

FOUR SEASONS HOTEL

the finest on the island

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

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www.fourseasons.com.cy



Festive Menus

2024-2025



SEASONS ORIENTAL

TROPICAL RESTAURANT



Christmas Eve - Dinner Menu

Christmas Eve - Buffet Dinner



TROPICAL RESTAURANT

New Year's Day - Buffet Lunch

FOUR SEASONS BALLROOM New Year's Eve - Gala Menu

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

New Year's Eve - Dinner Menu

New Year's Eve - Buffet Dinner

SEASONS ORIENTAL

TROPICAL RESTAURANT



TROPICAL RESTAURANT

Christmas Day - Buffet Lunch



TROPICAL RESTAURANT Epiphany Day - Buffet Lunch

JANUARY



TROPICAL RESTAURANT Boxing Day - Buffet Lunch







RESERVATIONS REQUIRED



類 必 数

Adults €125 Children €90 under 12yrs

Prices include VAT

AMUSE BOUCHE

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

RED SNAPPER

Sauce Verte, Crab Cannoli, Kafir Lime

LANGOUSTINES

Asparagus, Basil Sorbet, Taggiasche Olives

PAPPARDELLE

Duck Ragoût, Truffle, Cocoa

LIME AND CORIANDER SORBET

REINDEER

Pancetta, Parsnip, Endives, Chestnuts

MANGO

Coconut Tapioca, Passion Fruit Sorbet

BAKED CHEESECAKE

Raspberry Sorbet, Lime crumble, Forest Fruit Sauce

COFFEE AND FRIANDISES





RESERVATIONS REQUIRED

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 Beans 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



Adults €125 Children €90 under 12yrs

Prices include VAT

100% PURE CHOCOLATE Chocolate Mousse, Gelato

CHINESE TEA OR COFFEE AND FRIANDISES





RESERVATIONS REQUIRED



Adults €85 Children €55 under 12yrs



BELUGA THE NOBLE VODEA

Sponsored by
TEMPO - CYPRUS

BELUGA

Cold Line

VODKA GASTRONOMIQUE

Christmas Day 25 DECEMBER 2024

GLORGE



ORGANIC SALMON

Lightly smoked, green Apple, Sturia Caviar

LOBSTER

Raviolo, Broccolini, Dashi Beurre Blanc

12:30

RESERVATIONS REQUIRED

TURKEY

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

BEEF

Mushroom Duxelles, roasted Vegetables, Veal Jus, Truffles

DOVER SOLE

Salsify, Citrus, Clam Sauce

STILTON

Juniper Berries, Port, salted Pecan

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Adults €110 Children €80 under 12yrs

