



AMARA

Christmas!

The very word brings joy to our hearts.

*No matter how we may dread the rush,
the long Christmas lists for gifts and cards*

to be bought and given

--when Christmas Day comes

*there is still the same warm feeling
we had as children, the same warmth
that enfolds our hearts and our homes.*

- Joan Winmill Brown



The most magical time of the year

CREATE BELOVED NEW HOLIDAY TRADITIONS
AT AMARA LIMASSOL

This year, AMARA Limassol is keeping the magic of Christmas dreams alive with joyful merriment and celebratory events throughout the holiday season.

Delight in the glamorous festive displays and twinkling holiday lights. Indulge in a sumptuous gourmet lunch or dinner. Revel in our spectacular entertainment.

Our holiday program is set to offer a truly unforgettable holiday season, one that will make you want to linger longer and experience all that Christmas at AMARA Limassol has to offer.

We welcome you to a luxurious stay complemented by delectable holiday menus, carefully crafted by each of the prominent chefs at our world-class restaurants.

Join us for a jubilant celebration of the holidays, and let's raise a glass to magical moments, and a happy, healthy New Year!

Accommodation Packages

Looking to spend Christmas and New Year's in a luxurious setting?
Somewhere special to celebrate with loved ones and friends?
Let us be your host and look no further than the opulent
AMARA Limassol, where we have you covered.

Book one of our Christmas or New Year's packages
which includes either Christmas Lunch
or New Year's Eve Gala Dinner.

Christmas Packages

23.12.2024 - 27.12.2024

2 nights package starting from €1164.00

3 nights package starting from €1591.00

(Must include Christmas Day)

Accommodation for 2 or 3 nights on a Bed & Breakfast basis

Welcome Christmas amenities in your room

AMARA Christmas Day Buffet Lunch

10% Discount on SPA treatments

New Year's Eve Packages

29.12.2024 - 03.01.2025

2 nights package starting from €1583.00

3 nights package starting from €2010.00

(Must include New Year's Eve)

Accommodation for 2 or 3 nights on a Bed & Breakfast basis

Welcome Festive amenities in your room

AMARA New Year's Eve gala dinner (buffet of starters and desserts, selection of main course) in the ballroom with entertainment

10% Discount on SPA treatments

Terms and Conditions:

Rates are not valid in conjunction with other offers or applicable to group bookings

SPA treatment reservations are subject to availability at the time of the booking.

Gift Vouchers

If you are looking to treat your loved one to the gift of luxury, what's better than a lavish weekend getaway, a fine dining experience, or a pampering spa treatment?

AMARA's Limassol exclusive gift vouchers provide exactly that.

A range of gift vouchers are available for purchase which include:

A delicious afternoon tea experience, world renowned culinary experiences in one of our 4 branded restaurants, and spa treatments providing a holistic haven for those who want to rejuvenate mind, body, and soul.

These are all available through AMARA Limassol website
www.amarahotel.com

Festive Delights

13.12.2024 – 08.01.2025

LOBBY LOUNGE
11:00hrs – 20:00hrs

Nothing says Christmas quite like the warm, delicious scent of sweet and spicy gingerbread and cinnamon.

Indeed, a browse through AMARA Limassol Christmas delights located at our Lobby Lounge will put you straight into the holiday spirit with an array of Christmas goodies on offer.

Indulge in traditional Cypriot sweets such as melomakarona and kourabiedes, or nibble on decadent chocolate fudge and scrumptious cookies such as Vanillekipferl or Cinnamon stars.

The kiddos will love the cheery gingerbread men and the cute little gingerbread houses, and you can even complement your Christmas dinner with our selection of Christmas cakes and Yule logs.

All treats are available to wrap up and take home or as an extra special holiday gift.

The East India Company

Hotel Shops Area
10:00hrs - 19:00hrs

AMARA's Limassol collaboration with The East India Company is sure to delight tea lovers, thanks to the large variety of luxuriously elegant tea flavours to choose from. Find the perfect match that is sure to warm you up this festive season or purchase a nice tailor-made gift hamper for friends and family. Available for purchase at The East India Tea Company Shop located in the shops area of the hotel.

Mulled Wine & More

13.12.2024 – 08.01.2025

LOBBY LOUNGE & THE BAR
10:00hrs – 22:00hrs

MEMORIES AND MAGIC IS WHAT CHRISTMAS IS ALL ABOUT

This festive season, we welcome you to partake in a beloved holiday tradition at our Mulled Wine & More experience at the Lobby Lounge and The Bar.

After all, it's not Christmas without a glass of this deliciously sweet and warming drink. The holiday staple has been synonymous with Christmas celebrations for centuries, and is made with red wine, sugar, bitter orange, and spiced herbs.

Aside from delicious, mulled wine, our skilled bartenders will be whipping up a variety of warm and cozy Christmas cocktails, all of which you can sip at your leisure while enjoying the delightful holiday ambiance of AMARA Limassol.

Cheers to holiday memories that are sure to last a lifetime!

Meet Santa!

25 DECEMBER , CHRISTMAS DAY

THE ILIAKOS

11:00hrs – 12:00hrs

Join us with your kids at THE ILIAKOS and meet Santa in person.

This very important visitor who comes around once a year has one goal in mind. To bring cheer and happiness to people.

Let's find out who is on Santa's Naughty or Nice List!

The Kids Club

13.12.2024 – 08.01.2025

AMARA KIDS CLUB
10:00hrs – 19:00hrs

FESTIVE FUN FOR THE KIDDOS

Christmas is the most magical time of the year for little ones, as they anxiously await the arrival of jolly old Santa laden with gifts. This year, we've made the holidays even more fun for our young friends, jam-packed with activities and games that are sure to make sweet memories that will last a lifetime.

From 13th December to 8th January, the AMARA Kids Club will be transformed into an Elf's Village Workshop, entertaining our little guests with gift making workshops, arts and crafts, a wheel of fortune, holiday movies, dance and music classes, and so much more!

Music, Wine & Good Cheer

24.12.2024

ILIAKOS
18:30hrs – 19:15hrs

Serenade your Christmas with hymns and carols that are sure to put you and your family in the holiday spirit. The AMARA Management team invites you to share in "Festive cheer" on Christmas Eve complemented with Mulled wine and Prosecco.





Christmas Eve

24 DECEMBER 2024

It's the one night of the year when we all act a little nicer, we smile a little easier, we cheer a little more. For a couple of hours out of the whole year, we are the people that we always hoped we would be.

