



festive program



GUESTS' COCKTAIL RECEPTION

KALYPSO RESTAURANT Buffet or À la carte

THE GRILL ROOM RESTAURANT À la carte

RENDEZ-VOUS @ ATHINA LOUNGE Live Music



GUESTS' COCKTAIL RECEPTION

KALYPSO RESTAURANT Buffet or À la carte

THE GRILL ROOM RESTAURANT À la carte

RENDEZ-VOUS @ ATHINA LOUNGE Live Music



KALYPSO RESTAURANT

Festive Buffet

CHRISTMAS EVE GALA DINNER @ THALASSA RESTAURANT Gala Dinner Set Menu

THE SHOW GOES ON... @ ATHINA LOUNGE



KALYPSO RESTAURANT

Festive Buffet

NEW YEAR'S EVE CELEBRATION @ DEMETRA BALLROOM

RENDEZ-VOUS @ ATHINA LOUNGE Live Music



BUBBLE BREAKFAST @ KALYPSO RESTAURANT

SANTA CLAUS IS COMING!!!

CHRISTMAS DAY BUFFET LUNCHEON

KALYPSO RESTAURANT

Festive Buffet

THE GRILL ROOM RESTAURANT

À la carte

RENDEZ-VOUS @ ATHINA LOUNGE

Live Music



GOOD MORNING 2026 !!! @ KALYPSO RESTAURANT

NEW YEAR'S DAY @ DEMETRA BALLROOM

Buffet Luncheon

KALYPSO RESTAURANT

Buffet or À la carte

THE GRILL ROOM RESTAURANT

À la carte

THE SHOW GOES ON... @ ATHINA LOUNGE

Live Music



BOXING DAY @ KALYPSO RESTAURANT

Buffet & À la carte

KALYPSO RESTAURANT

THE GRILL ROOM RESTAURANT

À la carte

RENDEZ-VOUS @ ATHINA LOUNGE

EPIPHANY DAY @ KALYPSO RESTAURANT Buffet Lunch



AFTERNOON TEA WITH LIVE PIANO @ ATHINA LOUNGE 16:00 - 19:00



@ ATHINA LOUNGE

18:00 - 18:30

The Management of the Hotel invites you to a Festive Christmas Cocktail Reception at our **Athina Lounge**. Join us for a glass of Champagne or Glühwein.

> KALYPSO RESTAURANT 18:30 - 22:00

Buffet or à la carte (depending on final restaurants activities program)

THE GRILL ROOM RESTAURANT À LA CARTE

18:30 - 22:00

Prime cuts grilled to perfection are the trademark of our à la carte dinner menu. In the company of friends and family, every meal becomes a celebration to highlight the holiday season.

Children under 8 yrs are welcome during 1st sitting until 21:15 hrs

RENDEZ-VOUS @ ATHINA LOUNGE 20:00





18:30 - 22:00

Festive Buffet or à la carte (depending on final restaurants activities program)

Entertainment: Live Duo

Adults: **€85.00** Children: **€42.50** (4-12 yrs)

CHRISTMAS EVE GALA DINNER @ THALASSA RESTAURANT 19:00

Celebrate Christmas Eve with an exclusive 7-course gala menu consisting of the most traditional dishes that our Executive Chef and his team have prepared for this special occasion. Start the festivities with a glamorous evening of celebration full of elegance and style at our **Thalassa Room**.

Live Entertainment

Adults: **€125.00** Children: **€62.50** (4-12 yrs)

THE SHOW GOES ON... @ ATHINA LOUNGE 20:00

The night is still young at the **Athina Lounge**.

Join our **resident band** for an entertaining evening until the early hours.





SALADS Three colored tomato carpaccio with burrata cheese
& COLD Chicory with gorgonzola cheese, pears and hazelnuts

APPETISERS Rocket salad, pomegranates, parmesan and pinenuts

Caesar gem salad with crispy pancetta

Baby spinach salad with truffle pecorino, truffle vinaigrette

Seefeed Jambalaya

Seafood Jambalaya

Baked beetroot salad, gorgonzola and clementines

Seafood salad with celery and fennel

New potato, marinated herrings, sweet pickles

Avocado and crab salad, coriander and ginger

Oven-baked mushrooms with 5 spices and olive oil

Apple and celery salad cake

COLD Chicken liver parfait, commandaria jelly
DISPLAYS Country pates and terrines

Beef carpaccio with mustard condiment and truffles

Tuna carpaccio with Mediterranean herbs Home oak-smoked salmon medallions

Prosciutto di Parma
Pork and cranberry pie
Whole turkey, cold turkey
Variety of sushi rolls

