



FOUR
SEASONS
HOTEL

the finest on the island

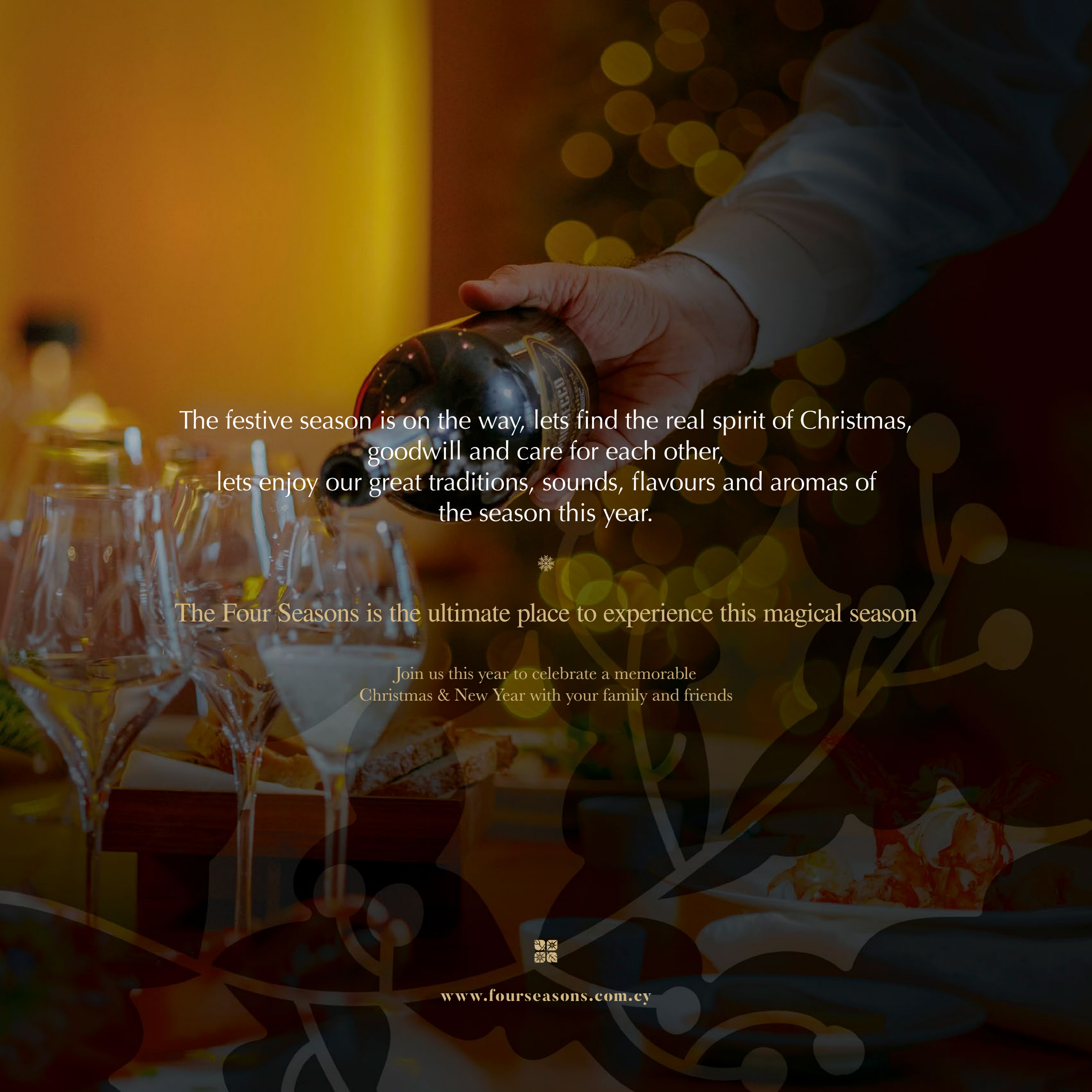
CYPRUS

FOUR SEASONS

2024-2025

CHRISTMAS

new year



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



Festive Menus

2024-2025



SEASONS ORIENTAL
Christmas Eve - Dinner Menu

TROPICAL RESTAURANT
Christmas Eve - Buffet Dinner



TROPICAL RESTAURANT
Christmas Day - Buffet Lunch



TROPICAL RESTAURANT
Boxing Day - Buffet Lunch



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



TROPICAL RESTAURANT
New Year's Day - Buffet Lunch



TROPICAL RESTAURANT
Epiphany Day - Buffet Lunch





Christmas Eve

24 DECEMBER 2024



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €125
Children €90
under 12yrs