- Scrooged (1988)

For little ones, it's the eagerness to see what goodies Santa will bring.
For adults, it's an opportunity to enjoy oone of the array of special dishes available in our exceptional restaurants.

Matsuhisa Restaurant

À LA CARTE MENU

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Entertainment: MAGIO DUO

Beefbar Cyprus

À LA CARTE MENU

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Entertainment: DJ DIONYSIS

Nerea

À LA CARTE MENU

LUNCH

12:30hrs - 17:00 hrs

LAST FOOD ORDER 16:30hrs

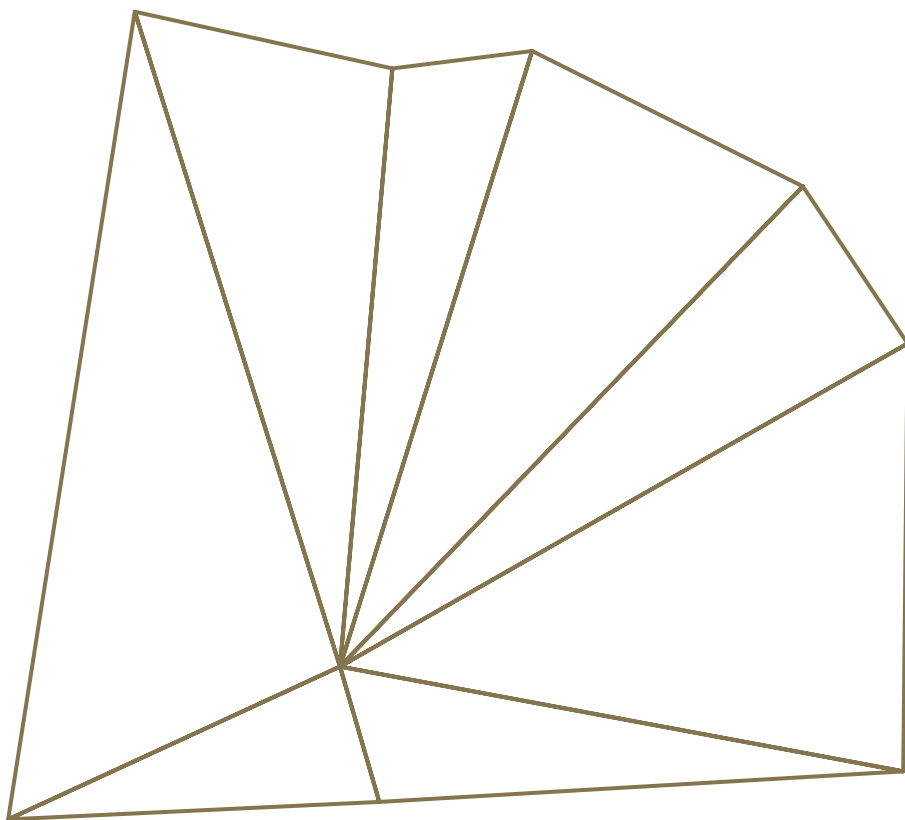
DINNER

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Christmas Day

25 DECEMBER 2024



Rejoice in the magic of Christmas day with a variety of festive feasts specially prepared by the AMARA's Limassol famed chefs. Families can start off this joyful day with a lavish buffet lunch at the TERRACE, accompanied by a Live Band playing holiday tunes.

Come nightfall, you can choose from an opulent à la carte dinner at any of our four world-class restaurants, MATSUHISA Limassol, Ristorante LOCATELLI, BEEFBAR Cyprus or NEREA, each with its own unique entertainment options.

Matsuhisa Restaurant

À LA CARTE MENU

19:00hrs - 01:00hrs
LAST FOOD ORDER 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs - 01:00hrs
LAST FOOD ORDER 23:00hrs

Entertainment: MAGIO DUO

Beefbar Cyprus

À LA CARTE MENU

19:00hrs - 01:00hrs
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Entertainment: DJ DIONYSIS

Nerea

À LA CARTE MENU

LUNCH

12:30hrs - 17:00hrs

LAST FOOD ORDER 16:30hrs

DINNER

19:00hrs - 01:00hrs

LAST ORDER 23:00hrs

The Terrace

Breakfast Room

CHRISTMAS BRUNCH BUFFET

13:00hrs - 16:00hrs

Entertainment: NEARCHOS EVANGELIOU TRIO
Magic & Mystery: Unforgettable Surprises for Kids!

The Terrace

Breakfast Room

CHRISTMAS DAY FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

LAST FOOD ORDER: 15:30hrs

Adults: €125.00 P.P 3–12 years: €62.50 P.P

Entertainment: NEARCHOS EVANGELIOU TRIO

DIPS AND SALADS

HUMMUS

Crispy leeks, sumac, EVOO.

WHITE TARARAMA

Salmon ikura, pea shoots.

MUHAMMARA

Roasted pine nuts,
fresh coriander leaves.

EGGPLANT DIP

Florin pepper, garlic,
spring onion, EVOO.

GREEK SALAD

Cherry tomatoes, cucumbers, kalamata
olives, capers, feta cheese, red onion,
oregano vinaigrette.

ROCKET SALAD

Mozzarellini, dates, pomegranates,
semi dried tomatoes, molasses
vinaigrette.

GARDEN GREEN

Goat's cheese, green peppers,
cucumbers, kale, roasted buckwheat,
caramelize chestnuts, aged balsamic
vinaigrette.

SUPER KALE

Roasted butternut squash, red
quinoa, couscous, sundried tomatoes,

sunflower seeds, charred avocado
hass, melon and champagne
vinaigrette.

BURRATINA

Compressed pears in maple
syrup, heirloom tomatoes, roasted
macadamia nuts, baby rucola, basil oil.

RED ENDIVES WITH GORGONZOLA

Truffle oil, pecans, dried figs,
grapefruit segments.

CAESAR SALAD CLASSIC

Little gem, grana padano, anchovy'
fillet, garlic croutons, caesar dressing.

TURKEY SALAD

Dried cranberries, iceberg lettuce,
roasted pine nuts,
heirloom cherry tomatoes,
mustard mayonnaise vinaigrette.

SEAFOOD

Octopus, calamari, Greek mussels, cod
fillet, salmon, fennel, dill,
lemon vinaigrette.

GRILLED EGGPLANT

Tahini dressing, semi dried tomatoes,
fresh coriander, chives.

The Terrace

Breakfast Room

CHRISTMAS DAY FESTIVE LUNCH BUFFET

DISPLAY

SMOKED AND MARINATED SALMON

Quail eggs, capperi con gambo,
pickled gherkins, saffron sauce.