CHEESES Large variety of selected cheeses

Chutneys and jams

SOUP Cream of mushroom soup, croutons

HOT Honey-glazed pork belly, parsnip purée

SPECIALTIES Slow-cooked lamb saddle, eggplant caponata

Beef tenderloin, wild mushroom sauce

Pan-fried salmon, baby spinach, saffron sauce Veal cheeks, celeriac, veal jus

Crab cakes, mango-cilantro relish

Prawns with seafood fregola and fennel

Wild mushroom risotto, parmesan

Duchess potatoes

Brussels sprouts and carrots
Egg-fried vegetable basmati rice
Shrimp dumplings, soy ginger sauce

CARVING Honey-glazed gammon, orange star anise sauce

Slow-roasted beef chunk eye roll, béarnaise

DESSERTS Wide selection of seasonal sweets



AMUSE

Salmon tartare, caviar

Pumpkin, reblochon cheese

DUCK FOIE GRAS

Apple, panettone, cinnamon

LOBSTER

Ravioli, bisque, parsnip

PIGEON

Juniper Berries, beetroot, truffles

SORBET

Timut pepper, passion fruit

BEEF WELLINGTON

Potatoes, asparagus, veal jus

EQUILIBRE CHOCOLATE

Red fruits cream, raspberry gelato

COFFEE

Friandises





BUBBLE BREAKFAST @ KALYPSO RESTAURANT 07:00 - 11:00

What a great way to toast and start this special day! Enjoy a buffet breakfast at the **Kalypso Restaurant** accompanied by a glass of sparkling wine.

SANTA CLAUS IS COMING!!!

11:30

Let's welcome Santa Claus at the Amathus, bringing surprise gifts for all our young guests. Children can meet with Santa at the **Athina Lounge** and share their hearts' desire and take a photo full of memories that will last for a lifetime.

CHRISTMAS DAY @ DEMETRA BALLROOM LUNCHEON BUFFET

13:00

The celebrations continue at **Demetra Ballroom**, where a festive buffet menu is presented with a splendid variety of local and international temptations and traditional specialities, complemented by the tunes of our **resident band** that will certainly make your Christmas Day a memorable one!

Adults: **€130.00** Children: **€65.00** (4-12 yrs)

Booking is required by 13:00 hours of Tuesday, 23^{rd} December 2025

KALYPSO RESTAURANT FESTIVE BUFFET

18:30 - 22:00

(depending on final restaurants activities program

Entertainment: Live Duo

Buffet:

Adults: **€65.00** Children: **€32.50** (4-12 yrs)

THE GRILL ROOM RESTAURANT À LA CARTE

18:30 - 22:00

Prime cuts grilled to perfection are the trademark of our à la carte dinner menu. In the company of friends and family, every meal becomes a celebration to highlight the holiday season.

Children under 8yrs are welcome during 1st sitting until 21:15 hrs

RENDEZ-VOUS @ ATHINA LOUNGE 20:00





APPETISERS

SALADS & Mixed garden greens, pomegranate, pumpkin seeds, pears

Chicory with blue cheese, pears, walnuts

Avocado cake, prawns and crab

Crispy duck salad, exotic fruit dressing, seasonal fruits

Caesar chicken, parmesan flakes, crispy pancetta

Mixed greens with sesame salmon, quail eggs, spring onions

Grilled vegetable antipasti, balsamic glaze, parmesan slivers

Forest mushrooms with fresh herbs

Apple and celery salad, raisins, smoked turkey, walnuts

Oven-dried tomatoes and burrata mozzarella with roasted pine nuts and basil pesto

Beetroot with marinated herrings, sour cream

Quinoa salad, fresh fruits, cottage cheese, orange dressing

COLD Duck and pork rillettes

DISPLAYS 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 ceviche

Whole poached salmon

Dressings and condiments

CHEESES Wide variety of selected cheeses

Marmalades and nuts

SOUP Cream of pumpkin soup, cheese croutons

HOT Pan-roasted veal medallions, foie gras

SPECIALTIES 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

Halibut, pak choy, green curry sauce

Sautéed shrimp saganaki, fennel and baked feta

Salmon ravioli, dill cream sauce

Wild mushroom risotto and truffles

Potatoes au gratin

Lasagna Bolognese

Seasonal vegetables

Melitzanokeftedes with pine nuts, yogurt sauce

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



BOXING DAY BUFFET LUNCH @ KALYPSO RESTAURANT FESTIVE BUFFET & À LA CARTE

12:30 - 15:00

Christmas is still in the air. Enjoy a Festive Buffet Menu with specialities from all around the world. For those who would like to have a lighter meal, an à la Carte menu is available.

