Chicken Fillet with diced Peppers, Bamboo Shoots, Spring Onions, sweet brown Rice and Vinegar Sauce

**FRIED THICK RICE NOODLES**

With sliced Beef Tenderloin, sweet Onions, Spring Onions and Bean Sprouts

**BABY PAK CHOI**

Stir-fried with Oyster Sauce

**PEANUT & YUZU CHOCOLATE WITH SALTED CARAMEL GELATO**

**CHINESE TEA OR COFFEE AND FRIANDISES**



24

DECEMBER  
MENU

19:00

RESERVATIONS  
REQUIRED



Adults €75  
Children €45  
Prices include VAT

# Christmas Eve

@

## TROPICAL

Restaurant

— BUFFET DINNER —



# TASTES EXACTLY HOW VODKA THAT'S WON 12 PLATINUM AWARDS SHOULD TASTE



12 YEARS OF PLATINUM AWARDS  
2022 BEST UNFLAVORED VODKA  
ONE OF THE WORLD'S HIGHEST RATED WHITE SPIRITS  
FREEZE FILTERED AT -18° FOR UNRIVALED QUALITY



Sponsored by  
LAIKO COSMOS

IT'S CALLED **elit** EIGHTEEN FOR A REASON



ENJOY ELIT™ RESPONSIBLY.  
ELIT™ VODKA, 40% ALC/VOL (80 PROOF), DISTILLED FROM GRAIN. US DISTRIBUTOR: STOLI GROUP USA, LLC, NEW YORK, NY AND GLOBAL DISTRIBUTOR: SPI SPIRITS (CYPRUS) LIMITED, THE REPUBLIC OF CYPRUS. © 2023, ELIT AND ALL OTHER MARKS ARE TRADEMARKS OR REGISTERED TRADEMARKS OF THEIR RESPECTIVE OWNERS.  
BEVERAGE TESTING INSTITUTE® (BTI), 97-POINT RATING AND PLATINUM MEDALS WON BY ELIT™ VODKA IN 2006, 2007, 2009, 2010, 2014, 2017, 2018, 2019, 2020, 2021, 2022, 2023 VODKA REVIEWS CONDUCTED BY BTI EXPERTS IN BLIND TASTINGS.

GEORGE



# Christmas Day

25 DECEMBER 2023

FOUR SEASONS

FOUR SEASONS

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DECEMBER  
MENU

12:30

RESERVATIONS  
REQUIRED



Adults €105  
Children €75  
Prices include VAT

**SALMON TARTARE**  
Basil, Wasabi, Cucumber

**LOBSTER CANNELONI**  
Fennel, Lemon Confit, Shellfish Bisque

**TURKEY**  
Slow-roasted Breast, Leg Terrine, Chestnut, Root Vegetables

or

**PRIME BEEF TENDERLOIN**  
Mushroom Duxelles, roasted Vegetables, Veal Jus, Truffles

or

**CHILEAN SEA BASS**  
Barley, Edamame, Clam Sauce

**FARMHOUSE STILTON**  
Cranberry Port Jelly, Pecan Nuts

**CHRISTMAS PUDDING**  
Armagnac Cream, Citrus Sorbet

or

**CHOCOLATE 100%**  
Chocolate Cream, Guanaja Gelato, Cru Cocoa Praline

**COFFEE AND FRIANDISES**

Sera

BY  
ETTORE BOTRINI





DECEMBER  
MENU

12:30

RESERVATIONS  
REQUIRED



Adults €115  
Children €85

Prices include VAT

#### 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 colours Tomatoes 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
- Selection of Sushi Rolls
- Sushi Display, Sashimi
- Fresh Oysters on Ice
- 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

#### CHEESES

- Wide variety of selected Cheeses, Marmalades and Nuts

#### SOUP

- Cream of Chestnut Soup

#### HOT SPECIALTIES

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

#### STATION I

- Four Cheese Cannelloni
- Sautéed Shrimps Saganaki with Fennel and baked Feta Cheese
- Melintzанокеftedes
- Salmon Ravioli, Dill Cream Sauce
- Marinated Beef Fillet in Pepper Sauce
- Iberico Pork, Carrot Purée, sautéed Shrimp Dumplings