POACHED DECORATED WHOLE SALMON

Thousand island sauce.

TIGER PRAWNS

Fresh lemon, sauce vierge.

OYSTERS GILLARDEAU - CLAMS - COCKLES - GREEK MUSSELS

Ponzu sauce, mignonette, fresh lemon,
tabasco sauce.

OCTOPUS CARPACCIO

Crispy salad, salmon ikura, EVOO,
quail egg.

SUSHI AND RAW FISH

SPICY TUNA

SALMON

SEA BASS

CALIFORNIA ROLL

VEGETARIAN ROLL

ACCOMPANIMENTS: Pickled ginger,
wasabi, soy sauce.

INDIVIDUAL

LOBSTER

Daikon radish tartare, teriyaki sauce.

CRAB AND AVOCADO CANNELLONI

Green apple, zucchini, crispy leeks.

DUCK LEG CONFIT

Chestnut chutney, papaya salad.

FOIE GRAS ROCHER

Commandaria wine, brandy,
roasted hazelnut, dark chocolate.

LANGOUSTINE TARTARE

Mango, cucumbers, micro basil salad,
citrus gel.

PHEASANT RILLETTES

Carrot and ginger emulsion,
green apple salad.

SOUP

CHARRED COCONUT SOUP

Chestnut cream, chilli oil.



The Terrace

Breakfast Room

CHRISTMAS DAY FESTIVE LUNCH BUFFET

CARVERY

ROASTED TURKEY

Rice and chestnut stuffing,
sage and onion.

BEEF WELLINGTON

Mushroom duxelle, spinach pancake,
puff pastry.

BARON OF LAMB

Yoghurt, garlic, tabbouleh salad.

CONDIMENTS: Chicken jus, lamb jus,
beef jus, cranberry sauce, mint sauce,
mustards.

LIVE COOKING

MUSHROOM TORTELLINI

Crispy pancetta, fresh truffle,
champagne sauce.

ASPARAGUS RISOTTO

Grana Padano, chives, micro basil

PULLED BEEF

Flour tortilla, cheddar cheese,
jalapeño pepper.

CHICKEN SHAWARMA

Lebanese pita, tahini sauce.

PRAWNS TACO

Sriracha mayonnaise,
pickled daikon radish.

PEKING DUCK

Cucumber, spring onion, hoisin sauce.

MAIN COURSES

GRILLED CORN FED CHICKEN

Chestnut cassoulet, lime zest,
fresh coriander, crispy leeks.

ROASTED GOOSE

Cabbage confit, fresh cranberries,
calvados jus.

PORK ÉMINCÉ

French mustard sauce, gherkins,
sour cream.

VEAL LOIN

Forest mushroom ragout, veal jus.

VENISON TENDERLOIN

Red endive, brussels sprouts,
parsnip purée.

SEA BASS FILLET

Fennel confit, black mussels.

FISH AND SEAFOOD COMBINATION

Salmon, octopus, calamari, scallops.

GRILLED PRAWNS

Chimichurri sauce, fresh chilli.

TRUFFLE MASHED POTATO

Truffle oil, chives.

BUTTERED NEW POTATOES

Chives, crushed black pepper.

MARINATED GRILLED VEGETABLES

Eggplant, king oyster mushroom,
zucchini, carrot, bell pepper.

STEAMED BASMATI RICE

Herb butter.

The Terrace

Breakfast Room

CHRISTMAS DAY FESTIVE LUNCH BUFFET

CHEESE AND CHARCUTERIE FROM AROUND THE WORLD

GRANA PADANO
BLUE CHEESE
CRANBERRY GOAT'S CHEESE
GRUYÈRE
MIMOLETTE
SERRANO HAM
BRESAOLA
PASTRAMI
SMOKED HIROMERI
SALAMI MILANO
CHORIZO SALAMI

ACCOMPANIMENTS: Seasonal Fresh
Fruits, Dried Fruits, Crackers, Nuts,
Grissini.

DESSERTS

INDIVIDUAL CAKES
Mango tango
Pistachio choux
Switch cream roll
Vegan chocolate cake
Peanut delight
Southern France dry cake

BIG CAKE LOGS
Bûche de Noël Marronnier
Tart Fraîzer
Val d'Orange X-mas tree cake
Caramelo Bûche de Noël
Yule log ivory banana & pineapple
Pecan dry cake

FESTIVE CORNER AND COOKIES

Christmas cake
Ginger cookies

Flogeres with prunes
Gianniotiko
Portokalópita
Karidopita milk chocolate cream
Pastellaki
Soutzouko
Loukoumia
Mince Pies
Strawberry marshmallows
Traditional sweets in syrup
Kourabiedes
Melomakarona
Vanillekipferl
Panettone
Macarons
Dry meringues
Caramel truffles
Coconut truffles

CHOCOLATE FOUNTAIN

Strawberry
Banana
Pineapple

HOT DESSERT

Christmas pudding (Hot in Rechaud)
Homemade ice cream station
Vanilla Madagascar ice cream
Strawberry sorbet
Dark chocolate ice cream
Lemon sorbet
Berry sauce
Chocolate sauce
Dark chocolate pearls
Smarties
Verona tiramisu
Raspberry verrine
Manjari verrine
Mandarin

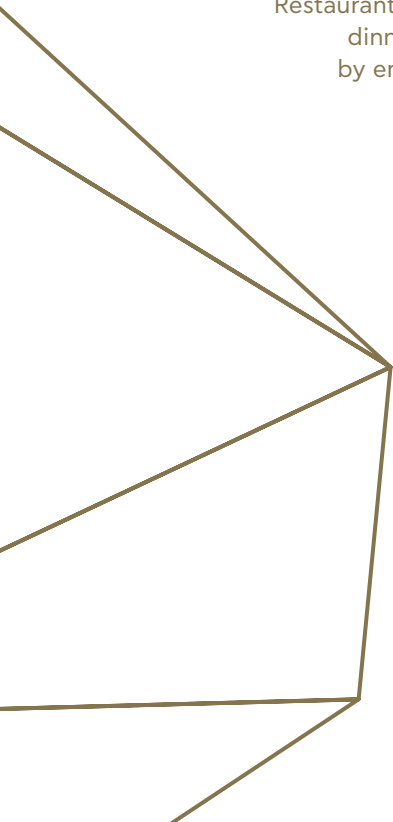


Boxing Day

26 DECEMBER 2024

Who's to say that the festivities end after Christmas Day?

