



Dear Friends,

It brings us immense joy to welcome you to the most delightful time of year here at Elysium. We are truly grateful that you've chosen to celebrate this festive season with us.

Our passionate team has been hard at work crafting a truly memorable holiday experience—one filled with warmth, joy, and the kind of magic that makes every moment special. To us, Christmas is a cherished season of reflection, togetherness, and the timeless belief in wonder and joy.

We've thoughtfully designed our Christmas and New Year's offerings with your enjoyment and comfort at heart. From the shimmering holiday décor that sets the tone for an elegant retreat, to specially designed festive menus and a wide array of events, our celebrations are designed to delight.

We invite you to read on and discover what we've prepared for you this holiday season at your home away from home. We look forward to creating unforgettable memories with you.

Warmest wishes,

Christos Papamiltiadous
General Manager

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




S. PELLEGRINO
Bring your *best*



Vassos Eliades Ltd

www.sanpellegrino.com



GIFT VOUCHERS

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

The Elysium's exclusive Gift Vouchers offer precisely that.

These bespoke vouchers can be tailored to your desires, 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.

elysium-hotel.com

THE OPIUM SPA

FESTIVE SPARKLE PACKAGES

Forsake the chaos of last minute Christmas shopping and preparations, and step into our sanctuary of serenity instead.

Spoil yourself or a loved one with one of our Opium Health Spa special treats, designed to pamper and promote total wellbeing. Let your festive sparkle shine!

These packages have been carefully crafted to make you feel fabulous this Christmas. As an extra treat, you will receive a free ESPA product as a gift to take home, and enjoy a hot festive drink following your treatment in our relaxation room!

The Opium Health Spa offers a unique selection of luxurious treatments to relax and rejuvenate the mind and body. Enjoy our complimentary facilities, including sauna and indoor pool, operational between 07:00 and 20:00hrs

Please pre-book your treatment
with the Opium Health Spa Reception on extension 5013
or via email at spa@elysium.com.cy

FESTIVE SPA TREATMENTS

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

FESTIVE GLOW 120 minutes – €235

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

WINTER WARMER 120 minutes – €235

Full Body,
Relaxing Hot Stone Massage

Express Facial & Head Massage

Complimentary ESPA Gift

TIME TO SPARKLE 100 minutes - €82

Opium Spa Manicure

Wash & Blow Dry

RELAX & BALANCE €15 per person, per class

Vinyasa Yoga Classes

MONDAY 22ND DECEMBER
17:00-18:00 HRS

SUNDAY 28TH DECEMBER
10:00-11:00 HRS

MONDAY 29TH DECEMBER
17:00-18:00 HRS

Advance bookings are required via the Opium Spa Reception at ext.5013

ANGELS KIDS CLUB *Fun*

Children are invited to come and play under our experienced staff members' watchful eye.

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 programme of seasonal activities, including crafts and games is available at Angels Kids Club, which welcomes children aged 3 to 12.

For younger guests aged 4months to 3years we also have the option of our Angels Creche.*

Places are limited and pre-booking essential, so we highly recommend booking your creche session in advance, via the Angels Kids Club.

The above services are available solely to guests of the Elysium. Please see our program for opening hours.

*additional charges apply

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 and share your photos with your friends!

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

TUESDAY 23RD DECEMBER 2025
& TUESDAY 30TH DECEMBER 2025, 10:00 HRS
MEET IN THE LOBBY AT 09:45 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 are required. Book via Guests Relations on ext. 7003
48 hours prior to the event

Meet locals **THROUGH ARTS**

Create your own pottery piece with the Artisan Mr. Kostas and learn about Cypriot crafts with a local potter.

€10 per person

Reservations are required. Book via Guests Relations on ext. 7003
48 hours prior to the event

Sculpt, Tone & Renew your Body **WITH MAT PILATES**

MONDAY 22ND, TUESDAY 23RD AND MONDAY 29TH DECEMBER 2025
JOIN US ON ANY OF THE FOLLOWING DATES FROM 16H00-16H45
FOR OUR GROUP MAT PILATES CLASSES

€15.00 per person per class

Pilates is an innovative and safe system of mind-body exercise conducted on a floor mat whilst using a variety of equipment. Pilates builds strength without excess bulk and is a safe, sensible exercise that will help you look and feel your very best. It teaches body awareness, good posture, and easy, graceful movement. Pilates also improves flexibility, agility, and economy of motion. It can even help alleviate back pain.

