

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.



* 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.


S.PELLEGRINO
Bring your *best*



Vassos Eliades Ltd

www.sanpellegrino.com



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

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.

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!

DISCOVER THE HIDDEN CYPRUS

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

Monday 23rd 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 27th, Saturday 28th
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

RELAX & BALANCE

VINYASA YOGA

Monday 23rd at 08:00-09:00 HRS,
Saturday 28th at 11:00-12:00 HRS,
Monday 30th 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



ΔΙΝΟΠΟΙΚΕΙΑ
ΕΖΣ
ΕΖΟΥΣΑ
EZOUSA WINERY



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CAFÉ
OCCIDENTAL

FESTIVE AFTERNOON TEA

Available from 1st of December 2024
until 3rd 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.

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!

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



Scan & Subscribe

Find us in Paphos-Nicosia-Limassol:

OUR LOCATIONS:



-25%

on selected items
PRESENTING THIS PAGE

www.wineandmore.com.cy

RESERVATIONS

For reservations, please contact us on 2684 4444 or via email at 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.

ELYSIUM'S



SPECIAL
FESTIVE
MENU

CHRISTMAS EVE GALA BUFFET

BASILICA
BALLROOM

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



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

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.

CHRISTMAS EVE, 24.12.24 * RISTORANTE BACCO

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, 25.12.24 * EPICUREAN & LEMONIA RESTAURANTS

CHRISTMAS DAY LUNCH * BUFFET

EPICUREAN & LEMONIA
RESTAURANTS

WEDNESDAY,
December 25, 2024

EPICUREAN RESTAURANT
1ST SITTING STARTS AT 12:30 HRS
2ND SITTING STARTS AT 13:15 HRS

LEMONIA PIAZZA
1ST SITTING STARTS AT 13:00 HRS
2ND SITTING STARTS AT 13:30 HRS

LAST ORDER 15:00 HRS
VENUE CLOSES AT 16:30 HRS

€110.00 PER GUEST
EXCLUDING DRINKS

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
CONTACT 2684 4444 OR EMAIL RESERVATIONS@ELYSIUM.COM.CY

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

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

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

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



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 GALA * BUFFET

BASILICA BALLROOM

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 YEARS EVE, 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 Prodrornos 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

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

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



NEW YEARS EVE, 31.12.24 * RISTORANTE BACCO

NEW YEARS EVE

RISTORANTE
BACCO



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

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

NEW YEARS DAY LUNCH * BUFFET

EPICUREAN
RESTAURANT

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 YEARS DAY, 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

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 SOUP KETTLE

- Wild mushroom soup, truffle cream

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

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.**

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