Boxing Day is just as much a day to celebrate with friends and family, whether it's indulging in an array of appetizers, main courses, and rich desserts at AMARA's Limassol Boxing Day lunch buffet, or enjoying fine dining at any of our four world-class restaurants, MATSUHISA Limassol. Ristorante LOCATELLI, BEEFBAR Cyprus and NEREA Restaurant. All of these establishments offer a Boxing Day dinner with an à la carte menu, accompanied by entertainment in Ristorante LOCATELLI and MATSUHISA Limassol.



Matsuhisa Restaurant

À LA CARTE MENU

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs - 01:00hrs

LAST FOOD ORDER 23:00hrs

Entertainment: MAGIO DUO

Beefbar Cyprus

À LA CARTE MENU

BRUNCH

12:30hrs - 16:00hrs
LAST FOOD ORDER 15:30hrs

DINNER
À LA CARTE MENU
19:00hrs - 01:00hrs
LAST FOOD ORDER 23:00hrs

Entertainment: DJ DIONYSIS

Nerea

À LA CARTE MENU

LUNCH
12:30hrs - 17:00hrs
LAST FOOD ORDER 16:30hrs


Entertainment: GEORGIA CHRISTOU AND NIKOLAS MAVRESIS

DINNER
19:00hrs - 01:00hrs
LAST FOOD ORDER 23:00hrs



New Year's Eve

31 DECEMBER 2024



Ring in the New Year with the AMARA Limassol and raise a glass of champagne to a happy and healthy year ahead.

This New Year's Eve, indulge in a rich and sumptuous Gala dinner in the AMARA Limassol Ballroom for a night of revelry, and welcome 2025 on the Event Lawn for spectacular fireworks display and a glass of champagne to begin the countdown. Guests can also choose to enjoy a delectable Italian festive set menu at Ristorante LOCATELLI, or festive fusion dining from MATSUHISA's holiday set menu, BEEFBAR Cyprus or NEREA.

Matsuhisa Restaurant

SET MENU GALA DINNER

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

SET MENU GALA DINNER

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Beefbar Cyprus

SET MENU GALA DINNER

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00 hrs

Entertainment: DJ DIONYSIS

Nerea

À LA CARTE MENU

12:30hrs - 16:00hrs
LAST FOOD ORDER 16:30hrs

The Ballroom

NEW YEAR'S GALA DINNER

20:30hrs - 02:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ
OSHOW ENTERTAINMENT

Matsuhisa Restaurant

GALA DINNER

19:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Adults: €210.00 P.P 3 – 12 years: €105.00 P.P
Drinks Excluded

KING CRAB

Chili shiso salsa

~

SUSHI SELECTION

~

LOBSTER SALAD

Spicy lemon dressing

~

MIXED MUSHROOM GYOZA

Spicy soup

~

CHILEAN SEA BASS

Green apple den miso

~

WAGYU AND SCALLOPS

Aged balsamic teriyaki

~

CHOCOLATE MOUSSE

~

YUZU CREAM

~

MATCHA PISTACHIO SPONGE

Ristorante Locatelli

GALA DINNER

19:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Adults: €195.00 P.P 3 – 12 years: €97.50 P.P
Drinks Excluded

PANE CRISTALLO, TARTARE DI FASSONA E CAVIALE OSCIETRA
Crystal bread, tartare di fassona beef and oscietra caviar

~

ANGUILLA AFFUMICATA CON TUORLO AL LIMONE E ZENZERO
Smoked eel, lemon marinated yolk and ginger

~

RAVIOLINO DI CAVOLFIOR E TARTUFO BIANCO
Cauliflower raviolino with white truffle

~

COTECHINO, CAPESANTE E LENTICCHIE
Cotechino, lentils and scallops

~

RAVIOLI DI SCAMPI BOTTARGA E LIMONE CONFIT
Langoustine ravioli bottarga and lemon confit

~

BRANZINO IN CROSTA DI ERBE
Sea bass in herb crust, chicory and balsamic vinegar

~

FILETTO DI BISONTE FUNGHI E BOULANGER DI PATATE
Bison fillet with potato boulanger and wild mushrooms

~

Pre-dessert

~

SOUFFLÈ AL CIOCCOLATO, ZAFFERANO E GELATO AL ROSMARINO
Chocolate soufflé, saffron and rosemary ice cream

~

Coffee and petit fours

Beefbar Cyprus

GALA DINNER

19:00hrs – 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ DIONYSIS

Adults: €210.00 P.P 3 – 12 years: €105.00 P.P
Drinks Excluded

POMME SOUFFLÉ

Pulled Kobe beef, truffle.

~

UMAMI CAESAR SALAD

Baby gem, Caesar miso sauce,
parmesan cheese.

~

LOBSTER TACOS

Crunchy lobster tacos, cashews, satay sauce.

~

TARTARE & TARTINE

Veal bites, praline, sesame gaufrette.

~

ROCK CORN

Sweetcorn in tempura, spicy mayonnaise.

~

BAO BUN

Korean buns, jasmine tea smoked Kobe beef.

~

WAGYU FILLET MIGNON

Beefbar signature sauce,
sauce with butter, black truffle & an extract original sauce relais de Paris
potato terrine and vegetables.