Advance bookings are required
via the Opium Spa Reception at ext.5013



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  

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FESTIVE *Café Occidental* AFTERNOON TEA

AVAILABLE FROM 1ST OF DECEMBER 2025 UNTIL 6TH JANUARY 2026
SERVED BETWEEN 12:00 AND 18:30 HRS

A true celebration of indulgence, the Elysium's Festive Afternoon Tea is an experience like no other.

Savour a lavish three-tiered selection of gourmet treats, featuring delicate finger sandwiches, freshly baked raisin scones served warm with jam and clotted cream, and an exquisite assortment of pastries and miniature desserts.

This delightful culinary journey is perfectly paired with a curated collection of the world's finest teas and premium coffee blends, ensuring a truly refined afternoon affair.

Advanced booking is required

SELECTION OF SANDWICHES

- ~ Coronation of bronze leg turkey, gem lettuce, crispy onion ^{G, M, EG}
- ~ Home-smoked salmon, pickled cucumber, ricotta, garden dill ^{G, M, F, S02}
- ~ Hens egg mayonnaise, winter truffle ^{EG, M, MU, G}

SAVOURY BITES

- ~ Quince chutney, Cornish yarg, nasturtium, savory tartlet ^{G, EG, M}
- ~ Smoked trout mousse, beetroot and caviar, charcoal blini ^{G, F, M}

SWEET DELICACIES

- ~ Christmas pudding vanilla custard tart
- ~ Jaffa bitter chocolate Christmas bouche
- ~ Cranberry and opalys gateaux
- ~ Ginger and cinnamon apple delice
- ~ Dates and mandarin madeleines
- ~ Scones with Devonshire clotted cream and jam

€55.00 FOR TWO GUESTS

VEGETARIAN AND VEGAN

SELECTION OF SANDWICHES

- ~ Roast red pepper, avocado and rocket ^G
- ~ Vegan cheese, olive tapenade, beetroot bread ^G
- ~ Tofu, pickled cucumber, garden dill ^{SB, G}

SAVOURY BITES

- ~ Pickled wild mushrooms, truffle, rye bread croute ^{S02, G}
- ~ Compressed cucumber, hummus and sumac ^{SE}

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

€27.50 PER GUEST

MORE *The Lobby* FESTIVITIES

CHRISTMAS CAROLS

WEDNESDAY 24TH DECEMBER 2025 AT 18:30HRS

Nothing inspires cheerfulness and joy, or recalls fond festive memories quite like music does. So, join us in welcoming the Paphos Zingers, and sing along as they perform a set of classic Christmas carols.

MUSIC, WINE *εῖ Good Cheer*

WEDNESDAY 24TH DECEMBER 2025 AT 18:30HRS

Our guests are like family, and what better time to celebrate family than at Christmas? The Elysium Management warmly invites you to share a “festive cheer” with us this Christmas Eve, complete with mulled wine and music.

SANTA CLAUS *is Coming* TO TOWN...

CHRISTMAS DAY AT 11:00 HRS

Father Christmas, Santa Claus, Saint Nicholas, or – as he is known in Cyprus – Saint Basil. This very important visitor answers to a lot of names, but his goal is singular: to bring cheer and happiness to people, young and old, all over the world. And luckily for our guests, Father Christmas always makes a priority stop at the Elysium!

Our younger guests are invited to join us to meet the man of the season and open their present!

COUNTRYSIDE ADVENTURE

MONDAY 29TH DECEMBER 2025
DEPARTURE FROM RECEPTION AT 08:30 HRS

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

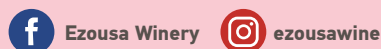
Traditional villages of Omodhos and Platres, Milomeri Waterfall and Aphrodite’s Rock

€60 per person
Please book 48 hours in advance through Guest Relations via extension 7003

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ÉZOUSA WINERY

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RESERVATIONS

FOR RESERVATIONS, PLEASE CONTACT US ON +357 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 applies to all festive events. Gentlemen are not permitted to wear shorts, distressed jeans or open shoes.

TICKETS

Tickets will be prepared for all bookings to our events. It is essential that you bring these tickets with you on the day in order to get access to the dinner venue. Once full payment is received the ticket will be prepared for collection at the hotel.



CHRISTMAS
EVE *Basilica*
Ballroom GALA BUFFET

WEDNESDAY 24TH DECEMBER 2025

DINNER STARTS AT 19:00 HRS
LAST ORDER 21:30 HRS
VENUE CLOSES AT 01:00 HRS

€140.00 PER GUEST - EXCLUDING DRINKS

CHRISTMAS EVE, 24.12.25 *Basilica Ballroom*

ALEX ECONOMOU
& GEORGIA
CHRISTOU *Band*



From Classics to Hits!

