



FOUR
SEASONS
HOTEL

the finest on the island

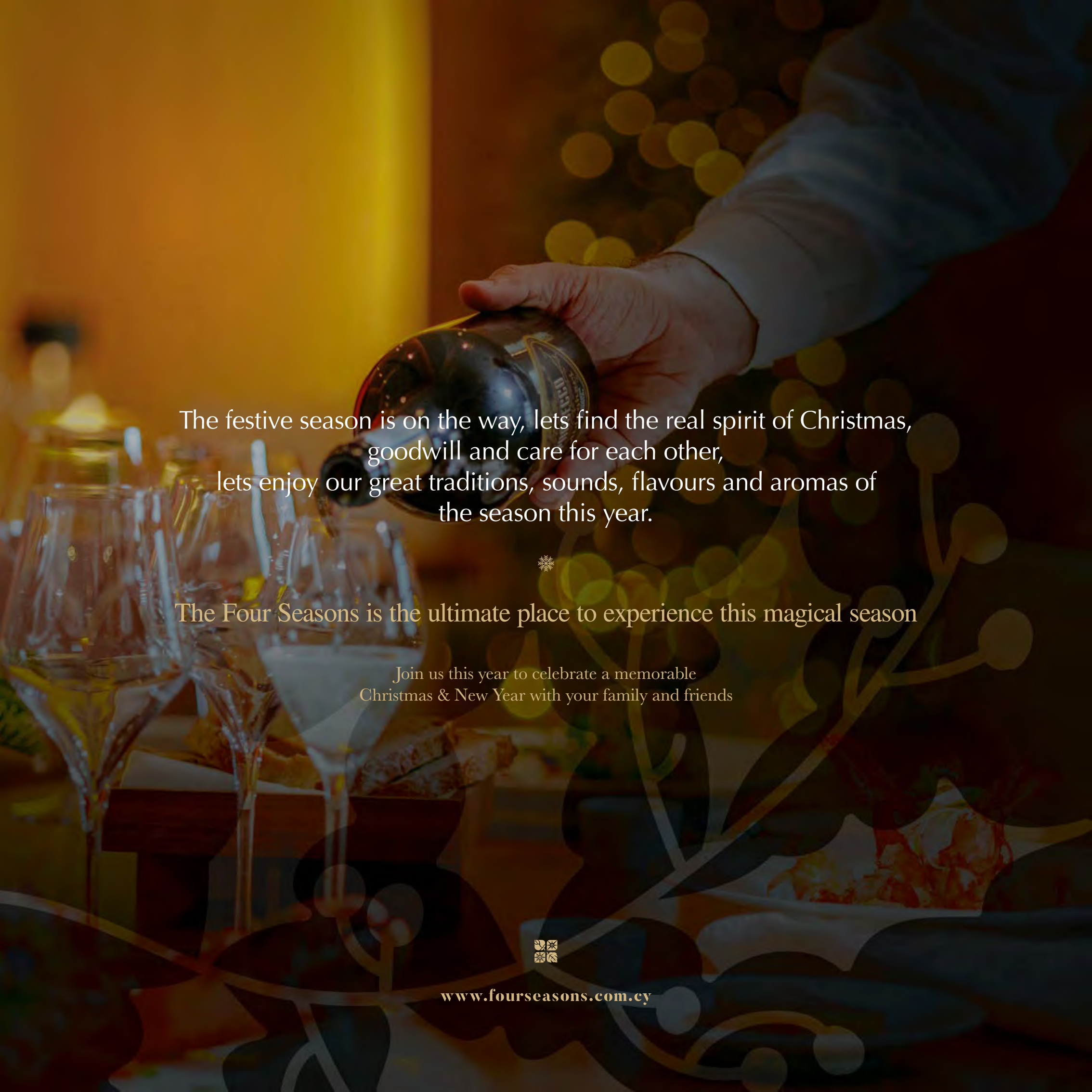
CYPRUS

FOUR SEASONS

2025-2026

CHRISTMAS

new year

A hand in a white sleeve is pouring champagne from a bottle into several glasses on a table. The background is warm and festive, with bokeh lights and a decorative floral overlay in the foreground.