Prices include VAT

AMUSE BOUCHE

Sea Bass Tartare 'Savoro'
Tartlet with smoked Eel, Beetroot

RED SNAPPER

Sauce Verde, Crab Cannoli, Kaffir Lime

LANGOUSTINES

Asparagus, Basil Sorbet, Taggiasche Olives

PAPPARDELLE

Duck Ragoût, Truffle, Cocoa

REINDEER

Pancetta, Parsnip, Endives, Chestnuts

MANGO

Coconut Tapioca, Passion Fruit

BAKED CHEESECAKE

Raspberry Sorbet, Lime crumble, Forest Fruit Sauce

COFFEE AND FRIANDISES



Sera
BY
ETTORE BOTRINI



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €125
Children €90
under 12yrs

Prices include VAT

HONG KONG-STYLE MOREL AND FISH SOUP

Topped with Fish Floss served with wild Rice, Noodles and Coriander

SIGNATURE RED RICE ROLLS

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

BLACK TIGER PRAWN

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

STIR-FRIED MINCED LOBSTER

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

PEKING DUCK

Duckling fried and freshly prepared by our BBQ Chef
served with Flour Pancakes, Scallions, Cucumber and Hoi Sin Sauce

AUSTRALIAN ONYX BEEF

With Hong Kong style braised Beef Sauce and green Asparagus

FRESH SEA BASS

Sautéed Fillet in Black Bean Sauce and Broccoli Florets

CURRY TIGER PRAWNS

With Coconut Milk, Turmeric, and Satay Peanuts Sauce served with Snow Peas

STIR-FRIED UDON NOODLES

With Chicken, black Pepper, Unagi Sauce, Sesame Seeds and Vegetables,
sautéed Snow Peas and Lotus Roots with XO Sauce

100% PURE CHOCOLATE

Chocolate Mousse, Gelato

CHINESE TEA OR COFFEE AND FRIANDISES



SEASONS
ORIENTAL

24

DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €85
Children €55
under 12yrs

