

SEASON



OF  
FESTIVE  
MAGIC









# DEAR FRIENDS,

It is with great pleasure that we welcome you to the most enchanting season here at the Elysium. We are truly honoured that you have chosen to share these joyous days with us.

Our dedicated team has been tirelessly working to create a magical experience for you, within an atmosphere brimming with warmth and good cheer, where every moment shines with happiness and laughter.

To us, Christmas embodies a deep sense of nostalgia, a time for togetherness, and an unwavering belief in the magic and wonder of the season.

We have meticulously planned our Christmas and New Year's celebrations with your comfort and delight in mind. From the lavish, glittering decor that invites you to indulge in a luxurious stay, to our thoughtfully curated holiday menus and diverse events, you will discover that our festivities are truly limitless.

Please continue reading for a glimpse of what awaits you this Christmas in your home away from home. We eagerly look forward to sharing these magical moments with you.

Warm regards,

*Christos Papamiltiadous*  
General Manager

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



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[www.sanpellegrino.com](http://www.sanpellegrino.com)





# GIFT VOUCHERS

The most cherished and profound gift is often the gift of time—a moment to unwind, rejuvenate, and savour life's exquisite pleasures.

The Elysium's exclusive Gift Vouchers offer precisely that.

These bespoke vouchers can be tailored to your preferences, offering luxurious accommodations, indulgent breakfasts, exquisite dinners at our esteemed restaurants, traditional afternoon tea, and revitalizing spa treatments or products. Presented in an elegantly crafted envelope, these vouchers serve as a thoughtful gesture, perfect for anyone dear to you, whether colleagues, friends, or cherished family members.

These are also available through the Elysium website.

THE  
OPIUM SPA

# FESTIVE SPARKLE PACKAGES

Indulge in the Luxurious Festive Sparkle Packages  
at Opium Health Spa

Unwind from the hustle and bustle of last-minute  
Christmas preparations and shopping, and instead,  
treat yourself or a loved one to our exclusive  
Festive Sparkle Packages at Opium Health Spa.

Designed to pamper and revitalize your well-being,  
these carefully crafted packages will make you feel fabulous  
this Christmas. As a special treat, you will also receive a  
complimentary ESPA product to take home and savour a hot  
festive drink in our relaxation room after your treatment.

At Opium Health Spa, we offer an exceptional range of  
luxurious treatments to relax and rejuvenate your body  
and mind. Take advantage of our complimentary facilities,  
including a sauna and indoor pool, available  
from 07:00 to 20:00.

To ensure your spot, please book your treatment with  
Opium Health Spa Reception at extension 5013 or  
via email [spa@elysium.com.cy](mailto:spa@elysium.com.cy)



# FESTIVE SPA TREATMENTS

At Opium Spa, we invite you to step into our world. Step away from your daily routine, and experience the magic that Christmas has to offer.

## WINTER WARMER

120 minutes – €220

Full Body,  
Relaxing Hot Stone Massage  
  
Express Facial & Head Massage  
  
Complimentary ESPA Gift

## FESTIVE GLOW

120 minutes – €220

ESPA Salt & Oil Scrub  
  
ESPA Inner Calm Massage  
*or*  
Inner Beauty Facial  
  
Indian Head Massage  
  
Complimentary ESPA Gift

## RESTFUL RITUAL

60 minutes – €130

ESPA Back Massage  
  
ESPA Facial Cleanse  
with Exfoliation & Mask  
  
Warm Rose Quartz Face Massage  
  
Scalp Massage  
  
Complimentary ESPA Gift

## TIME TO SPARKLE

100 minutes - €82

Opium Spa Manicure  
  
Wash & Blow Dry



ELYSIUM'S



SPECIAL  
SEASONAL  
ACTIVITIES

# ANGELS KIDS CLUB FUN

Children are invited to come and play  
under the watchful eyes of our experienced staff.

From drawing and creating, to engaging in exciting games,  
our younger guests are sure to have fun and make lifelong friends  
in the process!

A detailed program of activities is available at Angels Kids Club, which  
welcomes children aged 3 to 12.

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# INTRODUCING... ELY BEAR!

Fun-loving and friendly Ely Bear is all about celebrating life, and what  
better time to do so than the festive season!

You may be lucky enough to spot her around the hotel...  
if you do, she would love to meet you and take  
a festive photo with you.

Don't be shy, say hello!

# EXPLORING PAPHOS MADE EASY!

With its milder temperatures and sun-kissed days,  
Paphos is the perfect place to explore during Christmas time!

Our complimentary shuttle bus service will run at 10:00 hrs,  
delivering guests to the heart of the Old Town – perfect for perusing the  
market (agora) and the host of boutique shops selling traditional, handmade  
goods – as well as Paphos' famed harbour, the site of the Medieval Castle  
and Archaeological Park, and home to the world-revered mosaics.

Reserve your spot on our free shuttle bus now via  
Guest Services or Reception!