Adults: **€90.00** Children: **€45.00** (4-12 yrs)

18:30 - 22:00

Buffet or à la carte (depending on final restaurants activities program)

THE GRILL ROOM RESTAURANT À LA CARTE

18:30 - 22:00

The ideal dining option for a romantic dinner, in an ambiance of refined elegance, stunning views of the Mediterranean and superb service. The eclectic à la carte menu is sure to satisfy the most discerning taste palette and to lure diners to embark on a mouth-watering journey of contemporary and gourmet dining.

Children under 8yrs are welcome during 1st sitting until 21:15 hrs

RENDEZ-VOUS @ ATHINA LOUNGE 22:00





GUESTS' COCKTAIL RECEPTION @ ATHINA LOUNGE 18:30 - 19:00

The Management of the Hotel invites you to a Festive Christmas Cocktail Reception at our **Athina Lounge**. Join us for a glass of Champagne or Glühwein.

18:30 - 22:00

Buffet or à la carte (depending on final restaurants activities program)

THE GRILL ROOM RESTAURANT À LA CARTE

18:30 - 22:00

The ideal dining option for a romantic dinner, in an ambiance of refined elegance, stunning views of the Mediterranean and superb service. The eclectic à la carte menu is sure to satisfy the most discerning taste palette and to lure diners to embark on a mouth-watering journey of contemporary and gourmet dining.

Children under 8yrs are welcome during 1st sitting until 21:15 hrs

RENDEZ-VOUS @ ATHINA LOUNGE 20:00





KALYPSO RESTAURANT BUFFET

18:30 - 22:00

A festive buffet will be available at the Kalypso Restaurant, along with a live duo to entertain guests.

Entertainment: Live Duo

Buffet:

Adults: **€95.00**

Children: **€47.50** (4-12 yrs)

NEW YEAR'S EVE CELEBRATION @ DEMETRA BALLROOM BUFFET

20:00

Our Ballroom is dressed up in a festive ambience to celebrate the arrival of **2026**. This year our Executive Chef proudly presents an exquisite Festive Buffet Menu.

Live music and a sparkling entertaining show

Adults: **€220.00**

Children: **€110.00** (4-12 yrs)

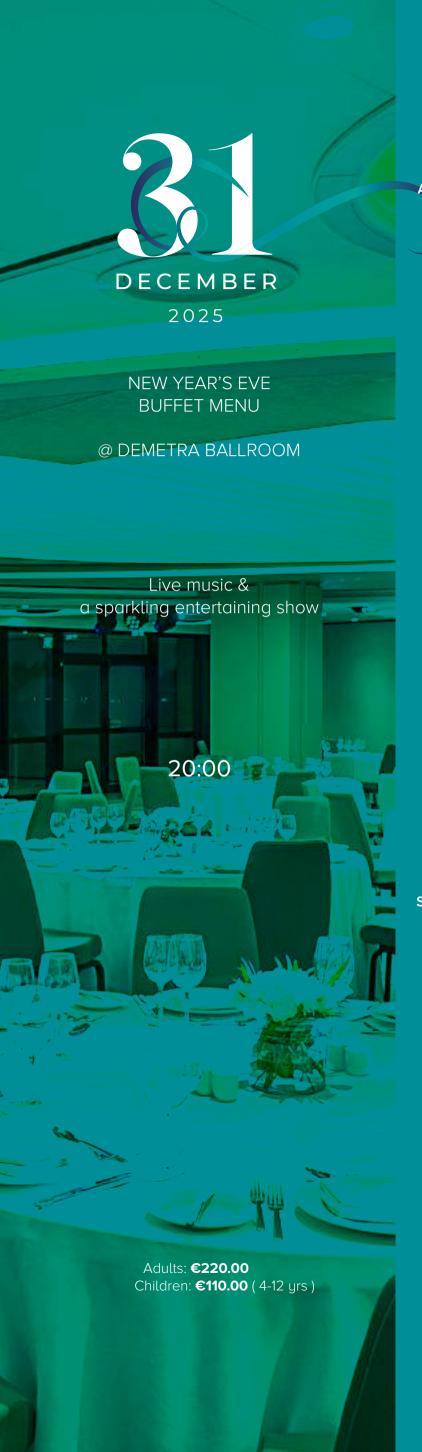
Booking is required by 13:00hrs of Tuesday, 30^{th} December 2025

RENDEZ-VOUS @ ATHINA LOUNGE 23:00

It's show time and our **Athina Lounge Band** promises an exciting entertaining evening until the early hours.