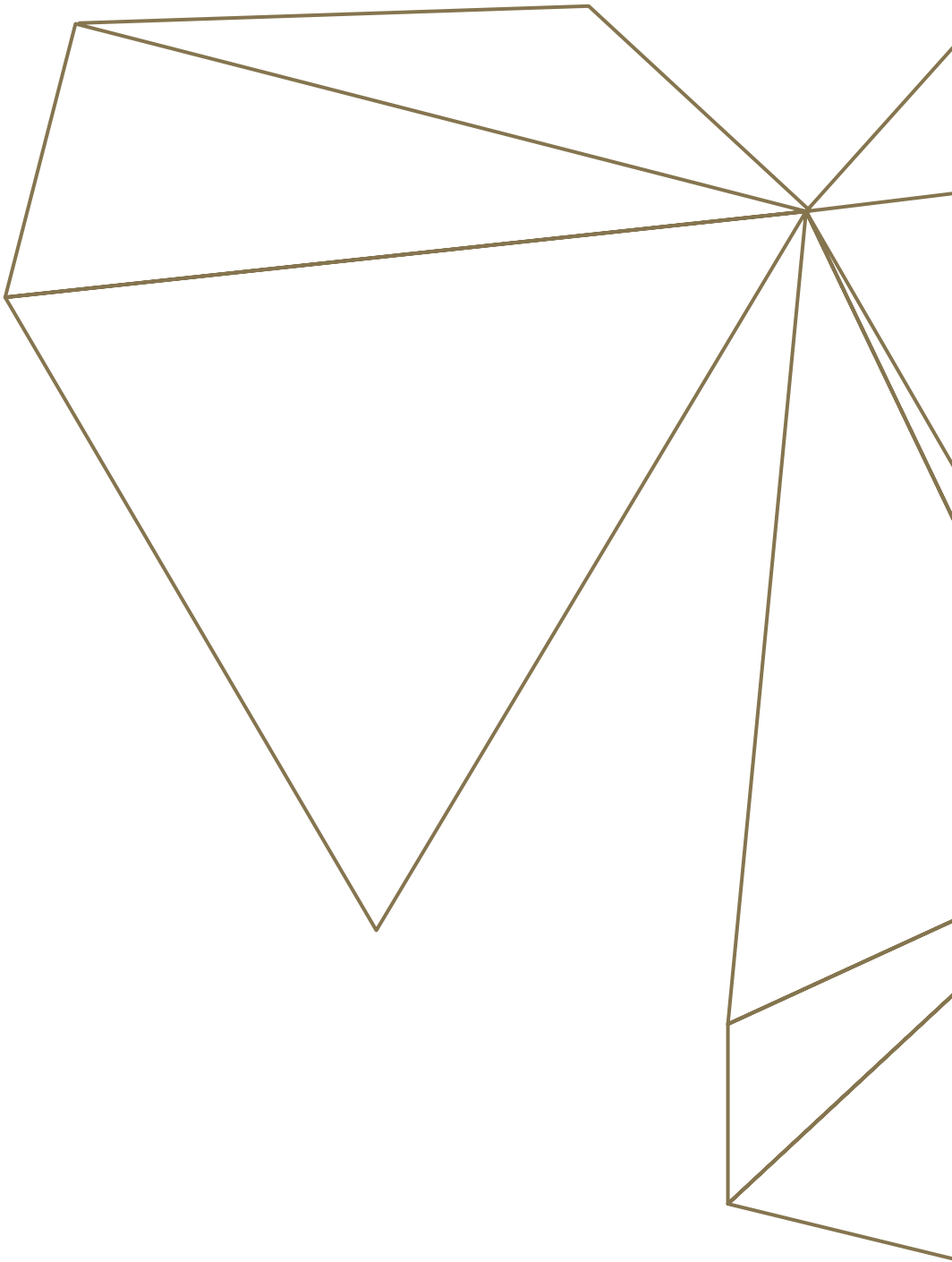
or

GINGER SEA BASS

Seabass croquette, Vegetables spaghetti
imperial soy sauce.

~

French meringue
red fruit compote,
chestnut cream



The Ballroom

NEW YEAR'S GALA DINNER

20:30hrs – 02:00hrs

Entertainment: SHOWBAND BOOMERANG & DJ
OSHOW ENTERTAINMENT

Welcome 2025 on the Events Lawn
for a spectacular fireworks display and
a glass of Champagne to begin the countdown

Adults: €300.00 P.P 3 – 12 years: €150.00 P.P

SALADS

GREEK SALAD

Tomatoes, cucumbers, bell peppers,
capers, red onion, feta cheese,
oregano vinaigrette.

ROCKET LEAVES SALAD

Baby rocket, sundried tomatoes,
pomegranate seeds, dried dates,
Grana Padano flakes, pomegranate
molasses vinaigrette.

LITTLE GEM CAESAR SALAD

Cherry tomatoes, grana Padano,
anchovy fillet, Caesar dressing.

BURRATA

Heirloom tomatoes, fresh basil,
roasted pine nuts, EVOO.

MARINATED ARTICHOKE

Grilled artichoke, semi dried tomatoes,
fresh coriander, spring onion.

KALE SALAD

Avocado, cucumbers, dried figs,
grilled papaya, mango vinaigrette.

MIDDLE EAST BELUGA LENTIL SALAD

Spring onion, Kalamata olives, cherry
tomatoes, feta cheese, raw almonds,
garlic, za`atar.

MUSHROOM SALAD

Oyster mushrooms, baby king oysters,
portobello mushrooms, enoki, shimeji,
cherry tomatoes, goat's cheese, fresh
forest herbs, mustard vinaigrette.

SPINACH SALAD

Fermented strawberries, pecans,
smoked cheese, semi dried tomatoes,
yellow peppers.

SOUP

PARSNIP WITH CHESNUTS

Maple syrup, caramelized pink
grapefruit segments, crispy leeks.

The Ballroom

NEW YEAR'S GALA DINNER

DISPLAY

SMOKED SALMON

Pickled vegetables, crispy salad,
saffron aioli.

MARINATED SALMON

Mustard seeds, fresh dill.

WILD PRAWNS

Thousand island sauce, oregano
dressing.

FOIE GRAS TERRINE

Fig chutney, caramelized orange zest.

DUCK AND QUAIL TERRINE

Dried apricot, dried prunes, melon
compress.

BALIK SALMON

Spinach, black mussels, crispy salad.

SMOKED HALIBUT AND SMOKED EEL

Capperi con Gambo, pickled onion,
Sriracha chili sauce

CALIFORNIA ROLLS

Crab, spicy salmon, tuna, prawns,
avocado.

MARINATED AND GRILLED VEGETABLES

Zucchini, bell peppers, eggplant, king
oyster mushrooms, carrots, shallots.

POACHED WHOLE DECORATED SALMON

Aioli sauce.

GREEN AND WHITE ASPARAGUS

Sliced chorizo, honey vinaigrette.

RAW FISH, SEAFOOD, AND OYSTER STATION

SALMON

SEA BASS

TUNA

SEA BREAM

LANGOUSTINES

PRAWNS

GILLARDEAU OYSTERS No 3

TSARSKAYA OYSTERS No 2

LA FINE DE CLAIRE OYSTERS

CLAMS / COCKLES / BLACK GREEK MUSSELS

ACCOMPANIMENTS: Fresh Lemon,
mignonette sauce, cucumber and
jalapeño salsa, hot sauce, horseradish
and chili, soy sauce, ponzu sauce,
wasabi.

CAVIAR STATION

OSCIETRA CAVIAR

SEVRUGA CAVIAR

SALMON IKURA

TROUT CAVIAR

BOTTARGA

ACCOMPANIMENTS: Blinis, crème
fraîche, hard boiled egg (yolk and
white), lemon wedges, savorin.