The festive season is on the way, let's find the real spirit of Christmas,
goodwill and care for each other,
let's 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



www.fourseasons.com.cy



2025 - 2026 Festive Menus

24

DECEMBER
MENU

25

DECEMBER
MENU

26

DECEMBER
MENU

31

DECEMBER
MENU

SEASONS ORIENTAL
Christmas Eve - Dinner Menu

TROPICAL RESTAURANT
Christmas Eve - Buffet Dinner

1

JANUARY
MENU

TROPICAL RESTAURANT
Christmas Day - Buffet Lunch

6

JANUARY
MENU

TROPICAL RESTAURANT
Boxing Day - Buffet Lunch



FOUR SEASONS BALLROOM
New Year's Eve - Gala Menu

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

SEASONS ORIENTAL
New Year's Eve - Dinner Menu

TROPICAL RESTAURANT
New Year's Eve - Buffet Dinner

TROPICAL RESTAURANT
New Year's Day - Buffet Lunch

TROPICAL RESTAURANT
Epiphany Day - Buffet Lunch



FESTIVE Special Events

27TH NOVEMBER 2025
Christmas Tree Lighting Ceremony 18:15 hrs

23RD & 30TH DECEMBER 2025
Festive Management Cocktail 18:00 - 19:00 hrs
Christmas Carols at 18:30 hrs

01ST JANUARY 2026
Spectacular Fireworks Show

AFTERNOON TEA at COLORS CAFE
01.12.2025 - 06.01.2026



Christmas Eve

24 DECEMBER 2025



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED

Festive vibes with Resident
DJ Stel Liavas



Adults €135
Children €95
under 12yrs

Prices include VAT

AMUSE BOUCHE

Egg Carbonara with Truffles
Red Prawn Tartlet with Caviar

BEEF CARPACCIO

Parmesan Fondue and Pear

PUMPKIN

Soup, Amaretto, Brandade, Seafood Skewer

GUINEA FOWL CANNELLONI

Mushrooms and Truffles

VEAL

Duck Foie Gras, Veal Cheeks, Girolles, Veal Jus

BERRY SYMPHONY

Velvety Red Fruit Cream, Refreshing Raspberry Sorbet,
Forest Fruit Sauce

COFFEE AND FRIANDISES



Sera
BY
ETTORE BOTRINI



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €135
Children €95
under 12yrs

Prices include VAT

BRAISED LOBSTER RICE BROTH
With Shiitake Mushrooms, Spring Onion and Pak Choi

CRISPY SEAFOOD ROLLS
Filled with Sautéed Curried Seafood and Avocado

GOLDEN-FRIED PRAWN
With Minced Prawns, Water Chestnut and Coriander
served with Sweet Brown Sauce

BEEF DUMPLINGS
With Mushrooms, Ginger, Spring Onion and Premium Soy Sauce

TRADITIONAL PEKING DUCK
Served with Warm Pancakes, Scallions, Cucumber, Hoi Sin Sauce

AUSTRALIAN WX5+ BEEF
Braised Beef Sauté 'Hong Kong style' with Asparagus and Lemon Zest

CHILEAN SEA BASS
With Black Pepper Sauce, Shallots and Spring Onion

XO SAUTÉED KING PRAWNS
With Shredded Dried Scallops, Chili, Black Beans and Peppers, Homemade XO Sauce