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## DISCOVER THE HIDDEN CYPRUS

FOR ARTS, HANDICRAFTS, AND TRADITIONAL PRODUCTS  
IN THE OLD TOWN OF PAFOS

Monday 23<sup>rd</sup> December 2024

10:30 HRS

Meet in the lobby at 10:20 HRS

Don't miss this opportunity to immerse yourself in Cypriot culture,  
and find unique gifts just in time for Christmas! Join us for a delightful stroll  
through Paphos' charming old town, culminating in a visit to 'The Place' - a  
haven for local artisans and their crafts.

Experience Cyprus' rich cultural heritage through live demonstrations  
of traditional handicrafts such as pottery, basket making, weaving, wood  
carving, and more. All items are handcrafted on-site by skilled artisans,  
artists, and home cooks.

Reservations required - Book through Guest Relations at ext. 7003  
Deadline: 48 hours before the event

# BOOST YOUR MOOD

## DANCE CLASS

Friday 27<sup>th</sup>, Saturday 28<sup>th</sup>  
December 2024

With our dancer George Pillas who will help you burn the calories away, improve your metabolism, reduce stress, and whittle away the excess fat.

It is a great fitness program that combines Latin, Disco, and Salsa music with some amazing and fun-filled dance moves. There will be slow and fast rhythms alternating throughout so that you can keep burning calories.

Join us on any of the following dates from 09h00-09h45 on our group Fitness Class

Please book in advance with the Opium Spa Reception at ext.5013

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# RELAX & BALANCE

## VINYASA YOGA

Monday 23<sup>rd</sup> at 08:00-09:00 HRS,  
Saturday 28<sup>th</sup> at 11:00-1200 HRS,  
Monday 30<sup>th</sup> at 08:00-09:00 HRS,  
December 2024

Relax and balance with our Vinyasa Yoga which is a moving meditation commonly referred to as "flow". Vinyasa Yoga flows smoothly from one posture to the next, guided by the rhythm of the breath. It is about finding harmony, balance, grace and fluidity in our movements.

Please book in advance with the Opium Spa Reception at ext.5013

ΔΙΝΟΠΟΚΙΟ  
ΕΖΣ  
ΕΖΟΥΣΑ

ÉZOUSA WINERY



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Ezousa Winery



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CAFÉ  
OCCIDENTAL

# FESTIVE AFTERNOON TEA



Available from 1<sup>st</sup> of December 2024  
until 3<sup>rd</sup> January 2025  
Served between 12:00 and 18:15 HRS

The epitome of decadence,  
Elysium's Festive Afternoon Tea  
is an occasion unto itself.

You can enjoy our Afternoon Tea, which comprises  
a luxurious three-tiered array of gourmet delights,  
from quaint finger sandwiches and warm,  
fluffy raisin scones with jam and clotted cream,  
to divine pastries and mini desserts.

Completing this symphony of the senses is a selection  
of the world's finest teas and coffee roasts as the perfect  
accompaniment.



## SELECTION OF SANDWICHES

- ~ Roasted turkey breast, sage, onion and cranberry butter
  - ~ Smoked salmon, pickled cucumber, garden dill
- ~ Hens egg mayonnaise, winter truffle

## SAVOURY BITES

- ~ Mini quiche, honey-baked ham, garden chives, aged parmesan
- ~ Smoked trout mousse, beetroot and caviar, charcoal blini

## SWEET DELICACIES

- ~ Mince pie tart with vanilla crème brûlée
- ~ Lemon and spiced plum
  - ~ Christmas roll
- ~ Cranberries and Opalys cake
- ~ Hazelnut and gianduja choux
- ~ Traditional Christmas cake
- ~ Scones with Devonshire clotted cream and jam

€46.00 FOR TWO GUESTS

Booking is essential

## VEGETARIAN AND VEGAN

## SELECTION OF SANDWICHES

- ~ Roasted red pepper, avocado and rocket
- ~ Vegan cheese, olive tapenade, beetroot bread
- ~ Tofu, pickled cucumber, garden dill

## SAVOURY BITES

- ~ Pickled wild mushrooms, truffle, rye bread croûte
- ~ Compressed cucumber, hummus and sumac

## SWEET DELICACIES

- ~ Bitter chocolate coconut cake
- ~ Raspberry and lime Victoria cake
  - ~ Rum and raisin impératrice rice pudding
- ~ Orange and bergamot semolina cupcake
- ~ Almond and pistachio cake
- ~ Vegan scones with vegetal cream

€23.00 PER GUEST

Booking is essential

THE  
LOBBY

# MORE

# FESTIVITIES

MUSIC, WINE AND  
GOOD CHEER

Tuesday, December 24, 2024  
at 18:30 HRS

At Elysium, you're more than just a guest - you are family. And what better way to celebrate the bonds of family than during the magical Christmas season?

The Elysium Management cordially invites you to join our festive family gathering:

Raise a glass of holiday cheer. Immerse yourself in the warmth of the season with us as we toast to joy, love, and new beginnings. Delight in the rich aroma of mulled wine and let the enchanting melodies of holiday music surround you.

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## CHRISTMAS CAROLS

Tuesday, December 24, 2024  
at 18:30 HRS

Let the magic of melodies fill your heart with holiday cheer! Join us for an unforgettable evening of yuletide classics as we proudly present the Paphos Zingers. Get ready to relive cherished Christmas memories and create new ones as you sing along to beloved carols. Raise your voice and your spirits with the Paphos Zingers this Christmas Eve!