#### STATION II

- Crab Cakes, Mayo Relish
- Mushroom Risotto
- Festive Stuffing

#### CARVING

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

#### DESSERTS

- Wide selection of Festive Christmas Sweets & fresh Fruit

TROPICAL  
Restaurant

BUFFET LUNCH





# Boxing Day

26 DECEMBER 2023



DECEMBER  
MENU

12:30

RESERVATIONS  
REQUIRED



Adults €95  
Children €65  
Prices include VAT



Boxing Day

@

TROPICAL

Restaurant

— BUFFET LUNCH —



**LET YOUR GUEST  
EXPRESS THEIR PERSONALITY**

**COMPLICATED?**

**NO**

**A SINGLE TOUCH  
IS ENOUGH**



**NESPRESSO MOMENTO  
MAKE IT SIMPLE**

**CALL 8000 22 33**

OR VISIT

<https://www.nespresso.com.cy/hotel>

**NESPRESSO**  
PROFESSIONAL



Sponsored by  
VASSO ELIADES



# New Year's Eve

31 DECEMBER 2023



DECEMBER  
MENU

20:00

RESERVATIONS  
REQUIRED



Adults €260  
Children €180  
Prices include VAT

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## BALLROOM

— BUFFET —

FESTIVE DISPLAYS OF REFRESHING SALADS, HOMEMADE PÂTÉS,  
RAW BAR, SELECTED FINGER FOOD,  
SUSHI, SASHIMI, TERRINES AND A LARGE VARIETY OF APPETIZING HORS D' OEUVRES