The Ballroom

NEW YEAR'S GALA DINNER

INDIVIDUAL

SCALLOP CEVICHE

Mandarin texture, fresh coriander,
chives.

KING CRAB

Mango compress, cucumber relish,
wasabi mayonnaise.

FOIE GRAS ROCHER

Dark chocolate, roasted hazelnut.

GAMBERO ROSSO CARPACCIO

Avocado texture, miso mango
dressing.

DUCK CONFIT

Buttered brioche, cranberry chutney,
crispy spring onion.

RABBIT RILLETTES

Cappuccino emulsion.

ANTIPASTI AND CHEESE

PARMA HAM

BEEF PASTRAMI

BRESAOLA

HIROMERI

ITALIAN SALAMI

STILTON BLUE CHEESE

BRIE CHEESE

GRANA PADANO

TRUFFLE PECORINO

CHEVRE CHEESE

WALNUT GOAT'S CHEESE

CHEESE WITH CRANBERRY

ACCOMPANIMENTS: Chutneys,
marmalades, dried fruits, nuts, grissini,
lavroche, crackers.

MAIN COURSES

VEAL TENDERLOIN

Veal cheeks and foie gras cannelloni,
potato pavé, salsify purée, chanterelle
mushrooms, green asparagus, Port
wine sauce.

or

SEARED HALIBUT FILLET

Leek with seaweed terrine, cauliflower
purée, smoked potato gnocchi,
champagne sauce, red chilli oil.

or

(vegan option)

CELERIAC FILLET

Glazed celeriac, celeriac and truffle
tortellini, fennel and pea gyoza,
celeriace jus.

The Ballroom

NEW YEAR'S GALA DINNER

DESSERT

INDIVIDUAL CAKES

Vegan chocolate cake
Pistachio tart
Opalys cake
Vanilla speculoos choux
Passion tropical baba
Ivory carrot cake
Chocolate crescendo cake

BIG LOG CAKES

Yule log
Tiramisu
Bûche de Noël Framboise
Caramelia strawberry X-mas tree cake
Charlotte russe
Black forest
Yuzu dry tea cake

FESTIVE CORNER AND COOKIES

Christmas cake
Ginger cookies
Flogeres with prunes
Giannotiko
Portokalopita
Karidopita milk chocolate cream
Pastellaki
Loukoumia
Mince pies
Strawberry marshmallows
Traditional sweets in syrup
Kourabiedes
Melomakarona
Vanillekipferl
Panettone
Macarons
Dry meringues
Caramel truffles
Coconut truffles

CHOCOLATE FOUNTAIN

Strawberry
Banana
Pineapple
Marshmallow

Allergen: Lactose

HOT DESSERT

Apple & raspberry crumble

HOMEMADE ICE CREAM STATION

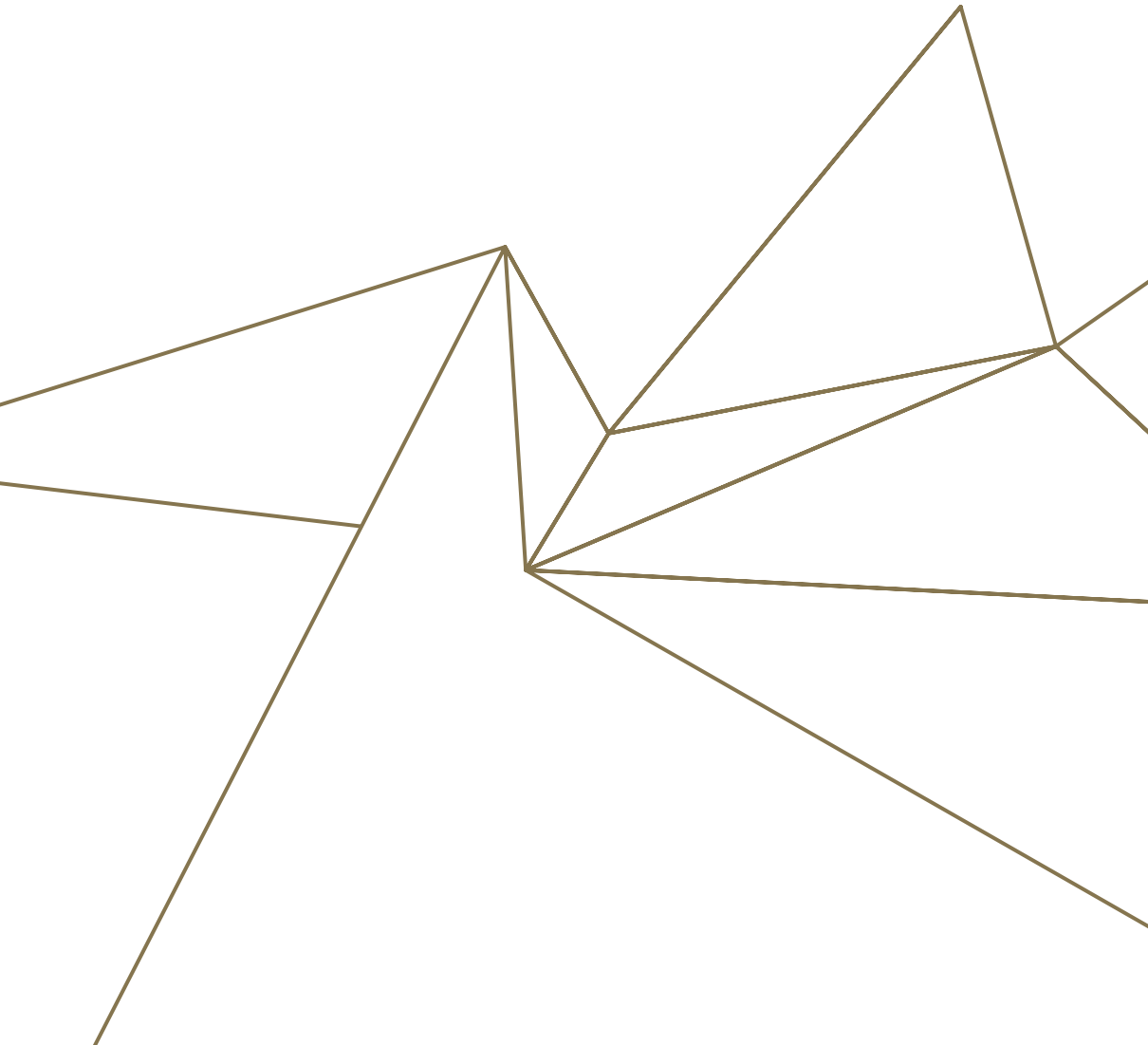
Vanilla Madagascar ice cream
Strawberry sorbet
Dark chocolate ice cream
Lemon sorbet
Berry sauce
Chocolate sauce
Caramel sauce
Streusel
Dark chocolate pearls
Smarties