Prices include VAT

CHOCOLATE

or

Caramel Ganache, caramelized Apples, Tonka Gelato

Vanilla Madagascar Sauce, Whisky Gelato

COFFEE AND FRIANDISES

CHRISTMAS PUDDING





RESERVATIONS REQUIRED



深溪

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



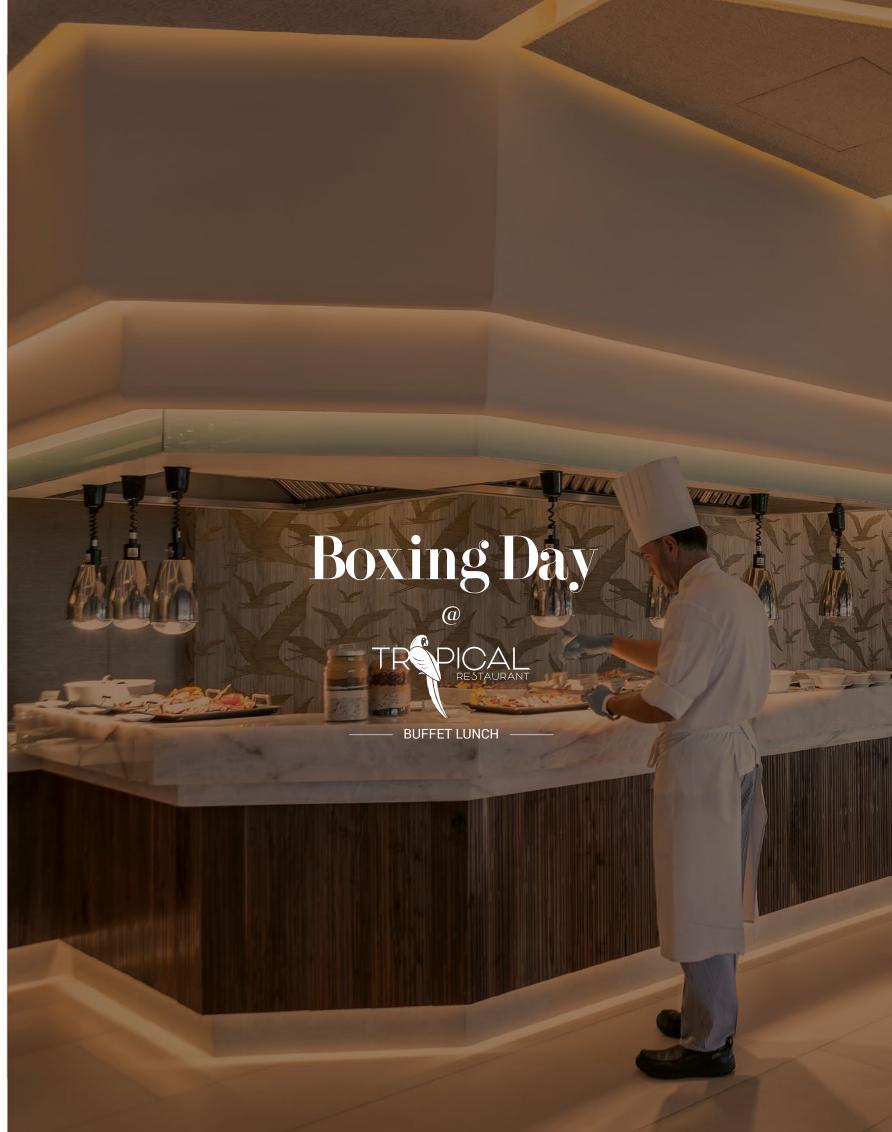




RESERVATIONS REQUIRED



Adults €105 Children €75 under 12yrs



OROBERTO COINTE

LOVE IN VERONA



Sponsored by MICHALIS DIAMONDS





RESERVATIONS REQUIRED



— 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



Adults €295 Children €220 under 12yrs



FOUR SEASONS *-BALLROOM

Sh<mark>owtime Special</mark>

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

D E C E M B E R

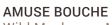
Show starts at approximately

22:00

RESERVATIONS REQUIRED



RESERVATIONS REQUIRED



Wild Mushroom Macaroon, Tartelette 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



