



FOUR
SEASONS
HOTEL

the finest on the island

CYPRUS

Merry
Christmas

2026-2027

CHRISTMAS
new year

a season to remember



A celebration of flavour,
tradition and togetherness.

@FourSeasonsCyprus

Christmas & New Year, together.



www.fourseasons.com.cy

2026 - 2027
Festive Menus



DECEMBER
MENU

SERA BY ETTORE BOTRINI
Christmas Eve - Dinner Menu

SEASONS ORIENTAL
Christmas Eve - Dinner Menu

TROPICAL RESTAURANT
Christmas Eve - Buffet Dinner



DECEMBER
MENU

FOUR SEASONS BALLROOM
New Year's Eve - Gala Buffet

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



DECEMBER
MENU

SERA BY ETTORE BOTRINI
Christmas Day - Lunch Menu

TROPICAL RESTAURANT
Christmas Day - Buffet Lunch



JANUARY
MENU

TROPICAL RESTAURANT
New Year's Day - Buffet Lunch



DECEMBER
MENU

TROPICAL RESTAURANT
Boxing Day - Buffet Lunch



FESTIVE FLAVOURS
Take Away Menu

FESTIVE
Special Events

13TH NOVEMBER 2026
Christmas Tree Lighting Ceremony 18:15 hrs

23RD & 30TH DECEMBER 2026
Festive Management Cocktail 18:00 - 19:00 hrs
Christmas Carols at 18:30 hrs

AFTERNOON TEA at COLORS CAFE
04.12.2026 - 06.01.2027



CHRISTMAS EVE

24th December 2026



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED

Festive vibes with Resident
DJ Stel Liavas



Adults €135
Children €95
under 12yrs

Prices include VAT

Sera
BY
ETTORE BOTRINI

AMUSE - BOUCHE

Macaron, Truffle, Porcini
Oyster Tempura, Basil Mayo

SEABASS

Zucchini Cannelloni, Couscous, Panzerotti

SCALLOPS

Jerusalem Artichokes Textures, Winter Truffles

LOBSTER

Ravioli, Fennel, Shellfish Bisque, Basil

VEAL

Duck Foie Gras, Veal Cheeks, Girolles, Veal Jus

OJO CHOCOLATE SACHER

White Chocolate Namelaka, Blackcurrant Sorbet

COFFEE AND FRIANDISES



DECEMBER
MENU

19:00

RESERVATIONS
REQUIRED



Adults €135
Children €95
under 12yrs

Prices include VAT

LOBSTER SOUP
Crab Meat & Mushrooms

HONG KONG-STYLE RED RICE ROLLS
Prawn Filling, Unagi Sauce

GOLDEN-FRIED GILLARDEAU OYSTER
Curry Sauce, Balsamic Pearls

STEAMED PRAWN BALLS
Chilli & Red Pepper Sauce, Water Chestnuts, Coriander & Glass Noodles

TRADITIONAL PEKING DUCK
Flour Pancakes, Scallions, Cucumber & Hoisin Sauce

KING PRAWNS
Sweet Strawberry BBQ Sauce, Lemon Zest & Crispy Golden Wheat Pastry

STEAMED SEA BASS FILLET
Ginger, Spring Onions & Seafood Soy Sauce

AUSTRALIAN WX5+ WAGYU BEEF
Cantonese-Style with Cumin, Onions & Green Asparagus

STIR-FRIED EGG NOODLES
Black Pepper Sauce, Sesame Seeds & Vegetables

SAUTÉED CRISPY VEGETABLES & PRAWN STRIPS

BAKED CHEESECAKE
Green Apple Sorbet, Lime Crumble

CHINESE TEA OR COFFEE AND FRIANDISES



DECEMBER
MENU
BUFFET DINNER

19:00

RESERVATIONS
REQUIRED



Adults €95
Children €60
under 12yrs

Prices include VAT



CHRISTMAS EVE





Sponsored by
www.bauguet-jouette.fr

Seasons Greetings
Seasons Greetings



CHRISTMAS DAY

25th December 2026



DECEMBER
MENU

or

Sera
BY
ETTORE BOTRINI

12:30

RESERVATIONS
REQUIRED

Music by our
Resident Duo



Adults €145
Children €80
under 12yrs

Prices include VAT

FOIE GRAS

Foie Gras Parfait, Citrus Gel, Pink Grapefruit Curd & Brioche

BLUEFIN TUNA

Carrot, Clementine, Crispy Rice & Sesame

LOBSTER

Fregola, Fennel, Saffron & Lemon

WAGYU BEEF

Sirloin, Rosemary Glaze, Truffle Potato Espuma,
Grilled Broccoli & Beef Gyoza

or

BLACK COD

Glazed Black Cod & Celeriac Textures

or

TURKEY

Slow-Roasted Turkey Breast with Pistachio Crust,
Leg Confit Croquette, Chestnut & Fondant Potato