# SANTA CLAUS IS COMING TO TOWN..

Christmas Day  
at 11:00 HRS  
Library Lounge

A Magical Visitor is Coming to Town!

Whether you know him as Father Christmas, Santa Claus, Saint Nicholas, or Cyprus' very own Saint Basil, this jolly gift-giver has a special mission: to sprinkle joy and wonder across the globe, touching hearts everywhere!

Great news, little ones! The Elysium has earned a top spot on his "Nice List" this year!

Calling all our little VIPs! You are cordially invited to a once-in-a-year meeting with the merriest man himself. Get ready to share your wishes, receive a special gift, and experience the magic of Christmas up close!

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## COUNTRYSIDE ADVENTURE

Friday, 27 December 2024  
Departure from Reception at 08:30 HRS

A visit to the mountain areas of Cyprus by 4x4,  
including the following points of interest:

Traditional villages Omodos and Platres,  
Milomeri waterfall and Aphrodite's Rock.

€60 per person

Please book 48 hours in advance through Guest Relations  
via extension 7003



wines - spirits - delicatessen - cheeses - sweets - champagnes

Join our loyalty program and enjoy a range of exciting benefits, including a fabulous 15% discount on your next purchase! Our knowledgeable team is always at your service to provide expert advice on pairing recommendations or assist you in finding that perfect bottle for any occasion.

*\*terms and conditions may apply*



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**Find us in Paphos-Nicosia-Limassol:**

OUR LOCATIONS:



**-25%**

on selected items  
PRESENTING THIS PAGE

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

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## RESERVATIONS

For reservations, please contact us on 2684 4444 or  
via email at [reservations@elysium.com.cy](mailto:reservations@elysium.com.cy)

One of our team members will be happy to assist you in making your  
reservation for one of our festive events.

Please note that to confirm your reservation, full pre-payment is required.  
We can facilitate this by sending a JCC link, or payment can be made  
directly at the hotel.

## DRESS CODE

A smart casual dress code is required for all festive events. Please note that  
shorts, distressed jeans, and open shoes are not permitted for gentlemen.

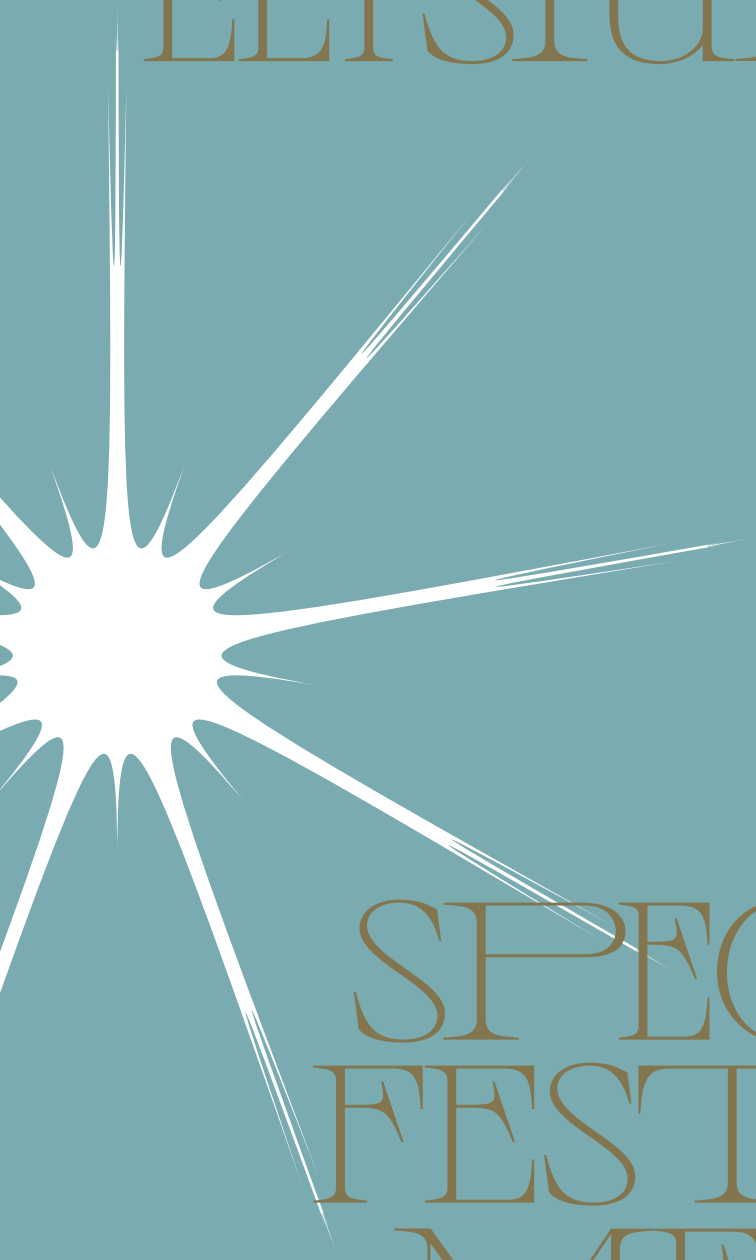
## TICKETS

For Christmas Lunch, Christmas Eve Gala, and New Year's Eve dinner,  
tickets will be provided with every booking. It is essential that you bring  
these tickets with you on the day to get access to the dinner venue. Once full  
payment is received the ticket will be prepared for collection at the hotel.