BRAISED EGG NOODLES
With Mild Minced Chicken Sauce

SAUTÉED BABY BROCCOLI AND MUSHROOMS
With Oyster Sauce

COCOA BANOFFEE ELEGANCE
Chocolate Mousse, Almond-Ginger Sponge, Banoffee Gelato

CHINESE TEA OR COFFEE AND FRIANDISES



SEASONS
ORIENTAL



DECEMBER
MENU
BUFFET DINNER

19:00

RESERVATIONS
REQUIRED



Adults €90
Children €60
under 12yrs

Prices include VAT



Christmas Eve





Sponsored by
www.bauguet-jouette.fr



Christmas Day

25 DECEMBER 2025



DECEMBER
MENU

12:30

RESERVATIONS
REQUIRED



Adults €120
Children €80
under 12yrs

Prices include VAT

ORGANIC CURED SALMON
Infused with Gin and Tasmanian Pepper, Cucumber,
Green Apple and Lemongrass

LOBSTER
Double Raviolo, Shellfish Bisque, Crispy Fennel, Basil Oil

TURKEY
Slow-Roasted Breast, Leg Terrine, Glazed Chestnut, Winter Root Vegetables

BEEF
Mushroom Duxelles, Roasted Garden Vegetables, Veal Jus, Black Truffle

TURBOT
Zucchini Crust, Clam Essence, Topinambur Textures

CHESTNUT CHOCOLATE AFFAIR
Chocolate and Chestnut Cream, Whisky-Infused Gelato

TRADITIONAL CHRISTMAS PUDDING
Madagascar Vanilla Sauce, Galliano Gelato

COFFEE AND FRIANDISES



Sera
BY
ETTORE BOTRINI



DECEMBER
MENU

BUFFET LUNCH

12:30

RESERVATIONS
REQUIRED



Adults €138
Children €108
under 12yrs

Prices include VAT



SALADS & STARTERS

*A Festive Selection of Gourmet Salads, Seafood,
Artisanal Pâtés, Terrines, and Sushi Creations,*

Including:

Mixed Greens with Seasonal Fruits, Nuts, and Cheeses
Avocado, Prawns and Crab Cake
Home-Smoked Salmon, Oysters, and Whole Poached Salmon
Parma Ham, Foie Gras Brûlée, Duck and Pork Rillettes

CHEESE & SOUP

Curated Selection of International Cheeses,
Paired with Marmalades and Nuts

Cream of Chestnut Soup

HOT SPECIALTIES

Finest Festive Flavours

Pan-Roasted Veal Medallions with Foie Gras
Roast Venison Loin with Red Wine and Star Anise
Duck Breast with Honey and Black Pepper, Pumpkin Confit
Salmon with Dill Crust and Ouzo Cream Sauce
Roasted Rack of Lamb with Lavender Jus
Seasonal Vegetables, Glazed Potatoes, and Lasagna Bolognese

STATIONS & CARVING

Four-Cheese Cannelloni, Salmon Ravioli, Iberico Pork, and Shrimp Saganaki
Crab Cakes, Wild Mushroom Risotto, Festive Stuffing
Traditional Roast Turkey with Cranberry Sauce, Honey-Glazed Gammon, Roasted Veal Rack

DESSERTS & FRUITS

A Decadent Selection of Seasonal Sweets
Festive Pastries
Fresh Seasonal Fruits





Boxing Day

26 DECEMBER 2025





DECEMBER
MENU

BUFFET LUNCH

12:30

RESERVATIONS
REQUIRED



Adults €125
Children €95
under 12yrs

Prices include VAT



Boxing Day

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New Year's Eve

31 DECEMBER 2025



31

DECEMBER
MENU

FOUR
SEASONS
*
BALLROOM

Showtime Special

LIVE MUSIC BY THE FOUR SEASONS RESIDENT TRIO

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

Show starts at approximately
22:00

RESERVATIONS
REQUIRED



20:00

RESERVATIONS
REQUIRED



Adults €310
Children €235
under 12yrs

Prices include VAT

BALLROOM

— BUFFET —

WELCOMED WITH A GLASS OF SPARKLING PROSECCO

FESTIVE GOURMET DISPLAYS

An Exquisite Selection of Refreshing Salads, Artisanal Homemade Pâtés, Raw Bar with Sushi and Sashimi, Refined Finger Foods and Elegant Terrines, All Masterfully Prepared by Our Talented Culinary Team, Exclusively for the Occasion