Prices include VAT



Christmas Eve



— BUFFET DINNER —



BELUGA

THE NOBLE VODKA



Sponsored by
TEMPO - CYPRUS

GEORGE

SON

FOUR SEASONS



Christmas Day

25 DECEMBER 2024

FC

FOUR SEA

OUR SEASONS



DECEMBER
MENU

12:30

RESERVATIONS
REQUIRED



Adults €110
Children €80
under 12yrs

Prices include VAT

ORGANIC SALMON

Lightly smoked, green Apple, Sturia Caviar

LOBSTER

Raviolo, Broccolini, Dashi Beurre Blanc

TURKEY

Slow-roasted Breast, Leg Terrine, Chestnut, Root vegetables

or

BEEF

Mushroom Duxelles, roasted Vegetables, Veal Jus, Truffles

or

DOVER SOLE

Salsify, Citrus, Clam Sauce

STILTON

Juniper Berries, Port, salted Pecan

CHRISTMAS PUDDING

Vanilla Madagascar Sauce, Whisky Gelato

or

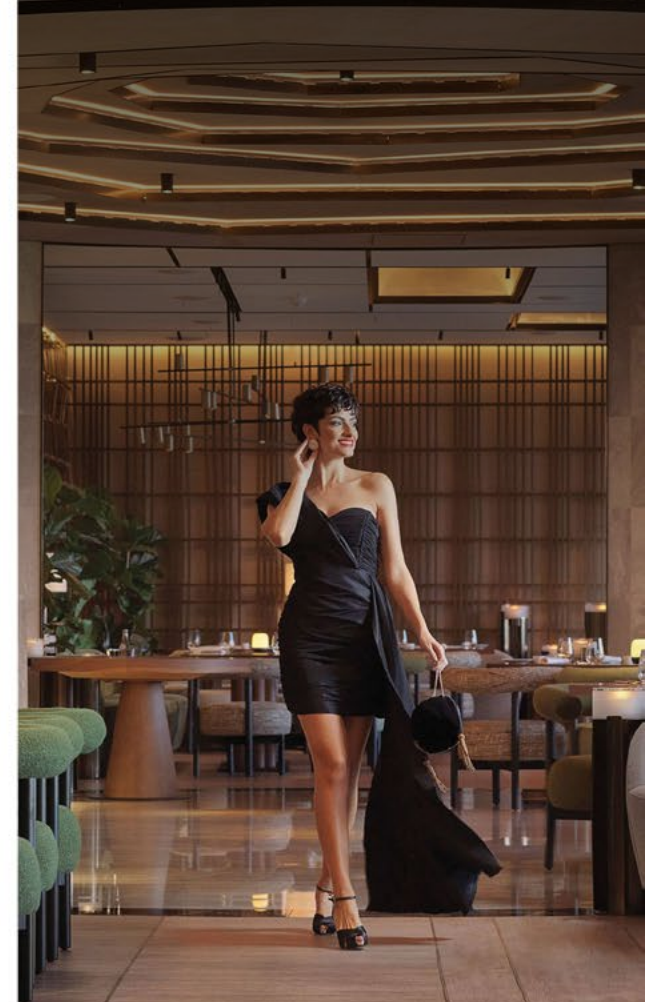
CHOCOLATE

Caramel Ganache, caramelized Apples, Tonka Gelato

COFFEE AND FRIANDISES

Sera

BY
ETTORE BOTRINI





DECEMBER
MENU

12:30

RESERVATIONS
REQUIRED



Adults €125
Children €95
under 12yrs

Prices include VAT

SALADS & APPETIZERS

- Mixed Garden Greens, Goat Cheese, Figs, Pomegranate, Pumpkin Seeds
- Chicory with Blue Cheese, mini Pears, Walnuts
- Avocado Cake, Prawns and Crab
- 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
- Roasted Venison Loin with red Wine, Star Anise, Shallots and Mushrooms
- Roast Duck Breast with Honey and black Pepper Corns, Pumpkin Confit
- Salmon with Dill Crust, Fennel Ragoût, Ouzo Cream Sauce
- Roasted Rack of Lamb in Lavender Crust, Eggplant, Thyme Jus
- Roasted glazed Potatoes
- Lasagna Bolognese
- Seasonal Vegetables

STATION I

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

STATION II

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

CARVING

- Traditional Roast Turkey served with Cranberry Sauce and Rice Stuffing
- Honey glazed Gammon
- Roasted veal rack, veal jus

DESSERTS

- Wide selection of seasonal Sweets
- Fresh seasonal Fruit



BUFFET LUNCH





Boxing Day

26 DECEMBER 2024



DECEMBER
MENU

12:30

RESERVATIONS
REQUIRED



Adults €105
Children €75
under 12yrs

Prices include VAT



Boxing Day

@



— BUFFET LUNCH —



ROBERTO COIN

LOVE IN VERONA



Sponsored by
MICHALIS DIAMONDS



New Year's Eve

31 DECEMBER 2024



DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED



Adults €295
Children €220
under 12yrs

Prices include VAT

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*

PRIME BLACK ANGUS BEEF AND DUCK FOIE GRAS,
WAGYU BRISKET CANNELLONI,
CELERIAC, ROOT VEGETABLES, BEEF 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