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ELYSIUM'S



SPECIAL  
FESTIVE  
MENUS

CHRISTMAS  
EVE  
BASILICA  
BALLROOM  
GALA   
BUFFET

TUESDAY,  
December 24, 2024

DINNER STARTS AT 19:00 HRS

LAST ORDER 21:30 HRS

VENUE CLOSES AT 01:00 HRS

€135.00 PER GUEST  
EXCLUDING DRINKS



# CHRISTMAS EVE, 24.12.24 \* BASILICA BALLROOM

## APPETIZERS

- ~ Chicken liver parfait, cherry glaze, toasted oats
  - ~ Parsnip mousse, chestnut, gingerbread
- ~ 'Winter pumpkin', truffle goat's cheese, pistachio
- ~ Sweetcorn mousse, charred corn, prawn & avocado
- ~ Smoked salmon mousse, pickled beetroot, keta caviar

## CHARCUTERIE & MEATS

- ~ Coppa, Iberico salami, Bresaola and
- ~ Loma, truffle honey and dried fruits
  - ~ Cured ham 'Pata Negra'

## SALADS

- ~ Young potato salad with mustard mayonnaise
- ~ Celeriac and roasted oyster mushroom salad
- ~ Chicory, walnut, pear and gorgonzola
- ~ Seafood salad, with dill and Pernod dressing
  - ~ Baby spinach, gem lettuce, blue cheese and pancetta
  - ~ Pickled shaved Fennel and tomato salad
- ~ Selection of mixed garden greens and vegetables

*Dressings and condiments: tabini, tarama, tzatziki, mixed pickled vegetables*

## SUSHI STATION

- ~ Nigiri, Maki and California rolls, freshly prepared by our sushi chefs

## SEASONAL SOUP

- ~ Artichoke velouté, winter truffle & chives

## FROM THE LAND

- ~ Grilled salt marsh lamb cutlets, vegetable ratatouille, black olive and marjoram jus
- ~ Chicken ballotine, pistachio, prune stuffing, light chicken jus
- ~ Medallions of beef fillet, roasted baby potatoes, red onion jus
- ~ Slow-roasted pork belly, red cabbage, caramelized apple



# CHRISTMAS EVE, 24.12.24 \* BASILICA BALLROOM

## FROM THE SEA

- ~ Poached sea bream, roast fennel, orange butter sauce
- ~ Baked cod, lobster bisque, green lip mussels, samphire

## ACCOMPANIMENTS

- ~ Steamed winter vegetables, with honey butter and vanilla
- ~ Celeriac and pumpkin gratin
- ~ Trio of sweet potato, purple truffle and young potatoes, garlic and thyme
  - ~ Hassleback potatoes, goose fat and sage
- ~ Winter truffle and mushroom ravioli
  - ~ Pilaf rice with chestnuts

## CARVERY STATION

- ~ Roasted loin venison, juniper and rosemary crust
- ~ Crown roast of bronze leg turkey, sage and onion stuffing
- ~ An assortment of hot and cold sauces to accompany the carvery

## VEGAN STATION

- ~ Vegan maple-roasted ham
- ~ Roasted globe artichoke hearts with truffle vinaigrette
- ~ Olive oil pomme puree

## A SWEET CONCLUSION

- ~ Ice cream and condiments
- ~ Milk Chocolate fountain with fruits and candies
  - ~ Seasonal sliced fruits
- ~ Cranberry and vanilla millefeuille
- ~ Apple and toffee cinnamon tart
  - ~ Sticky toffee pudding
- ~ Lemon and praline chocolate cake
  - ~ White chocolate mulled wine baccarat cake
  - ~ Dates and pistachio baked cheesecake with caramelized filo
  - ~ Pecan and star anise pie
- ~ Lemon and bergamot tiramisu bûche
- ~ Selection of macarons and pralines
- ~ Quince and mascarpone layer cake
- ~ Warm Christmas pudding with custard sauce

## CHEESE SELECTION

- ~ Truffle brie, Stilton, Farmhouse Cheddar, Tête de moine, Taleggio
- ~ Dried fruits, grapes, chutneys and autumnal nuts

CHRISTMAS EVE, 24.12.24 \* BASILICA BALLROOM

MAESTRO  
NIKOLAS  
MAVRESHIS  
& HIS BAND



Maestro Nicolas Mavreshis, along with his select singers Alex Economou, Georgia Christou & Nearchos Evangelou are sure to give you a night to remember. Along with today's current chart-busting dance hits, the band delivers a wide assortment of tunes from genres including pop, funk, dance, R&B, rock n' roll and soul – something for everyone.