*ALL PREPARED BY OUR TALENTED TEAM OF CHEFS  
SPECIALLY FOR THE OCCASION*

VEAL TENDERLOIN AND DUCK FOIE GRAS, VEAL CONFIT, CELERIAC,  
ROASTED ROOT VEGETABLES, VEAL JUS WITH TRUFFLES

ULTIMATE SELECTION OF FINE CHEESES FROM AROUND THE WORLD  
FRUIT CONDIMENTS AND MARMALADES

WIDE SELECTION OF FINE DESSERTS AND FRESH FRUITS

COFFEE AND TRADITIONAL VASILOPITA

FOUR  
SEASONS

BALLROOM

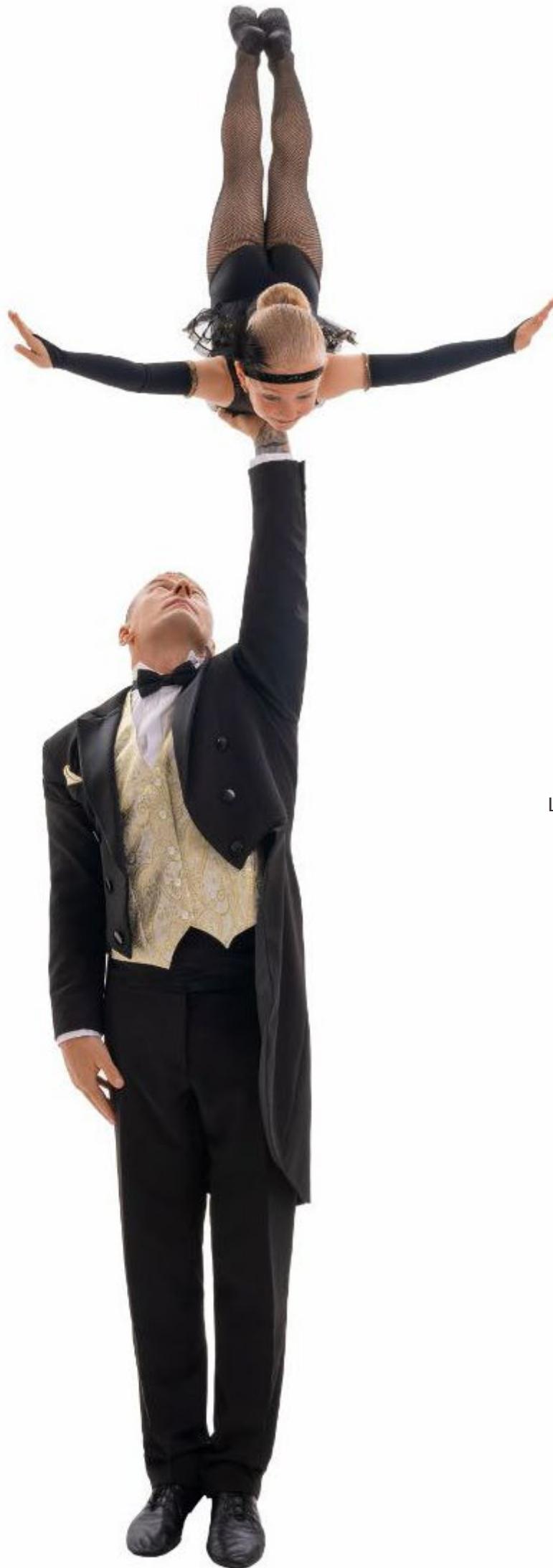


DECEMBER  
MENU

Music starts at  
**20:00**

Show starts at approximately  
**22:00**

RESERVATIONS  
REQUIRED



FOUR  
SEASONS

— \* —  
BALLROOM

## Showtime Special

LIVE MUSIC BY THE FOUR SEASONS 7 PIECE BAND

DANCE HITS FROM THE  
70'S, 80'S, 90'S BY OUR RESIDENT DJ

A colourful mix of back-to-back performances with live musical entertainment, dance formations, acrobatic stunts, contortionists and special effects

A dazzling spectacle that will carry you into the New Year



DECEMBER  
MENU

**20:00**

RESERVATIONS  
REQUIRED



Adults €160  
Children €105  
Prices include VAT

**MACARON**  
Porcini Mushrooms, Ricotta

**CHICKPEA TARTLET**  
Peas, Vongole

**LANGOUSTINE**  
Kaffir Lime, Pomelo, Ginger

**SCALLOP RISSOTO**  
Pergamon, Oscietra Caviar

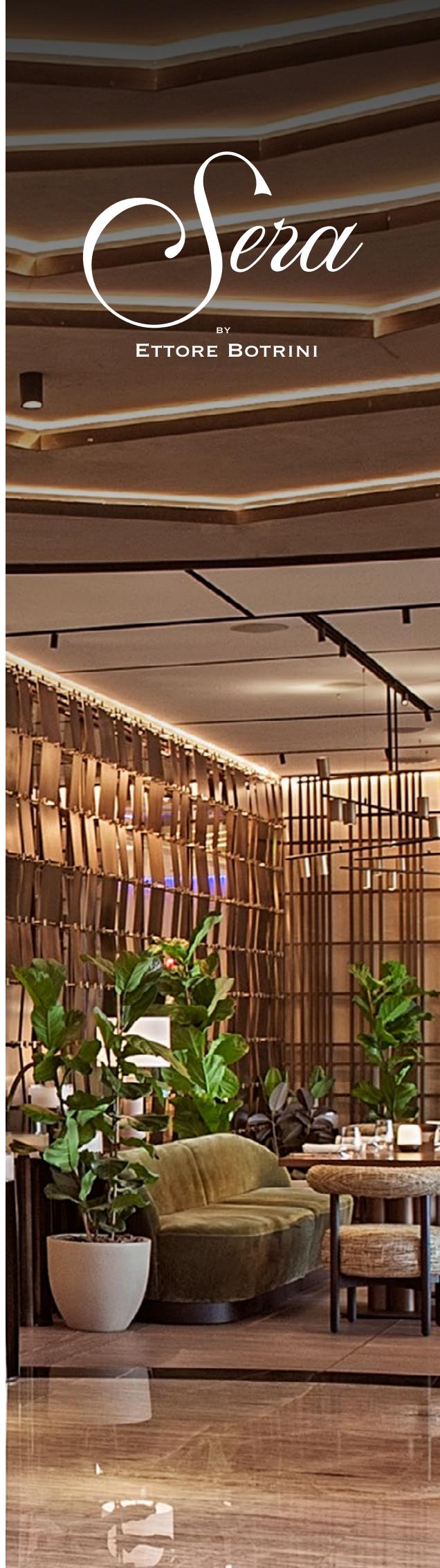
**FOIE GRAS**  
Green Apple, Pear, Hazelnut