MAIN COURSE

Roasted Prime Beef Fillet and Seared Duck Foie Gras
Wagyu Short Rib Cannelloni with Truffle-Infused Potatoes,
Wild Forest Mushrooms, Glazed Root Vegetables, and a Rich Beef Jus

FROMAGE COLLECTION

Selection of The World's Finest Cheeses, Gracefully Paired with
Seasonal Fruit Condiments and Artisanal Marmalades

PÂTISSERIE & FRUITS

An Indulgent Assortment of Elegant Cakes, Layered Mousses,
and Fruit Tarts Delicate Miniature Pastries, Macarons, and Pralines,
Complemented by Fresh Seasonal Fruits

FOUR
SEASONS

*
BALLROOM





20:00

RESERVATIONS
REQUIRED

Beats with Resident
DJ Stel Liavas



Adults €180
Children €125
under 12yrs

Prices include VAT

AMUSE BOUCHE

Celeriac with Yogurt and Tomato
Stracciatella with Prawn 'Koilados' and Hazelnut

POTATO

Cream, Egg 68c, Sichuan Pepper, Truffles

FOIE GRAS

With Smoked Eel, Green Apples and Vanilla Oil

LOBSTER

Calamarata, Lobster "Bolognese" and Parmesan Crust

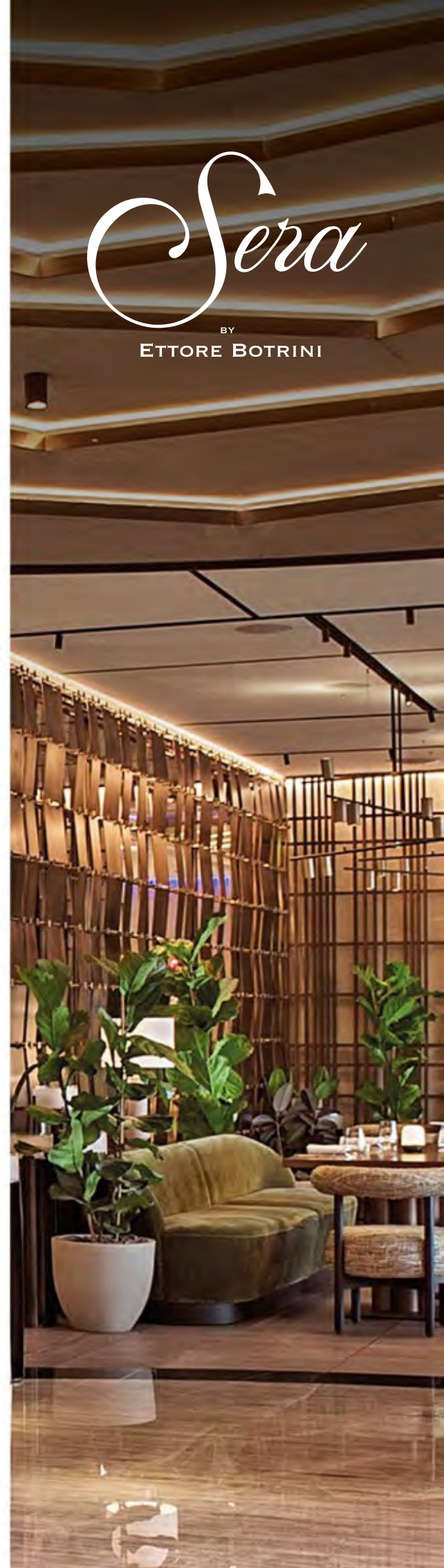
VENISON

Quince, Potato and Juniper Berries

THE EXTRAVAGANZA SWEET TEMPTATION 2026

COFFEE AND TRADITIONAL VASILOPITA

Sera
BY
ETTORE BOTRINI



31

DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED



Adults €195
Children €135
under 12yrs

Prices include VAT

CANTONESE-STYLE FISH SOUP

With Morel Mushrooms, Spring Onion, Fresh Coriander

PRAWN ROLLS

Bamboo Shoots, Rice Flour Pastry, Mild Peanut Sauce

CRISPY LANGOUSTINE

Creamy Mayonnaise, Shredded Potato, Baby Lettuce

STEAMED CHAOZHOU CHICKEN DUMPLINGS

Filled with Stir-Fried Minced Chicken, Vegetables, Mushrooms, Pine Nuts, Mild Seafood Sauce