From Katy Perry to Michael Jackson to Bruno Mars to Stevie Wonder – every song is delivered with style and passion.

FOR RESERVATIONS  
CONTACT 2684 4444 OR EMAIL [RESERVATIONS@ELYSIUM.COM.CY](mailto:RESERVATIONS@ELYSIUM.COM.CY)

# CHRISTMAS EVE

RISTORANTE  
BACCO

TUESDAY,  
December 24, 2024

DINNER STARTS AT 19:30 HRS

LAST ORDER 21:30 HRS

VENUE CLOSES AT 00:00 HRS

€110.00 PER GUEST  
EXCLUDING DRINKS

AMUSE-BOUCHE

Fin de Claire oyster pearls

TO START

Tartlet of duck foie gras parfait,  
vinsanto, pear compote,  
and pickled walnut salad

TO FOLLOW

Winter pumpkin velouté soup,  
gorgonzola tortellini,  
caramelised chestnuts

TO REFRESH

Bitter orange sorbet,  
and limoncello espuma

TO CHOOSE

Poached Dover sole, scallop mousse,  
Champagne fish cream,  
buttery Cyprus potatoes

*or*

Slow-roasted veal tenderloin,  
wild mushrooms, carrot confit and  
fondant potatoes

TO INDULGE

Valrhona Bahibe chocolate mousse,  
lemon crèmeux, walnut namelaka,  
hazelnut gelato

TO FINISH

Coffee, tea and petit fours

# CHRISTMAS DAY LUNCH BUFFET

EPICUREAN & LEMONIA  
RESTAURANTS

WEDNESDAY,  
December 25, 2024

EPICUREAN RESTAURANT

1<sup>ST</sup> SITTING STARTS AT 12:30 HRS

2<sup>ND</sup> SITTING STARTS AT 13:15 HRS

LEMONIA PIAZZA

1<sup>ST</sup> SITTING STARTS AT 13:00 HRS

2<sup>ND</sup> SITTING STARTS AT 13:30 HRS

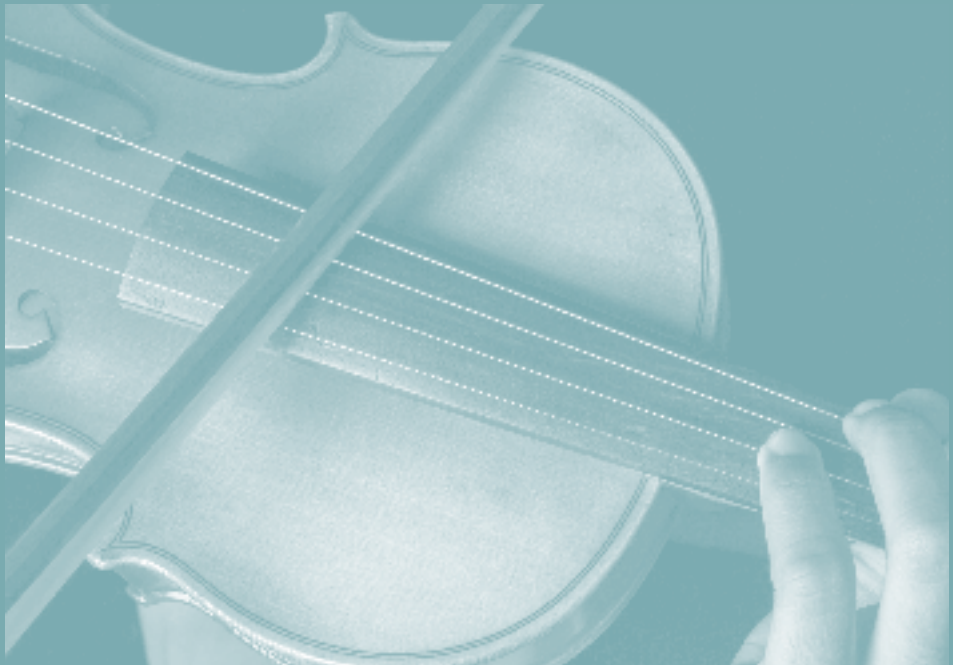
LAST ORDER 15:00 HRS

VENUE CLOSES AT 16:30 HRS

€110.00 PER GUEST  
EXCLUDING DRINKS

CHRISTMAS DAY, 25.12.24 \* EPICUREAN & LEMONIA RESTAURANTS

LIVE  
ENTERTAINMENT



Celebrate Christmas Day with us.

Diners enjoying our indulgent Christmas buffet in the elegant Epicurean Restaurant will be treated to the sounds of Radik and Laura, while guests at Lemonia Restaurant can enjoy the lovely Astoria Violin show.