Adults €180 Children €125 under 12yrs

Prices include VAT

RED FRUIT INSPIRATION

COFFEE AND TRADITIONAL VASILOPITA





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

20:00

RESERVATIONS REQUIRED

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

Adults €180 Children €125 under 12yrs

CHINESE TEA OR COFFEE AND TRADITIONAL VASILOPITA





RESERVATIONS REQUIRED



Adults €110 Children €75 under 12yrs









RESERVATIONS REQUIRED

Spectacular fireworks display at 19:00



Adults €125 Children €90 under 12yrs





Epiphany Day 6 JANUARY 2025

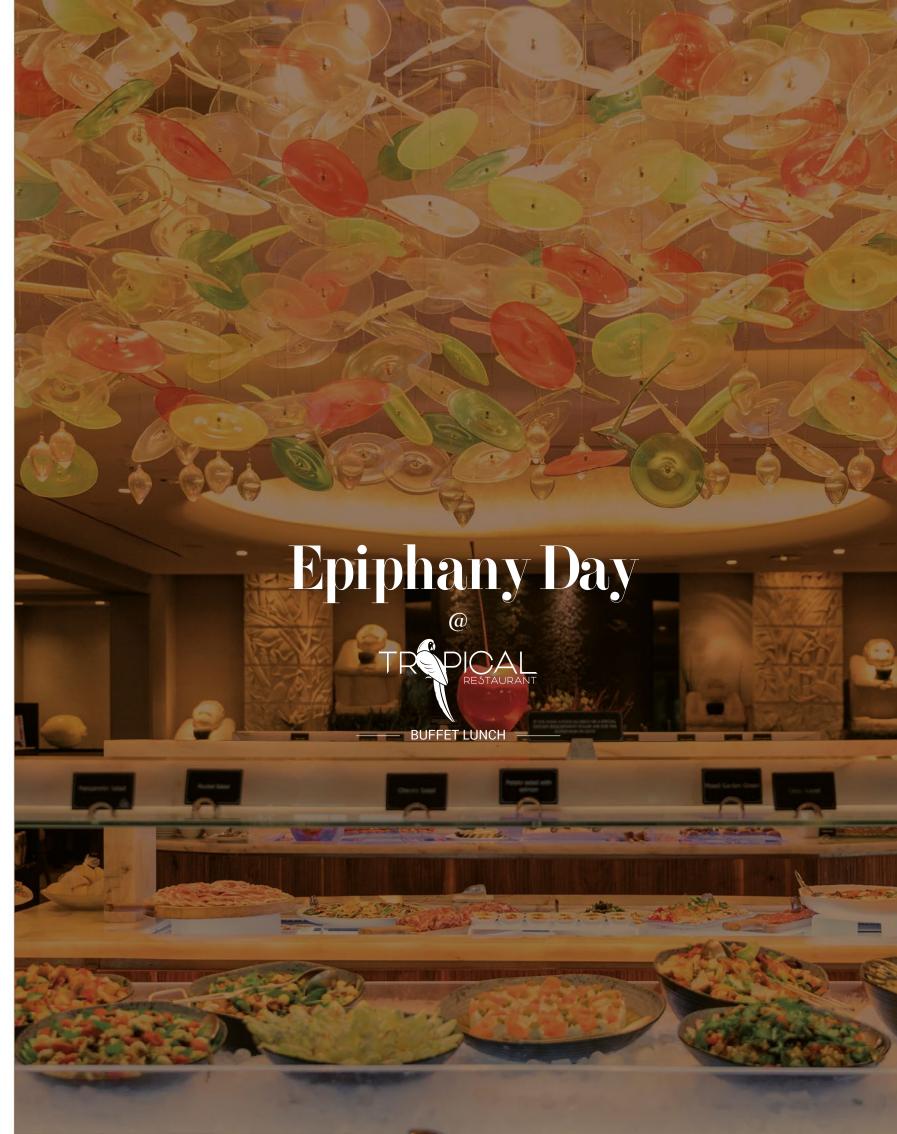


12:30 RESERVATIONS

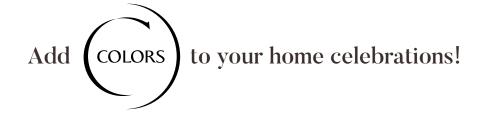
REQUIRED



Adults €90 Children €60 under 12yrs



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CAKES		
Christmas Cakes - 16x16cm square		50
Christmas Cakes - 16cm round		75
Four Seasons Signature		120
PANETTONE		
Classic		25
Chestnut - Chocolate		35
BUCHE DE NOËL CHRISTMAS YULE LOGS		
Peanut Caramel		34
Marron Whisky Cream		38
Red Velvet		36
100% Chocolate		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)	17 30	28
Macaroon Assortment (Gift Box)		30
Macaioon 4990itiliciit (Olit Dox)		30





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: 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.