**VEAL**  
Tenderloin, Veal Cheek Tortelloni, Veal Jus, Winter Truffles

**PEACH**  
White Chocolate, Champagne, Vanilla, Jasmine

**CHOCOLATE**  
Bitter Choco Cremieux, Honey, Yuzu

**COFFEE AND TRADITIONAL VASILOPITA**



*Sera*  
BY  
ETTORE BOTRINI



31  
D E C E M B E R  
M E N U

20:00

RESERVATIONS  
REQUIRED

**BRAISED MINCED FISH SOUP**

Topped with Fish Floss, served with Shiitake Mushroom, Bean Noodles, Barley and Coriander

**CANTONESE STYLE CRISPY ROLLS**

Filled with minced Prawns, Iberico Pork, assorted Vegetables, served with Balsamic

**BLACK TIGER PRAWN**

Coated with Oriental Batter, wrapped with diced pickled Vegetables, Mayonnaise and finely shredded Potato

**FRESH SCALLOP DUMPLINGS**

With diced Celery, sweet Peppers and Orange Caviar

**PEKING DUCK**

Duckling fried and freshly prepared by our Barbeque Chef served with Flour Pancakes, Scallions, Cucumber and Hoisin Sauce

**STIR-FRIED LOBSTER**

Supreme Soup and Butter Sauce served with Ginger, Spring Onions, black Pepper and seasonal Vegetables

**CHILEAN SEA BASS**

Wok-baked with Seafood Sauce, served in a clay pot

**SEAFOOD FRIED RICE**

Fried with wild Rice and Jasmine Rice, assorted Seafood, diced Courgette, served with Egg and Pine Nuts

**AUSTRALIAN WAGYU BEEF**

With Hong Kong style braised Beef Sauce, green Asparagus and Lemon Zest

**SWEET AND SOUR IBERICO PORK**

With Strawberry, Pineapple and sweet Peppers

**BRAISED EGG NOODLES**

With minced Chicken and mild crushed Bean Sauce

**COCONUT TAPIOCA PANNA-COTTA, FRESH MANGO, EXOTIC FRUIT SORBET**

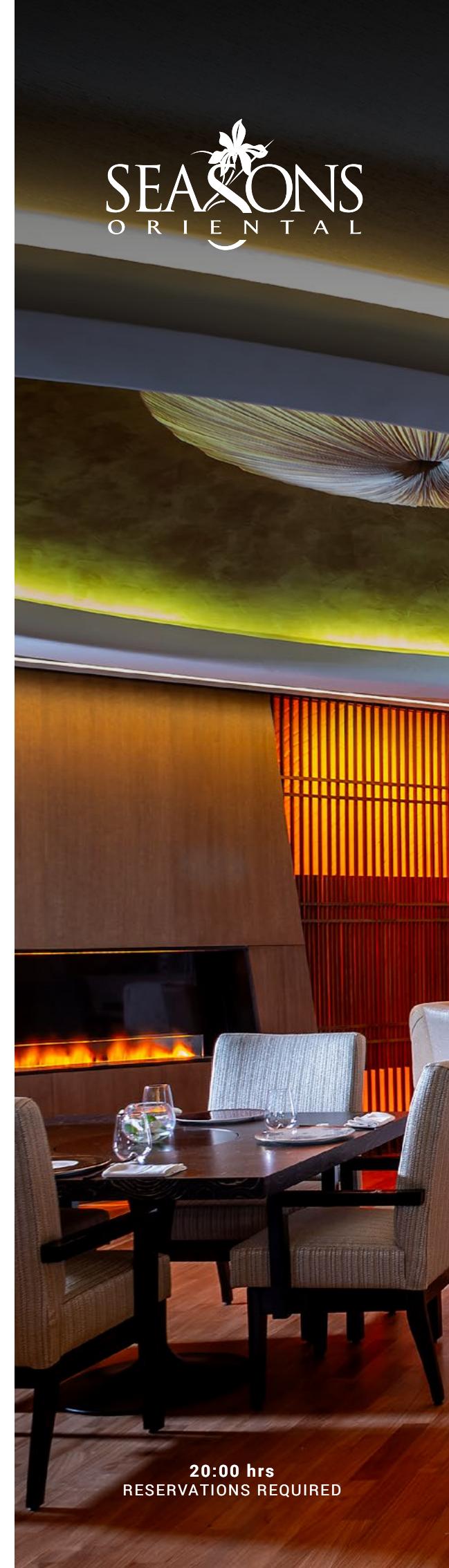
**CHINESE TEA OR COFFEE AND TRADITIONAL VASILOPITA**