FOR RESERVATIONS  
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### APPETIZERS

- ~ Confit duck, smoked duck,  
clementine
- ~ Mushroom 'truffles', truffle mayo,  
pickled mushrooms
- ~ Beetroot panna cotta, goat's cheese,  
candied walnuts, pickled celery
- ~ Sweetcorn mousse, charred corn,  
prawn & avocado
- ~ Seared sesame crusted tuna, soy gel,  
nori tapioca cracker
- ~ Mosaic of Scottish salmon, winter  
orange and caviar

### SALADS

- ~ Burrata, heritage tomatoes,  
basil and black olives
- ~ Winter greens, sour cream,  
charred onions
- ~ Brussels sprouts, young potatoes  
and broad bean salad
- ~ Beetroot and rhubarb salad,  
with walnuts and gorgonzola
- ~ Salad of asparagus, gem lettuce  
and shaved parmesan cheese
- ~ Selection of mixed garden greens  
and vegetables

*Dressings and condiments: tabini,  
tarama, tzatziki, mixed pickled  
vegetables*

### CHARCUTERIE & MEATS

- ~ Coppa, Iberico salami, Bresaola
- ~ Loma, truffle honey and dried fruits  
~ Cured ham 'Pata Negra'

### FISH & SHELLFISH STATION

- ~ Loch Fyne salmon gravlax bar, filled  
with our home-cured salmon delights  
~ Crab claws  
~ Fin de Claire oysters,  
with a selection of dressings: sherry  
vinegar and shallot / yuzu and sesame  
/ soy and pickled ginger  
~ In-shell tiger prawns
- ~ King Scallops marinated in samphire  
and ponzu

### SUSHI STATION

- ~ Nigiri, Maki and California rolls,  
freshly prepared by our sushi chefs



#### FROM THE SOUP KETTLE

- ~ Lobster bisque, caviar and brandy cream
- ~ Celeriac velouté, truffle honey cream

#### FESTIVE DELIGHTS FROM THE LAND

- ~ Oven-roasted free range chicken breast, wild mushrooms, Madeira and truffle jus
- ~ French-trimmed Welsh lamb cutlets, roast garlic and rosemary jus

#### FESTIVE DELIGHTS FROM THE SEA

- ~ Steamed fillets of sea bass, samphire and clams, saffron velouté
- ~ Atlantic cod "cavolo nero" champagne and caviar sauce

#### ACCOMPANIMENTS

- ~ Goose fat roast potatoes, garden thyme and garlic
- ~ Creamy potato purée with spring onions
- ~ Braised red cabbage, raisins and cinnamon
- ~ Brussels sprouts with smoked bacon lardons and chestnuts
- ~ Brioche bread sauce
- ~ Yorkshire puddings
- ~ Pigs in blankets

#### LIVE COOKING STATION

- ~ Pan-roasted gnocchi, winter pumpkin, goat's cheese and hazelnuts
- ~ Pan-seared beef medallions with peppercorn and brandy sauce

#### CARVERY STATION

- ~ Traditional bronze roasted turkey on the crown, with sage, onion and chestnut stuffing
- ~ Honey-baked ham, studded with cloves
- ~ Beef fillet Wellington with truffle mushroom duxelles
- ~ An assortment of hot and cold sauces to accompany your carvery



### VEGAN STATION

- ~ Vegan turkey roast, lemon and garlic butter sauce
- ~ Truffle honey-roasted carrots, parsnips and beetroot
- ~ Chestnut and mushroom rice

### PASTA STATION

- ~ Selection of our homemade pasta, with the sauce of your choice
- ~ Salmon ravioli, shellfish sauce
  - ~ Black truffle ravioli, mushroom velouté

### CHEESE SELECTION

- ~ Truffle brie, Stilton, Farmhouse cheddar, tête de moine, taleggio
- ~ Dried fruits, grapes, chutneys and autumnal nuts

### A SWEET CONCLUSION

- ~ Ice cream and condiments
- ~ Bitter chocolate and star anise
  - Crème Brûlée bûche
- ~ White chocolate and green apple
  - Baccarat cake
- ~ Cranberry and sour cherry cheesecake
  - ~ Maple syrup and pear caramel délice
- ~ Mandarin and almond tart
  - ~ Warm apple strudel and custard sauce
- ~ Traditional Christmas pudding
- ~ Bitter orange and vanilla trifle
  - ~ Lime tiramisu
- ~ Walnut and caramel layered cake



CHAMPAGNE

**Laurent-Perrier**

MAISON FONDÉE  
**1812**

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft «La Cuvée», a champagne wine of great finesse and a beautiful freshness obtained after a long ageing process in our cellars. Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay.

Purity, freshness and elegance - essential characteristics, expressed in this champagne - are a good introduction to the spirit of the House.

NEW YEARS  
EVE  
BASILICA BALLROOM  
GALA   
BUFFET

TUESDAY,  
December 31, 2024

BASILICA BALLROOM  
DINNER STARTS AT 20:00 HRS  
LAST ORDER 22:30 HRS  
VENUE CLOSES AT 02:00 HRS

€169.00 PER ADULT | €105.00 PER CHILD  
EXCLUDING DRINKS

NEW YEARSEVE, 31.12.24  
BASILICA BALLROOM

PRODROMOS TSOLIAS  
ELENI STRATI  
CHRISTOS ANDREOU



Ring in the New Year in style with an evening of music, dancing, and celebration!  
We are thrilled to invite you to our exclusive New Year's Eve Gala Dinner, where you will have the chance to enjoy live Greek music from renowned singers Prodimos Tsolias, Eleni Strati, and Christos Andreou, accompanied by their full band.