Alex Economou & Georgia Christou with Maestro Nikolas Mavresis.
Feel the festive spirit as Alex and Georgia light up the stage with a joyful mix
of musical magic - from timeless hits of the '60s to disco anthems of the '70s,
all the way to today's chart-topping favorites.

A night full of rhythm, sparkle, and songs you can't help but sing along to!

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

APPETIZERS

- ~ Chicken liver parfait,
Cherry glaze, toasted oats
- ~ Parsnip mousse, chestnut,
ginger bread
- ~ 'Winter pumpkin',
truffle goats' cheese, pistachio
- ~ Sweetcorn cream, chard corn,
prawn & avocado
- ~ Scallop boudin, char coal blinis,
pickled carrot

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 &
gorgonzola
- ~ Seafood salad, with dill &
Pernod dressing
- ~ Baby spinach, gem lettuce,
blue cheese and pancetta
- ~ Pickled shaved Fennel
& tomato salad
- ~ Selection of mixed garden
greens & vegetables

*Dressings and condiments:
tahini, 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 &
mushroom ravioli
- ~ Pilaf rice with chestnuts

CARVERY STATION

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

PASTA STATION

- ~ Selection of our homemade
pasta and gnocchi, with the
sauce of your choice
- ~ Crab and lobster ravioli, lobster
& clementine espuma
- ~ Wild boar ragout, pappardelle,
aged parmesan, wild garlic oil

VEGAN STATION

- ~ Vegan maple-roasted ham
- ~ Roasted onions, garlic & parsley
- ~ Polenta with wilted spinach
& mushrooms

A SWEET CONCLUSION

- ~ Mille-feuille chestnut
and blackcurrant
- ~ Espresso hazelnut
chocolate cake
- ~ Mandarin champagne bouche
- ~ Mont blanc raspberry
& kaffir lime
- ~ Mule wine pear tart
- ~ White chocolate mango
nutmeg supreme
- ~ Pistachio & strawberry opera
- ~ Salembro eclairs
- ~ Sour cherry trifle
- ~ Mince pie
- ~ Apple & raisin strudel
- ~ Traditional Christmas pudding
- ~ Selection of homemade
pralines
- ~ Ice cream & condiments

CHEESE SELECTION

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



CHRISTMAS EVE *Ristorante Bacco*

WEDNESDAY 24TH DECEMBER 2025

DINNER STARTS AT 19:30 HRS

LAST ORDER 21:30 HRS

VENUE CLOSES AT 00:00 HRS

€120.00 PER GUEST, EXCLUDING DRINKS

AMUSE-BOUCHE

Crab & grapefruit,
Venison tartare,
Parmesan Milanese

TO START

Foie gras cacao terrine,
smoked duck, quince,
winter bramble

TO FOLLOW

Chestnut velouté,
game fagontini, black truffle

TO REFRESH

Pear & cranberry mulled wine
sorbet

TO CHOOSE

Roasted brill fillet,
prawn cannelloni,
wilted winter cabbage, celeriac
and Moët velouté

or

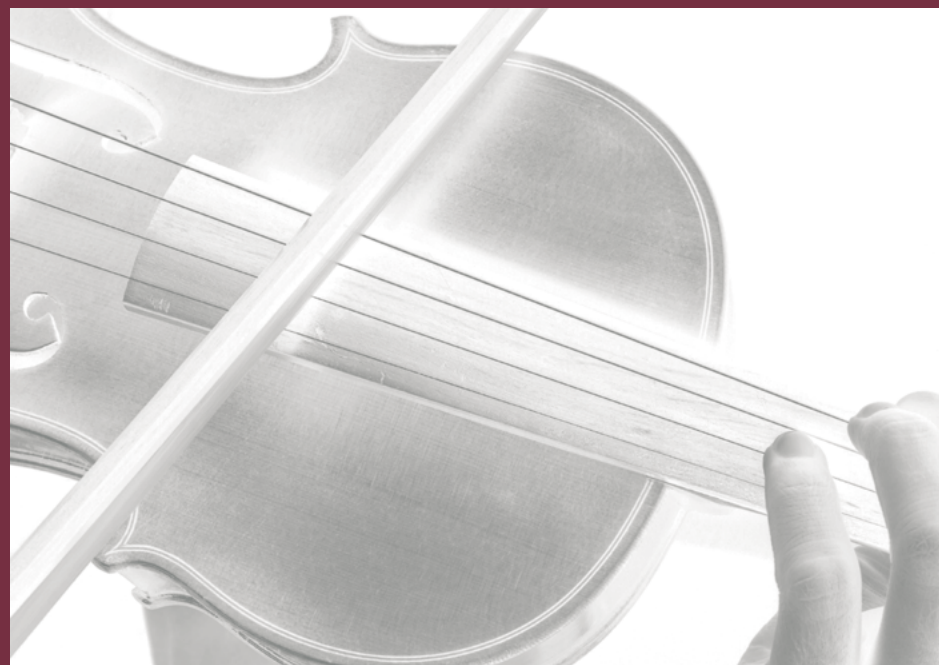
Roasted aged beef fillet, braised
short rib ravioli, mushroom &
truffle mousse,
bone marrow and porcini jus