TRADITIONAL PEKING DUCK

Warm Pancakes, Scallions, Cucumber, Hoi Sin Sauce

PAN-FRIED SEA SCALLOP

With Curry Sauce and Seasonal Vegetables Topped with Caviar

WOK-BAKED LOBSTER

With Signature Seafood Sauce and Egg Noodles

KAGOSHIMA WAGYU BEEF

Hong Kong-Style BBQ Beef Sauce served with Asparagus, Mushrooms, Knot Noodles

WOK-FRIED IBERICO PORK

With Black Vinegar and Rock Sugar, Mild Yellow Bean Sauce and Sweet Onions

FRIED RICE

With Egg, Black Onyx Angus Beef, Edamame Beans and BBQ Sauce

EXOTIC YUZU COCOA

Silky Yuzu Cream, Crispy Feuilletine, Exotic Fruit Sorbet

CHINESE TEA OR COFFEE AND TRADITIONAL VASILOPITA

SEASONS
ORIENTAL

20:00 hrs
RESERVATIONS REQUIRED



DECEMBER
MENU

BUFFET DINNER

19:00

RESERVATIONS
REQUIRED



Adults €110
Children €75
under 12yrs

Prices include VAT

New Year's Eve

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




S. PELLEGRINO
Bring your *best*



Vassos Ellades Ltd

www.sanpellegrino.com





Happy New Year

1 JANUARY 2026



JANUARY
MENU
BUFFET LUNCH

13:00

RESERVATIONS
REQUIRED

Spectacular fireworks display at
19:00



Adults €138
Children €108
under 12yrs

Prices include VAT

happy
new year
2026





Epiphany Day

6 JANUARY 2026



DECEMBER
MENU

BUFFET LUNCH

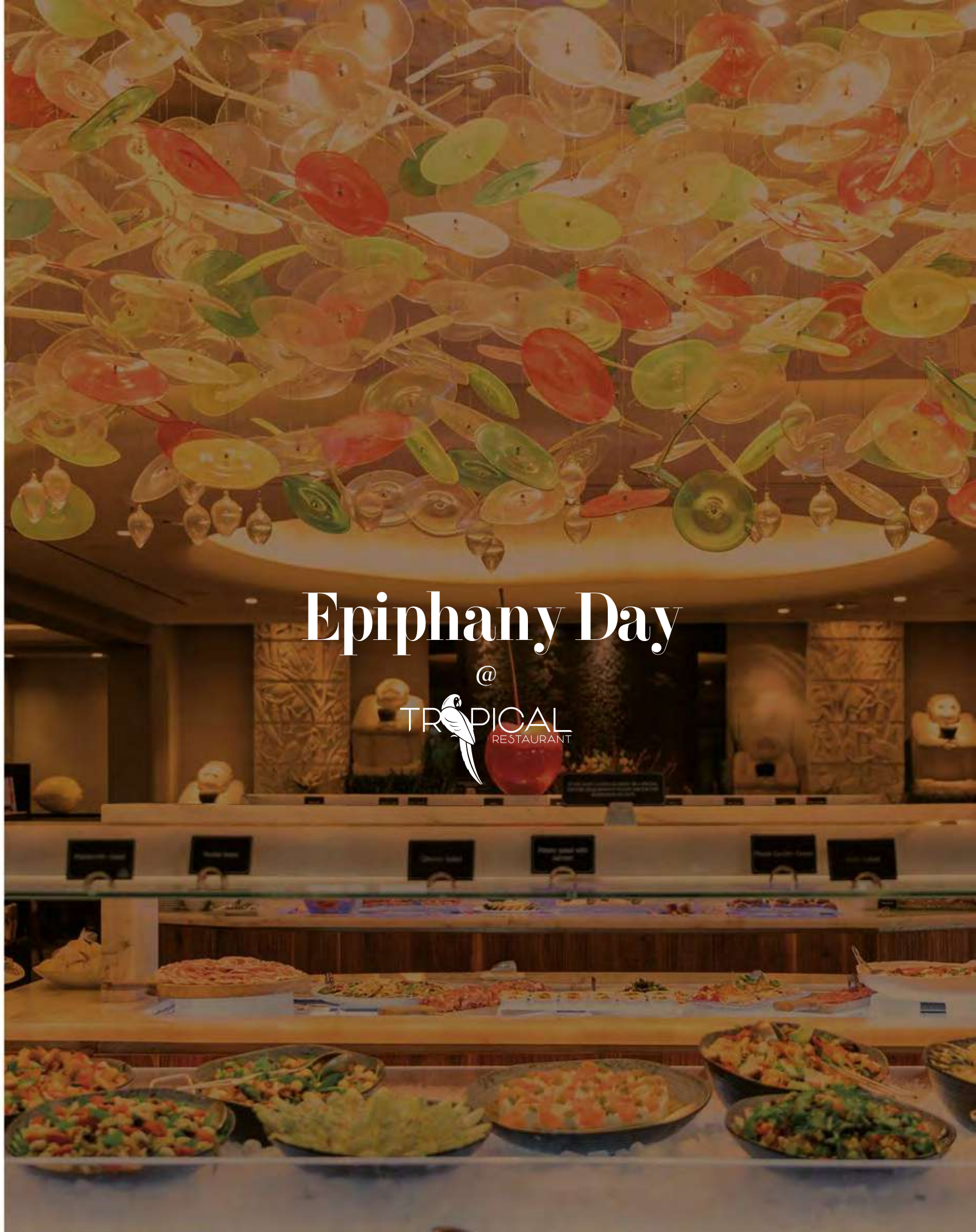