Expect a night filled with spectacular performances, delicious food, and plenty of dancing as we celebrate the arrival of 2025 in true festive spirit.

FOR RESERVATIONS  
CONTACT 2684 4444 OR EMAIL [RESERVATIONS@ELYSIUM.COM.CY](mailto:RESERVATIONS@ELYSIUM.COM.CY)

NEW YEARSEVE, 31.12.24  
BASILICA BALLROOM

**SALADS**

- ~ Asparagus and rocket salad with shaved parmesan cheese
- ~ Young potato salad, grain mustard and crispy prosciutto
- ~ Frisée lettuce with organic goat's cheese and soft-boiled hen's eggs, toasted hazelnuts
- ~ Grilled Mediterranean peppers, rosewater yoghurt
- ~ Selection of mixed garden greens

*Dressings and condiments: tabini, tarama, tzatziki, mixed pickled vegetables*

**APPETIZERS**

- ~ Confit duck, smoked duck, clementine
- ~ Mushroom 'truffles', truffle mayo, pickled mushrooms
- ~ Beetroot pana cotta, goat's cheese, candied walnuts, pickled celery
- ~ Sweetcorn mousse, charred corn, prawn and avocado
- ~ Seared sesame-crusting tuna, soy gel, nori tapioca cracker
- ~ Mosaic of Scottish salmon, winter orange and caviar

**CHARCUTERIE & MEATS**

- ~ Coppa, Iberico salami, Bresaola
- ~ Truffle honey and dried fruits
- ~ Cured ham 'Pata negra'

**FISH & SHELLFISH STATION**

- ~ Loch Fyne salmon gravadlax bar, filled with our home-cured salmon delights
- ~ Crab claws
- ~ Fin de Claire oysters with a selection of dressings
- ~ In-shell tiger prawns
- ~ Octopus marinated in balsamic and basil

**SUSHI STATION**

- ~ Nigiri, Maki and California rolls, freshly prepared by our sushi chefs

NEW YEARSEVE, 31.12.24  
BASILICA BALLROOM

FROM THE SOUP KETTLE

- ~ Lobster bisque with brandy,  
caviar cream

FROM THE LAND

- ~ Venison fillet, red wine & juniper jus  
with celeriac & carrots
- ~ Chicken breast, forest mushroom  
ragout, tarragon oil
- ~ Pork belly, confit baby potatoes,  
calvados & sage

FROM THE SEA

- ~ Seared salmon, cavolo nero, oyster &  
parsley velouté
- ~ Baked cod, shellfish bisque,  
clams & samphire

COOKED TO ORDER

- ~ Medallion of Angus beef fillet,  
truffle & Madeira sauce
- ~ Squid 'linguine', fish velouté, chive oil

ACCOMPANIMENTS

- ~ Dauphinoise potatoes  
with garlic & cream
- ~ Truffle cauliflower cheese
- ~ Oven-roasted young potatoes  
with garlic & thyme
- ~ Lemongrass steamed basmati rice

VEGAN STATION

- ~ Vegan maple roasted ham
- ~ Roasted winter vegetables, garden  
thyme & hive honey
- ~ Olive oil pomme purée

PASTA STATION

- ~ Selection of our homemade pasta &  
gnocchi, with the sauce of your choice
- ~ Salmon ravioli, lobster bisque
- ~ Black truffle ravioli, mushroom velouté



NEW YEARSEVE, 31.12.24  
BASILICA BALLROOM

CARVERY STATION

- ~ Roasted Fore Rib of beef,  
red wine sauce
- ~ Roast saddle of lamb, mint jus

*An assortment of hot & cold sauces to  
accompany our carvery*

CHEESE SELECTION

- ~ Truffle brie, Stilton, Farmhouse
- ~ Cheddar, Tête de Moine, Taleggio
- ~ Dried fruits, grapes, chutneys and  
autumnal nuts

A SWEET CONCLUSION

- ~ Ice cream & condiments
- ~ Chocolate fountain  
with dipping treats
- ~ Seasonal sliced fruits
- ~ Prosecco & cranberry  
white chocolate bûche
- ~ Orange & passion fruit  
baked custard tart
- ~ Banana & ginger chocolate layer cake
- ~ Matcha & lime Japanese cheesecake
- ~ Coffee & hazelnut tartufo
- ~ Green apple & ginger layered cake
- ~ Kataifi & almond vanilla pie
- ~ Plum & ricotta trifle
- ~ Selection of truffles
- ~ St James 5 spice supreme cake
- ~ St Honoré with pistachio &  
sour cherry compote
- ~ Warm apple strudel  
with custard sauce



GOOD DAY SUNSHINE



# NEW YEARS EVE

RISTORANTE  
BACCO



TUESDAY,  
December 31, 2024

DINNER STARTS AT 19:30 HRS  
LAST ORDER 21:45 HRS — VENUE CLOSSES  
AT 01:00 HRS

€125.00 PER GUEST  
EXCLUDING DRINKS

AMUSE-BOUCHE

Goose liver cream, Grand Marnier,  
kumquat jelly, crisp chicken skin

TO START

Alaskan crab cannelloni, mosaic of tuna  
and seabass, confit lobster tail salad  
crustacean emulsion