TO INDULGE

Chocolate prune &
Armagnac gateaux, parsnip
and vanilla sorbet

CHRISTMAS EVE, 24.12.25 *Ristorante Bacco*

Christmas Eve Elegance with RADIK & LAURA



Let the enchanting sounds of Radik & Laura's live violin performance fill your Christmas Eve with warmth and magic. A refined musical journey, perfectly complementing the festive atmosphere of Bacco Restaurant.

FOR RESERVATIONS

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



CHRISTMAS DAY *Epicurean Restaurant &* *Lemonia Piazza* LUNCH BUFFET

WEDNESDAY 25TH DECEMBER 2025

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

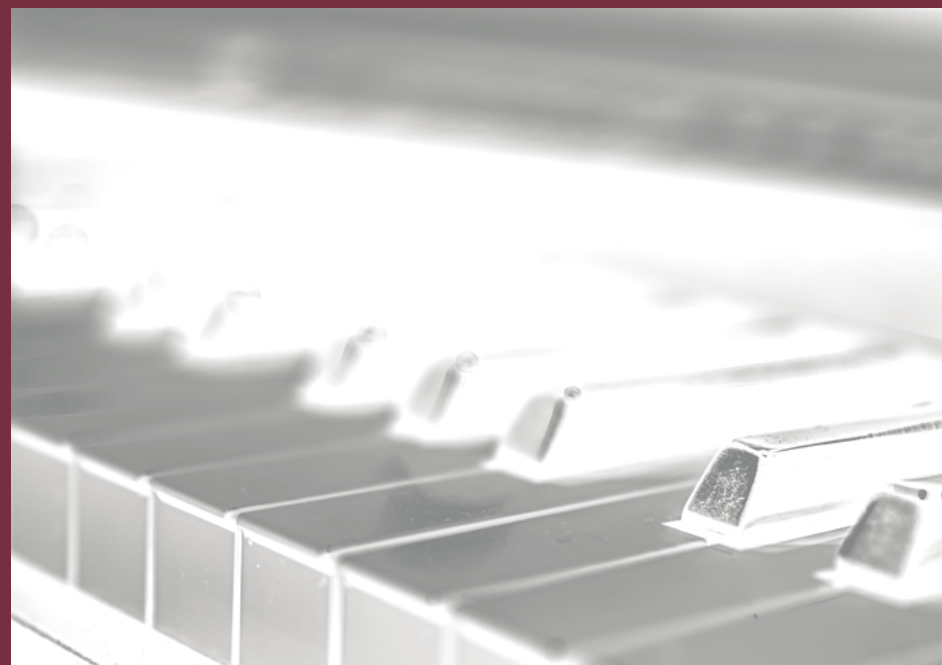
2ND SITTING STARTS AT 13:30 HRS

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

€116.00 PER GUEST, EXCLUDING DRINKS

CHRISTMAS DAY, 25.12.25 *Epicurean Restaurant & Lemonia Piazza*

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, leaf twille
- ~ Beetroot panna cotta, goat's cheese, candied walnuts, pickled celery
- ~ Sweetcorn mousse, charred corn, prawn & avocado
- ~ Scallop boudin, charcoal blinis, pickled carrot
- ~ Mosaic of Scottish salmon, tuna and sea bass

SALADS

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

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

CHARCUTERIE & MEATS

- ~ Coppa, Iberico salami, Bresaola
- ~ Loma, truffle honey & dried fruits

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 & shallot, yuzu and sesame, soy & pickled ginger*
- ~ In-shell tiger prawns
- ~ Octopus skewers, pin fur & toasted pine nut crumb