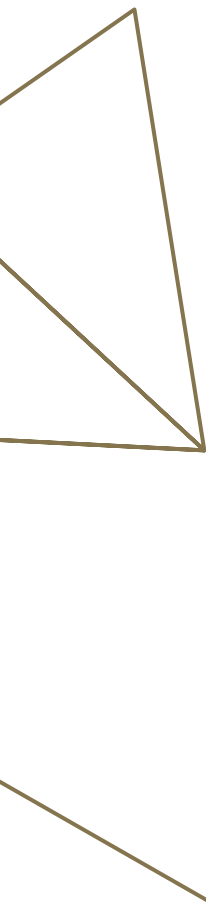
PETIT GLASSES

Julio pear cheesecake
Strawberry melba transparence
Royal
Velvety dulcey

New Year

01 JANUARY 2025





The first day of the New Year is a day of fresh starts, new resolutions, and an opportunity to keep on celebrating. We're carrying on the festive fun with an array of dining options, whether it's a lunch buffet at The Terrace or à la carte at NEREA, or a lavish à la carte dinner at any of our world-class restaurants, MATSUHISA Limassol, Ristorante LOCATELLI, or BEEFBAR Cyprus.

Matsuhisa Restaurant

À LA CARTE MENU

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: DJ ALEX

Ristorante Locatelli

À LA CARTE MENU

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

Entertainment: MAGIO DUO

Beefbar

À LA CARTE MENU

19:00hrs - 01:00hrs
LAST FOOD ORDER: 23:00hrs

ENTERTAINMENT: DJ DIONYSIS

The Terrace

Breakfast Room

NEW YEAR'S BUFFET BRUNCH

13:00hrs - 16:00hrs

Entertainment: NEARCHOS EVANGELIOU DUO

The Terrace

Breakfast Room

NEW YEAR'S FESTIVE LUNCH BUFFET

13:00hrs – 16:00hrs

Entertainment: NEARCHOS EVANGELIOU DUO

Adults: €115.00 P.P 3–12 years: €57.50 P.P

DRINKS EXCLUDED

APPETIZERS AND SALAD

HUMMUS

Crispy leeks, sumac, EVOO.

WHITE TARAMA

Salmon ikura, pea shoots.

MUHAMMARA

Roasted pine nuts,
fresh coriander leaves.

EGGPLANT DIP

Florin pepper, garlic,
spring onion, EVOO.

GREEK SALAD

Cherry tomatoes, cucumbers,
kalamata olives, capers, feta
cheese, red onion, oregano
vinaigrette.

GOAT'S CHEESE

Dates, quinoa, garden leaves,
pomegranate seeds, pink
grapefruit segments,
carob syrup vinaigrette.

HALLOUMI AND ROCKET

Dried mango, semi-dried cherry
tomatoes, couscous,
roasted pine nuts, pomegranate

molasses vinaigrette.

PRAWN AND AVOCADO

Iceberg lettuce, sundried
tomatoes, parmesan slivers,
thousand island dressing.

SUPER FOOD SALAD

Roasted buckwheat, white quinoa,
kale, roasted butternut squash,
cucumbers, orange segments,
basil vinaigrette.

ROOT VEGETABLE

Celeriac, pumpkin, salsify,
sweet potato, chive oil, walnuts,
yoghurt with raspberry dressing.

GERMAN POTATO SALAD

Bratwurst sausage, Dijon mustard,
Japanese mayonnaise,
sauce vierge.

FOREST MUSHROOM SALAD

Bell peppers, baby corn,
fresh tarragon, French mustard,
EVOO.

PASTA SALAD

Fusilli pasta, basil pesto,
baby rucola, sundried tomatoes.

The Terrace

Breakfast Room

NEW YEAR'S FESTIVE LUNCH BUFFET

DISPLAY

MARINATED GRILLED VEGETABLES

Zucchini, eggplant, carrot,
bell peppers, king oyster
mushroom.

SMOKED AND MARINATED SALMON

Quail egg, pickled onion.

POACHED DECORATED WHOLE SALMON

Thousand island sauce.

VITELLO TONNATO

Veal fillet, tuna,
mayonnaise, capers.

PRAWN PYRAMID

Fresh lemon, cocktail sauce.

RAW FISH SHELLFISH SUSHI

GILLARDEAU OYSTERS

TSARSKAYA OYSTERS

CLAMS AND COCKLES

SEA BREAM CEVICHE

LANGOUSTINES

CALIFORNIA ROLL

SPICY TUNA ROLL

SALMON ROLL

INDIVIDUAL

TUNA TATAKI

Yuzu miso dressing,
roasted sesame.

GAMBERO ROSSO CARPACCIO

Lime zest, EVOO, dill, citrus gel.

BEEF TARTARE

Egg yolk, red onion,
Dijon mustard, capers.

EGGPLANT CANNELLONI

Goat's cheese, dried tomatoes,
tahini sauce.

SOUP

SMOKED PUMPKIN

Smoked graviera cream,
vanilla crouton, chive oil.

CARVERY ANTIKRISTO

Lamb, whole range chicken,
pork belly

RIB OF BEEF

Yorkshire pudding.

SUCKLING PIG

Apple sauce.

ACCOMPANIMENTS: Chicken jus,
lamb jus, mint sauce, beef jus,
Béarnaise sauce, Tonkatsu sauce.



The Terrace

Breakfast Room

NEW YEAR'S FESTIVE LUNCH BUFFET

LIVE STATION

BEEF SLIDER

Gruyère cheese, pickled gherkins,
tomatoes, romaine lettuce.

CHICKEN QUESADILLA

Cheddar cheese, bell peppers,
red kidney beans.

RIGATONI NORMA

Eggplant, EVOO, garlic, red chili,
Grana Padano, tomato sauce.

BEEF ARAIS

Tomato salsa, tahini sauce,
pita bread.

PRAWN TEMPURA

Sweet chili sauce, black sesame.

PULLED PORK

Bao bun, cucumbers, spring onion,
fresh pineapple.

VEGETABLE GYOZA

Soy sauce.