TO FOLLOW

Beef shin consommé, steamed truffle and  
mushroom dumpling

TO REFRESH

Apple and basil sorbet with prosecco

TO CHOOSE

Roasted venison loin, pear Tatin,  
chanterelle mushrooms,  
pickled blackberries

~


Cornish turbot in tarragon butter,  
asparagus, cured lardo, Romanesco and  
vin jaune sauce

TO INDULGE

Opalys vanilla whipped ganache tarte,  
cranberry, Cyprus pomelo, roasted  
pistachio gelato

TO FINISH

Coffee, tea and petit fours

NEW YEARS  
DAY  
EPIPUREAN  
RESTAURANT  
LUNCH   
BUFFET

WEDNESDAY,  
January 1, 2025

LUNCH STARTS AT 13:00 HRS  
LAST ORDER 15:00 HRS — VENUE CLOSES  
AT 16:30 HRS

€75.00 PER GUEST  
EXCLUDING DRINKS

NEW YEARSDAY,01.01.25 \* EPICUREAN RESTAURANT

# RADIK & LAURA



Celebrate New Year's Day with us.

Diners enjoying our indulgent New Year's Day buffet in the elegant Epicurean Restaurant will be treated to the sounds of Radik and Laura on the guitar and violin.

FOR RESERVATIONS  
CONTACT 2684 4444 OR EMAIL [RESERVATIONS@ELYSIUM.COM.CY](mailto:RESERVATIONS@ELYSIUM.COM.CY)

# NEW YEARS DAY, 01.01.25 \* EPICUREAN RESTAURANT

## APPETIZERS

- ~ Smoked salmon mousse, pickled beetroot & keta
- ~ Foie gras parfait, toasted oats, winter cherry gel
- ~ Parsnip mousse, wild mushrooms, tarragon emulsion
- ~ Sweetcorn panna cotta, crab remoulade, compressed cucumber
- ~ Selection of cured charcuterie
- ~ Truffle honey & dried fruits

## SALADS

- ~ Roast heritage carrots, with harissa & rose
- ~ Potato salad with almonds & capers
- ~ Asparagus with rucola & shaved parmesan cheese
- ~ Mozzarella with sun-dried tomatoes, basil pesto
- ~ Roast root vegetable salad, truffle honey
- ~ Pasta Salad with pancetta & feta
- ~ Pumpkin salad, with artichoke & lemon
- ~ Selection of mixed garden greens & vegetables

*Dressings and condiments: tabini, tarama, tzatziki, mixed pickled vegetables*

## FROM THE FARM

- Roast duck breast, with shallots & commandaria jus
- ~ Pork loin, red cabbage, caramelized apple
- Roast chicken breast, sage & onion gnocchi
- Marinated lamb cutlets, black olive and marjoram

## FROM THE SEA

- Poached sea bream, roast fennel, orange butter sauce
- Baked cod, lobster bisque, green lip mussels, samphire

## FROM THE SOUP KETTLE

- Wild mushroom soup, truffle cream

# NEW YEARSDAY, 01.01.25 \* EPICUREAN RESTAURANT

## ACCOMPANIMENTS

- ~ Winter vegetable ratatouille
- ~ Village potatoes, shallots, bay leaf & white wine
- ~ Vichy carrots & French beans
- ~ Steamed rice with mushrooms
- ~ Creamed sweetcorn with tarragon & bacon

## CARVERY STATION

- ~ Lamb souvla
- ~ Honey glazed ham with grain mustard sauce
- ~ Roast beef sirloin

*An assortment of hot & cold sauces to accompany our carvery*

## PASTA STATION


- ~ Selection of our homemade pasta with the sauce of your choice

## CHEESE SELECTION

- ~ Selection of international and local cheeses
- ~ Dried fruits, grapes, chutneys and autumnal nuts

## A SWEET CONCLUSION

- ~ Earl Grey & bergamot opera cake
- ~ Salted caramel mille-feuille
- ~ Milk chocolate & quince supreme cake
- ~ Mandarin & lingonberry mascarpone layered cake
- ~ Maple & hazelnut pie
- ~ Walnut & vanilla cake
- ~ Hungarian somlói shots
- ~ Bitter orange & prosecco cheesecake
- ~ St. Honoré with pistachio & kataifi
- ~ Panna cotta with muscat wine & compressed grapes
- ~ Selection of chocolates
- ~ Chocolate fondue with a selection of fruits



Coffee Care

## Coffee EXPERTS

Coffee Care sets the standards in provision, service and support of professional coffee solutions in the Cyprus market.

We offer the most complete line of solutions which covers the needs of every customer, from small cafes and convenience stores with coffee-to-go service, to large scale hotels with multiple service locations and conference activity.

We support our customers with three regional centres, on a 24-hour basis. Our Coffee Care Training Center also offers a constantly expanding line of training seminars to help our customers offer a quality experience, **with consistency to pleasure.**

24-Hour Toll Free: 8000 8002  













ELYSIUM