31

DECEMBER
MENU

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

Music starts at
20:00

Show starts at approximately
22:00

RESERVATIONS
REQUIRED



DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED



Adults €180
Children €125
under 12yrs

Prices include VAT

AMUSE BOUCHE

Wild Mushroom Macaroon,
Tartlet Battuta Chianina, Truffles

LOBSTER

Zucchini, Citrus, Bisque

RAVIOLI

Mascarpone, Truffles, Beurre Noisette

PIGEON

Polenta, Pistacchio, Duck Foie Gras, Jus

PASSION FRUIT AND TIMUT PEPPER SORBET

VEAL

Tenderloin, Veal Cheeks, Cannelloni, Girolles, Veal Jus

GORGONZOLA

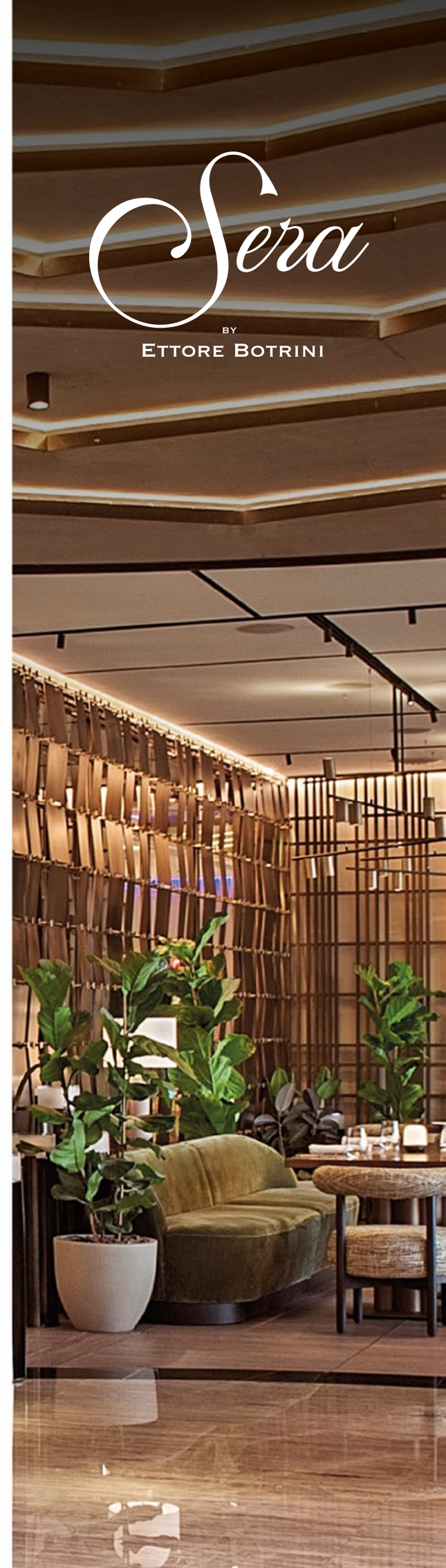
Vin Santo, Cantucci

RED FRUIT INSPIRATION

COFFEE AND TRADITIONAL VASILOPITA

Sera

BY
ETTORE BOTRINI





DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED



Adults €180
Children €125
under 12yrs

Prices include VAT

BRAISED SEAFOOD BROTH

With Shiitake Mushrooms, crispy Glutinous Rice, Crab Meat, Coriander and assorted Seafood

CRISPY PRAWN ROLLS

With caramelized Onions Sauce

PAN-FRIED SCALLOP DUMPLINGS

Filled with diced Celery and sweet Peppers

STEAMED FISH DUMPLINGS

With Spring Onions and Water Chestnuts

PEKING DUCK

Duckling fried and freshly prepared by our BBQ Chef served with Flour Pancakes, Scallions, Cucumber and Hoi Sin Sauce

CHILEAN SEA BASS

With black Pepper Sauce, Shallots and Spring Onions served in a clay pot

WOK-BAKED LOBSTER

With our signature Seafood Sauce and Noodles

KAGOSHIMA WAGYU BEEF

Hong Kong-style BBQ Beef Sauce served with Asparagus, Mushrooms, Knot Noodles

CANTONESE-STYLE CHICKEN FILET

With black vinegar, Rock Sugar Sauce and mild yellow Bean Sauce

FRIED RICE

With Egg, BBQ Iberico Pork, Edamame Beans and Premium Soya Sauce

YUZU CHOCOLATE CREAM

Salted Peanut Biscuit, Mango Passion Sorbet, exotic Fruits

CHINESE TEA OR COFFEE AND TRADITIONAL VASILOPITA



20:00 hrs
RESERVATIONS REQUIRED

31

DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €110
Children €75
under 12yrs

Prices include VAT

New Year's Eve

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TROPICAL
RESTAURANT

— BUFFET DINNER —



It's what we *all* bring
to the table that counts.



S.PELLEGRINO®

Bring your *best*



Vassos Ellades Ltd

www.sanpellegrino.com





Happy New Year

1 JANUARY 2025





JANUARY
MENU

13:00

RESERVATIONS
REQUIRED

Spectacular fireworks display at
19:00



Adults €125
Children €90
under 12yrs

Prices include VAT

happy
new year
2025

@


TROPICAL
RESTAURANT

— BUFFET LUNCH —



Epiphany Day

6 JANUARY 2025



DECEMBER
MENU

12:30

RESERVATIONS
REQUIRED



Adults €90
Children €60
under 12yrs

Prices include VAT



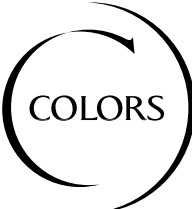
Epiphany Day


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— BUFFET LUNCH —

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CAKES	
Christmas Cakes - 16x16cm square	50
Christmas Cakes - 16cm round	75
Four Seasons Signature	120
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PANETTONE	
Classic	25
Chestnut - Chocolate	35
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BUCHE DE NOËL CHRISTMAS YULE LOGS	
Peanut Caramel	34
Marron Whisky Cream	38
Red Velvet	36
100% Chocolate	36
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CHRISTMAS COOKIES	
	Per Dozen
Kourapiedes	10
Finikota	12
Melomakarona	12
Amaretti	9
Vanillekipferl	9
Ginger & Marzipan	9
Mince Pies	9
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CHRISTMAS GIFTS	
	10pcs 20pcs
Four Seasons Chocolate Pralines	17 30
Vasilopita Round 24cm (please bring your gold coin)	28
Macaroon Assortment (Gift Box)	30

Add  to your home celebrations!

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



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!

For information & reservations please contact:	25 85 8000
Restaurant reservations extension:	8
Room reservations extension:	8122

DRESS CODE • SMART CASUAL FOR ALL DINING ROOMS

Full prepayment is required for reservations on 24th, 25th, 26th, 31st December 2024 & 1st, 6th January 2025

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

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