12:30

RESERVATIONS
REQUIRED



Adults €90
Children €60
under 12yrs

Prices include VAT

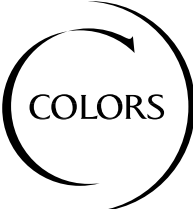


Epiphany Day

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CAKES		
Christmas Cakes - 16 x 16cm square	50	
Christmas Cakes - 20cm round	75	
Four Seasons Signature	130	
PANETTONE		
Classic	32	
Chestnut - Chocolate	38	
BUCHE DE NOËL CHRISTMAS YULE LOGS		
Biscotti Profiterole	35	
Marron Whisky Cream	38	
Red Velvet	35	
100% Chocolate	35	
CHRISTMAS COOKIES	Per Dozen	
Kourapiedes	10	
Finikota	12	
Melomakarona	14	
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)		28
Macaroon Assortment (Gift Box)		30
Chocolate Dragees Assortment 300gr (Gift Box)		22
Chocolate Bar 280gr		20

Add  to your home celebrations!

 Prices include all Taxes
Note: All items contain nuts and / or nut products.



*
CAFE

Place your orders for pick up between 10:00 - 17:00.

Tel: 25 858 285



01.12.2025 - 06.01.2026

AFTERNOON TEA at COLORS CAFE





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:	8144
Room reservations extension:	8122

DRESS CODE • SMART CASUAL FOR ALL DINING ROOMS

Full prepayment is required for reservations on 24th, 25th, 26th, 31st December 2025 & 1st, 6th January 2026

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.