Cover charge: €30.00 / person (applicable for non-residents)





SALADS Shrimp and avocado salad, cherry tomatoes, citrus dressing & COLD Caesar salad with grilled chicken, parmesan, sucrine lettuce

APPETISERS Colored tomatoes, burrata mozzarella and basil

Asian noodle salad with vegetables, sesame seeds, soy ginger dressing

Seafood Jambalaya

Red and yellow beetroots, green apples, goat cheese and wild berries

Baby spinach, crab, vegetables, yuzu dressing

Colored quinoa salad, seasonal fruits, baked feta

Crispy green salad, fresh tuna sashimi, wakame, sesame seeds

Couscous salad, cucumber, parsley, red onion, mint, pomegranates

and almonds

Garden greens, poached pear, walnuts, gorgonzola

Green bean salad, fennel, porcini and truffles

COLD Fresh oysters, mussels, clams on ice

DISPLAY Steamed prawns on ice

Sushi and sashimi display

Sasin and Sasinin display

Home oak-smoked salmon medallions

Fish and seafood terrines

Smoked tuna carpaccio, mustard, crispy fennel

Poached white and green asparagus, eggs Beef carpaccio, parmesan, baby rocket

Seabass ceviche, avocado and mango

Salmon confit, celeriac

Tuna tataki, unagi

CHEESES Ultimate selection of fine cheeses

Marmalades and chutneys

SOUP Cream of wild mushrooms and chestnut

HOT Veal fillet, white asparagus, veal jus

SPECIALTIES Slow-cooked reindeer, glazed chestnuts, juniper berry jus

Pan-fried fillet of halibut, pak choi, shellfish jus

Roast rack of lamb with fresh herbs, lamb jus

Prawns with spring onions and oyster sauce

Corn-fed chicken breast stuffed with porcini and truffles, chicken jus

Scallops, celeriac, red pepper condiment

Homemade seafood roll

Roasted new potatoes with fresh herbs

Selected seasonal vegetables

Vegetable basmati rice

Porcini & ricotta cheese ravioli

CARVING Beef Wellington, port wine sauce

Stuffed whole salmon with spinach and pine nuts, basil cream sauce

DESSERTS Wide selection of seasonal sweets





GOOD MORNING 2026!!! 07:00 - 11:00

What better way to begin the New Year than a glass full of bubbles! Here, at the Kalypso Restaurant, the breakfast spectacle continues for the early birds too!!

NEW YEAR'S DAY @ DEMETRA BALLROOM LUNCHEON BUFFET

13:00

Celebrating the New Year continues @ Demetra Ballroom with a spectacular array of gastronomic delicacies!

Live Entertainment

Adults: **€110.00** Children: **€55.00** (4-12 yrs)

Booking is recommended by 13:00 hrs of Wednesday, 31st December 2025

18:30 - 22:00

Buffet or à la carte (depending on final restaurants activities program)

THE GRILL ROOM RESTAURANT À LA CARTE

18:30 - 22:00

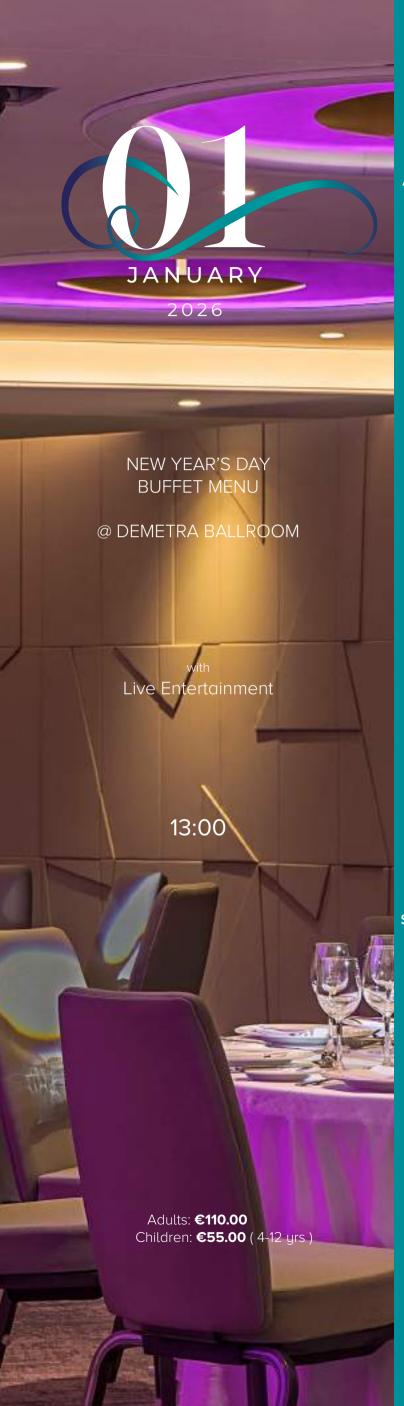
Prime cuts grilled to perfection are the trademark of our à la carte dinner menu. In the company of friends and family, every meal becomes a celebration to highlight the holiday season.