Adults €160  
Children €105  
Prices include VAT



SEASONS  
ORIENTAL



20:00 hrs  
RESERVATIONS REQUIRED

31

DECEMBER  
MENU

19:00

RESERVATIONS  
REQUIRED



Adults €95  
Children €60  
Prices include VAT

# New Year's Eve

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## TROPICAL

Restaurant

— BUFFET DINNER —





Sponsored by  
LAIKO COSMOS

CRÉATEUR DU BRUT DEPUIS 1874



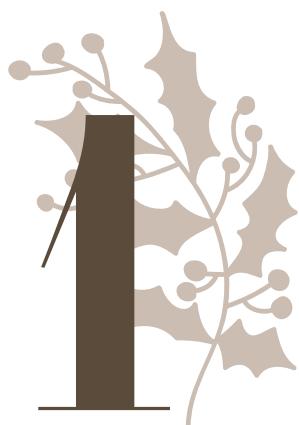
CHAMPAGNE  
**POMMERY**  
A REIMS-FRANCE



# Happy New Year

1 JANUARY 2024





JANUARY  
MENU

13:00

RESERVATIONS  
REQUIRED

Spectacular fireworks display at  
19:00



Adults €120  
Children €85  
Prices include VAT

# 2024

happy  
*new year*

@

TROPICAL  
Restaurant

— BUFFET LUNCH —





# Epiphany Day

6 JANUARY 2024

# 6

DECEMBER  
MENU

12:30

RESERVATIONS  
REQUIRED



Adults €90  
Children €60  
Prices include VAT



# Epiphany Day

@

## TROPICAL

Restaurant

— BUFFET LUNCH —

CAKES	16cm	20cm	€
Christmas Cakes	45	60	
Four Seasons Signature			80

PANETTONE			
Classic			28
Chestnut - Chocolate			32

BUCHE DE NOËL CHRISTMAS YULE LOGS			
Red Velvet			32
Marron Whisky Cream			34
Guanaja			32
Avellana Crunchy Praline			32
Charlotte Rouge			36

CHRISTMAS COOKIES			Per Dozen
Kourapiedes			10
Finikota			12
Melomakarona			12
Amaretti			9
Vanillekipferl			9
Ginger & Marzipan			9
Mince Pies			9

CHRISTMAS GIFTS	10pcs	20pcs	
Four Seasons Chocolate Pralines	17	30	
Vasilopita Round 24cm ( please bring your gold coin )			24
Macaroon Assortment ( Gift Box )			30

Add **COLORS** to your home celebrations!

 Prices include all Taxes  
 **Note:** All items contain nuts and / or nut products.



\*  
**CAFE**



Place your orders for pick up between 10:00 - 17:00.  
 Tel: 25 858 285



## 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 & New Year celebrations.

We look forward to welcoming you!

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For information & reservations please contact: **25 85 8000**

Restaurant reservations extension: **8**

Room reservations extension: **8122**

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### DRESS CODE • SMART CASUAL FOR ALL DINING ROOMS

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Full prepayment is required for reservations on 24th, 25th, 26th, 31st December 2023 & 1st, 6th January 2024

Prices for children apply to those under 12 years old  
All prices include VAT.

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The management of the hotel reserve the right to alter or cancel any part of this programme if necessary.