SUSHI STATION

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

ACCOMPANIMENTS

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

LIVE COOKING STATION

- ~ Pan-seared beef medallions with peppercorn & 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 & cold sauces to accompany your carvery

FROM THE SOUP KETTLE

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

FESTIVE DELIGHTS
FROM THE LAND

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

FESTIVE DELIGHTS
FROM THE SEA

- ~ Roasted sea bass samphire & clams, saffron velouté
- ~ Poached fillets of king plaice, champagne & caviar sauce

CHRISTMAS DAY, 25.12.25 *Epicurean Restaurant & Lemonia Piazza*

VEGAN STATION

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

PASTA STATION

- ~ Selection of our homemade pasta, with the sauce of your choice
- ~ Venison ragout, pappardelle, red wine butter
- ~ Black truffle ravioli, mushroom velouté

CHEESE SELECTION

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

A SWEET CONCLUSION

- ~ Egg nog cheesecake
- ~ Mocha vanilla cake
- ~ Tonka bean chocolate tart
- ~ Pear bourdaloue brulee tart
- ~ Coconut & mango choux
- ~ Caramel layer sticky toffee pudding
- ~ Irish coffee mousse
- ~ Raspberry and black pepper Eton mess
- ~ Verveine lime baba
- ~ Traditional Christmas pudding
- ~ Caprese white chocolate pudding
- ~ Pate de fruits
- ~ Chocolate truffles
- ~ Ice cream and condiments





NEW YEAR'S EVE *Basilica* *Ballroom* GALA BUFFET

WEDNESDAY 31ST DECEMBER 2025

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

€185.00 PER ADULT | €115.00 PER CHILD
EXCLUDING DRINKS

NEW YEAR'S EVE, 31.12.25 *Basilica Ballroom*

Ta Kefia featuring NIKOLAS PROTOPAPAS, ARISTI POULLI & *special guest* PRODROMOS TSOLIAS



This New Year's Eve, we're welcoming 2026 in true Greek style with music, dancing, celebration, delicious food, and great drinks!

Join us for an unforgettable night with the lively Greek band Ta Kefia, featuring Nikolas Protopapas and Aristi Poulli, together with special guest Prodromos Tsolias. Their vibrant live performance of beloved Greek hits and crowd favorites will fill the evening with energy, joy, and authentic Greek spirit.

Get ready to celebrate as one big family, creating unforgettable memories while we welcome the New Year together. You bring the good vibes we'll take care of the rest. Because New Year's is always better, when we celebrate it together!

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



NEW YEAR'S EVE *Epicurean*

WEDNESDAY 31ST DECEMBER 2025

EPICUREAN
DINNER STARTS AT 19:30 HRS
LAST ORDER 22:00 HRS
VENUE CLOSES AT 01:00 HRS

€185.00 PER ADULT | €115.00 PER CHILD
EXCLUDING DRINKS

NEW YEAR'S EVE, 31.12.25 *Epicurean Restaurant*

ALEX & GEORGIA *with* CHRISTOS ZENIOS



Celebrate the season in style with Alex Economou, Georgia Christou, and their incredible live band delivering two unforgettable nights of high-energy entertainment, non-stop dancing, and good vibes all around!

We're turning up the volume to bid farewell to the year in the most epic way! Alex Economou and Georgia Christou return with their full band to keep the dance floor alive, joined by the one and only Christos Zenios performing live on saxophone and spinning the decks until 01:00. Expect smooth grooves, funky beats, and all the classics you love, reimagined with flair and style.

Live music. Big energy. Unforgettable memories.
Bring your party spirit and let's celebrate the holidays
the way they're meant to be!

FOR RESERVATIONS
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SALADS

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

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

APPETIZERS

- ~ Confit duck, smoked duck, clementine
- ~ Mushroom 'truffles', truffle mayo, pickled mushrooms, leaf twille
- ~ Beetroot panacotta, goats' cheese, candied walnuts, pickled celery
- ~ Sweetcorn cream, chard corn, prawn & avocado
- ~ Scallop boudin, char coal blinis, pickled carrot
- ~ Mosaic of Scottish salmon, tuna & sea bass

CHARCUTERIE & MEATS

- ~ Coppa, Iberico salami, Bresaola and loma
- ~ 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 skewers, pin fur & toasted pine nut crumb

SUSHI STATION

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

COOKED TO ORDER

- ~ Medallion of Angus beef fillet, truffle & Madeira sauce
- ~ Squid ink risotto, salsa of calamari & preserved lemon