CHAFING DISH

STIR FRIED BEEF

Black bean sauce, sesame seeds,
vegetables.

VENISON FILLET

Red endive, brussels sprouts,
parsnip purée.

CHICKEN CURRY WITH COCONUT

Root vegetable, sour cream,
sweet pickled turnip.

VEAL PICCATA PARMIGIANA

Tomato basil sauce.

RACK OF LAMB

Vegetable ratatouille,
Port wine sauce.

SALMON AND SCALLOPS

Fennel compote, truffle sauce.

PRAWN SAGANAKI

Tomato, ouzo, feta cheese.

DAUPHINOISE POTATOES

Fresh cream, Grana Padano,
egg yolk.

CYPRUS POTATOES

Tomatoes, onion, cinnamon,
black pepper corns, bay leaves.

IMAM BAYILDI

Eggplant, pine nuts, tomato.

SEASONAL BUTTERED VEGETABLES

Broccoli, cauliflower, carrot,
green beans, baby corn.

VEGETARIAN LASAGNE

Zucchini, carrot, artichoke,
mushroom, tomato.

BASMATI RICE BIRYANI

Cardamom, onion, garlic, red chilli,
tomato.

The Terrace

Breakfast Room

NEW YEAR'S FESTIVE LUNCH BUFFET

CHEESE AND CHARCUTERIE FROM AROUND THE WORLD

TRUFFLE PECORINO
STILTON
CRANBERRY GOAT'S CHEESE
GRUYÈRE
KEFALOTYRI
PARMA HAM
BRESAOLA
SMOKED TURKEY,
SMOKED HIROMERI
SALAMI MILANO
PEPPER SALAMI.

ACCOMPANIMENTS: Seasonal fresh
fruits, dried fruits, crackers, nuts,
grissini.

DESSERTS

BIG CAKES AND YULE LOGS
Strawberry field cake
Bûche de Noël cappuccino
Millefeuille
Yule log Guanaja 70%
Paris Brest pistachio
Mont blanc tart

INDIVIDUAL DESSERT

Opera
Vegan chocolate tart
Banoffee tart
Pavlova
Royal
Orelys 35% coconut gâteau
Caramel brownies

FESTIVE CORNER AND COOKIES

Christmas Cake
Baklava
Souroto

Giannotiko
Portokalopita
Karidopita milk chocolate
Pastellaki
Soutzouko
Loukoumia
Bergamot in syrup
Walnut in syrup
Kourabiedes
Melomakarona
Vanillekipferl
Panettone
Yogurt truffles
Crunchy truffles
Macarons
Dry meringues
Mince pies
Strawberry marshmallows

PETIT GLASSES

Avola
Super nova
Kepala pineapple
Crème brûlée

CHOCOLATE FOUNTAIN

Strawberry
Banana
Pineapple

HOT DISH

Apple & raspberry crumble

ICE CREAM STATION

Vanilla Madagascar ice cream
Strawberry sorbet
Dark chocolate ice cream
Lemon sorbet
Berry sauce
Chocolate sauce
Caramel sauce
Streusel
Dark chocolate pearls
Smarties





Spa Festive Packages

While the holiday season is filled with joyful revelry and extravagant rendezvous, sometimes it's easy to get overwhelmed with such a jam-packed schedule. That's why we've created the perfect escape from the hectic bustle of Christmas shopping and preparations with our Festive Spa Packages. Step into a world of tranquility and treat yourself to some much-needed pampering, just in time for the holidays.

The AMARA Spa offers a unique selection of luxurious treatments to relax and rejuvenate the mind and body. Enjoy our complimentary facilities, including our thermal experience, aroma saunas, whirlpool in the indoor pool area, as well as the gym.

Please pre-book your treatment with the AMARA Spa
reception on extension 2301

or

via email at spa@amarahotel.com

Holiday Glow

ENDOSPHERE TRANSFORMATION:

Get ready for the New Year with our exclusive Holiday Glow Endosphere Treatment. This festive season, transform your body through a powerful combination of lymphatic drainage, vascularization, remodelling and toning. Our state-of-the-art Endosphere therapy enhances circulation, reduces cellulite, and promotes overall wellness, ensuring you step into the New Year looking and feeling your absolute best. Embrace the holidays with a rejuvenated, radiant body that's ready for all the festivities and beyond.

FACE THERAPY

€70.00 FOR 45 MINUTES

BODY THERAPY

€100.00 FOR 45 MINUTES

Winter Radiance

CRYO FACIAL

Be ready for the holidays and the New Year with our Winter Radiance Cryo Facial! Featuring the advanced Cryo stick Pro Formula, this treatment revitalizes your skin, reduces puffiness, and enhances your natural glow. Experience the festive season with a refreshed and radiant complexion that's perfect for all your celebrations.

€110.00 for 60 MINUTES

Festive Glow

DETOX PACKAGE

Indulge in our festive package to refresh and renew your body. Start with a Detoxifying Body scrub to exfoliate and cleanse your skin deeply. Complement this with a Lymphatic Drainage massage to boost your body's natural detoxification process and reduce water retention. This duo will leave your skin smooth, refreshed, detoxified and feeling your best for the holidays.

Detoxifying Body Scrub
Lymphatic Drainage Massage

€180.00 for 90 MINUTES

Holiday Cheer

RETAIL PACKAGE

Enjoy a festive 25% discount on selected items in our Holiday Cheer Retail Package! Discover a curated selection of premium products perfect for pampering yourself or gifting to loved ones. This limited-time offer includes luxurious skincare, rejuvenating bath essentials, and exclusive wellness items, all designed to help you and your loved ones embrace the festive spirit with glowing health and happiness.



My true love
gave to me!

FANTASTIC RETAIL DEALS AND GIFT IDEAS
IN OUR BOUTIQUE!



A M A R A

RESERVATIONS

We welcome your inquiries and reservations for Restaurant Bookings at +357 2544 2222 or via email at restaurants-booking@amarahotel.com

Our Reservation Team will be happy to assist you in making your reservations for our festive events.

Please note that in order to confirm your booking, full pre-payment will be necessary. We can assist you with this by sending a JCC link or this can be done at the hotel directly.

BOOK YOUR STAY

www.amarahotel.com

DRESS CODE

Smart casual for all dining rooms
(Distressed jeans and sleeveless shirts are not allowed)

GALA DINNER DRESS CODE

Elegant Formal

PRICING POLICY

Prices include all Taxes & VAT

Please note that the management of the hotel reserves the right to alter or cancel any part of this program if necessary.

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AMARA