Children under 8yrs are welcome during 1st sitting until 21:15 hrs

THE SHOW GOES ON..., @ ATHINA LOUNGE 20:00

The night is still young in the **Athina Lounge**. Join our **resident band** for an entertaining evening until the early hours.





SALADS Shrimp, crab and avocado cake

& COLD Chicory red and green, grilled pears, stilton mouse, hazelnuts

APPETISERS Caesar salad with grilled chicken, parmesan, sucrine lettuce

Colored tomatoes, burrata mozzarella and basil

Asian noodle salad with vegetables, sesame seeds, soy ginger dressing

Seafood jambalaya

Red and yellow beetroots, green apples, goat cheese and wild berries

Baby spinach, crab, vegetables, yuzu dressing

Colored quinoa salad, seasonal fruits, baked feta

Crispy green salad, fresh tuna sashimi, wakame, sesame seeds

Couscous salad, cucumber, parsley, red onion, mint, pomegranates and almonds

Garden greens, poached pear, walnuts, gorgonzola

Demidoff salad cake

COLD Fresh oysters /mussels/clams on ice

DISPLAY Steamed prawns on ice

Sushi and sashimi display

Home oak smoked salmon medallions

Fish and seafood terrines

Smoked tuna carpaccio, mustard, crispy fennel

Poached white and green asparagus, eggs

Beef carpaccio, parmesan, baby rocket

Seabass ceviche, avocado and mango

Salmon confit, celeriac

Tuna tataki, unagi

CHEESES Ultimate selection of fine cheeses

Marmalades and chutneys

SOUP Cream of parsnip soup, crispy pancetta

HOT Beef tenderloin, wild mushrooms, veal jus

SPECIALTIES Iberico pork neck, glazed chestnuts, mushrooms, bacon, star anise

Pan-fried fillet of Chilean seabass, fennel and leek ragout, shellfish bisque

Roast rack of lamb with fresh herbs, lamb jus

Prawns saganaki, fennel and baked feta

Roasted duck, pumpkin and cinnamon ragout, citrus black peppercorn

Salmon confit, carrot and ginger mousse, clam sauce

Chicken with green coconut curry, lemongrass

Seafood risotto, lime, dill

Mussels mariniere

Duck pancakes, vegetables and hoisin sauce

Gratin dauphinoise

CARVING Whole roasted lamb, rice stuffing with nuts

DESSERTS Wide selection of seasonal sweets





EPIPHANY DAY @ KALYPSO RESTAURANT BUFFET LUNCH

12:30 - 15:00

Epiphany Day Buffet Lunch

Adults: **€75.00**

Children: **€37.50** (4-12 yrs)





AFTERNOON TEA WITH LIVE PIANO @ ATHINA LOUNGE

16:00 - 19:00 Daily

Our Chef Pâtissier will offer you a rich selection of finger sandwiches, tea pastries and sweets. Accompany your festive delights with an exclusive variety of herbal teas or a freshly brewed cup of coffee or a glass of sparkling wine.

Live Piano Music

Standard: €49.00
Premium: €59.00*
prices are for two persons
(*addition of one glass of Prosecco per person)



GENERAL INFORMATION

The Management of the Hotel reserves the right to alter or cancel any part of this program, if necessary, without prior notice.

For more details concerning the weekly activities and restaurants operation please consult the Reception.

Kindly note that restaurant reservations are recommended.

ESPECIALLY FOR KIDS

The **Pelican Kids Club**'s program of activities for children aged 4-12 yrs has it all: games of all kinds, stretching and exercising fun, seasonal arts & crafts from handmade masks to mosaics and creative cards. Festive dinner parties and a visit from Santa on Christmas Day are holiday highlights that your kids won't want to miss.

All prices quoted are in Euro and include all applicable taxes.

For information & reservations please contact: **25 832 000**