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 sea bream, shellfish bisque, clams & samphire

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
- ~ Crab and lobster ravioli, lobster bisque and clementine espuma
- ~ Wild boar ragout, pappardelle, aged parmesan, wild garlic oil

NEW YEAR'S EVE, 31.12.25 *Basilica Ballroom & Epicurean Restaurant*

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 &
autumnal nuts

A SWEET CONCLUSION

- ~ Salted caramel Szechuan
pepper mille-feuille
- ~ Vanilla spicy rum and passion
fruit baccarat cake
- ~ Mandarin and yuzu meringue
tart
- ~ Almond and cranberry tart
- ~ Bitter chocolate sour cherry
cake
- ~ Pistachio and lime Paris Brest
- ~ Lemon posset and blueberry
namelaka shots
- ~ Red velvet sour apple cake
- ~ Champagne and Campari shots
- ~ Selection of macarons &
Florentine slices
- ~ Selection of ice creams &
condiments



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 YEAR'S EVE, 31.12.25 *Ristorante Bacco*



NEW YEAR'S EVE *Ristorante Bacco*

New Year's Eve Elegance with Radik & Laura
Ring in the New Year with sparkle, rhythm, and the magical sound
of Radik & Laura's live violin performance. Their uplifting melodies
will fill the night with joy and celebration, creating the perfect
festive atmosphere at Bacco Restaurant
as we welcome 2026 together!

WEDNESDAY 31ST DECEMBER 2025

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

€140.00 PER GUEST - EXCLUDING DRINKS

AMUSE-BOUCHE

Beetroot & goat cheese,
Chicken & foie gras,
Langoustine & caviar

TO START

Guinea fowl and wild game
terrines, quince and sauternes
chutney, warm clementine
brioche

TO FOLLOW

Lobster consommé, crab gnocchi,
shell fish oil

TO REFRESH

Quince and smoke apple sorbet

TO CHOOSE

Roasted venison loin,
red wine poached salsify,
pickled black berries,
confit fondant potatoes,
chestnut crumb

or

Steamed lemon sole,
scallop mousseline, winter
pumpkin, ratte potatoes, black
truffle

TO INDULGE

Baba mont blanc
Mandarin Frangelico syrup,
chestnut whipped ganache,
mandarin compote

TO FINISH

Coffee, tea & petit fours



NEW YEAR'S DAY *Epicurean* *Restaurant* LUNCH BUFFET

THURSDAY 1ST JANUARY 2026

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

€79.00 PER GUEST - EXCLUDING DRINKS

NEW YEAR'S DAY, 01.01.26 *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
 - ~ Confit duck, smoked duck, clementine
- ~ Beetroot panacotta, goats' cheese, candied walnuts, pickled celery
- ~ Sweetcorn cream, chard corn, prawn & avocado
- ~ Selection of cured charcuterie
 - ~ Truffle honey & dried fruits

SALADS

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

*Dressings and condiments:
tahini, 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 & marjoram

FROM THE SEA

- ~ Poached sea bream, roast fennel, orange butter sauce
- ~ Baked cod, lobster bisque, green lip mussels, samphire
 - ~ Roasted prawns, garlic & miso butter

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
- ~ Roast beef sirloin
- ~ Salmon Coulibiac

*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 & local cheeses
- ~ Dried fruits, grapes, chutneys and autumnal nuts

A SWEET CONCLUSION

- ~ Prosecco and cranberry white chocolate bouche
- ~ Orange and passionfruit baked custard tart
 - ~ Banana and ginger chocolate royal
- ~ Matcha and lime Japanese cheesecake
- ~ Coffee and hazelnut Tartuffe
 - ~ Green apple and spicy cucumber layer cake
- ~ Kadaifi and almond vanilla pie
- Plum and ricotta trifle
- ~ St James 5 spices supreme cake
- ~ St Honore with pistachio and sour cherry compote
- ~ Warm apple jalousie with custard sauce
- ~ Chocolate fondue with selection of fruits

Your Boutique Wine Destination in Cyprus

Paphos | Limassol | Nicosia | Larnaca

*Wine
and more*



Collector's Choice



Infinity Box
Château Haut Brion

LIMITED COLLECTIONS EXCLUSIVE IMPORTS CURATED LUXURY

From everyday wines to iconic champagnes, from artisanal cheeses to timeless cognacs and armagnacs — at Wine & More, exceptional labels meet every moment. Discover a world of flavors, curated with care for both daily enjoyment and life's special celebrations.



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