MONT BLANC

Bitter Chocolate Cream, Chestnut, Roasted Hazelnuts

or

TRADITIONAL CHRISTMAS PUDDING

Citrus Sorbet, Brandy Sauce

COFFEE AND FRIANDISES



DECEMBER
MENU

BUFFET LUNCH

12:30

RESERVATIONS
REQUIRED



Adults €150
Children €108
under 12yrs

Prices include VAT

SALADS & APPETIZERS

- MIXED GARDEN GREENS
Goat Cheese, Figs, Pomegranate & Pumpkin Seeds
- CHICORY & BLUE CHEESE SALAD
Mini Pears & Walnuts
- AVOCADO CAKE
King Prawns & Crab
- SEAFOOD JAMBALAYA SALAD
- CHICKEN CAESAR SALAD
Parmesan Flakes & Crispy Pancetta

- MIXED GREENS WITH SESAME SALMON
White Asparagus, Quail Eggs & Spring Onions
- GRILLED VEGETABLE ANTIPASTI
Balsamic Glaze & Parmesan Shavings
- APPLE & CELERY SALAD
Raisins, Smoked Turkey & Walnuts
- THREE-COLOUR TOMATO & MOZZARELLA
Roasted Pine Nuts & Basil Pesto
- BEETROOT SALAD
Marinated Herring & Sour Cream

COLD DISPLAYS

- Duck & Pork Rillettes
Pâté en Croûte
Selection of Terrines & Decorated Turkey
Boiled Prawns, Mussels & Clams, Marie Rose Dressing
Oak-Smoked Salmon
Selection of Sushi Rolls
Sushi & Sashimi Display
- Fresh Oysters on Ice
Chicken Liver Pâté with Port Jelly
Smoked Gammon
Parma Ham with Figs
Foie Gras Brûlée
Prawn & Scallop Ceviche
Whole Poached Salmon
Selection of Dressings & Condiments

CHEESE SELECTION

Wide Selection of Artisan Cheeses, Fruit Marmalades & Nuts

HOT ITEMS

SOUP

Cream of Chestnut Soup

HOT SPECIALTIES

- Pan-Roasted Veal Medallions & Foie Gras
Roasted Venison Loin, Red Wine, Star Anise, Shallots & Mushrooms
Roasted Pheasant, Rosemary & Lemon
Breast and Leg Salmis
Roasted Halibut with Julienne Vegetables
- Roasted Rack of Lamb, Lavender Crust, Smoked Aubergine & Thyme Jus
Herb-Roasted Glazed Potatoes
Lasagne Bolognese
Seasonal Festive Vegetables

LIVE COOKING STATION I

- Foie Gras Croquettes
Sautéed Shrimps Saganaki, Fennel & Baked Feta
Melitzanokeftedes (Aubergine Fritters)
Burgundy Snails in the Shell
Marinated Beef Fillet, Pepper Sauce
- Iberico Pork, Carrot Purée & Sautéed Shrimp
Dumplings
Vegetable Spring Rolls
Mustard & Condiments

STATION II

- Salmon Ravioli, Dill Cream Sauce
Pumpkin Risotto
- Traditional Festive Stuffing

CARVING STATION

- Traditional Roast Turkey
Cranberry Sauce & Rice Stuffing
Honey-Glazed Gammon
- Roasted Veal Rack
Veal Jus

DESSERTS & FRUITS

A Decadent Selection of
Seasonal Sweets | Festive Pastries | Fresh Seasonal Fruits



DECEMBER
MENU

BUFFET LUNCH

12:30

RESERVATIONS
REQUIRED



Adults €130
Children €95
under 12yrs

Prices include VAT

BOXING DAY

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NEW YEARS EVE

31st December 2026



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





BALLROOM

— BUFFET —

FESTIVE GOURMET DISPLAYS

Refreshing salads, Homemade Pâtés,
Raw bar, Selected finger food, Sushi, Sashimi, Terrines and a large
variety of appetizing Hors d' Oeuvres.

All prepared by our talented team of chefs specially for the occasion

20:00

RESERVATIONS
REQUIRED

MAIN COURSE

Prime Black Angus Beef Fillet & Duck Foie Gras, Wagyu Beef and King Oyster Tart
and Fresh Truffle, Celeriac, Root Vegetables, Beef Jus

FROMAGE COLLECTION

Ultimate Selection of Fine Cheeses from Around the World
Fruit Condiments and Marmalades

PÂTISSERIE & FRUITS

Wide Selection of Fine Desserts and Fresh Fruits

COFFEE & TRADITIONAL VASILOPITA



Adults €350
Children €235
under 12yrs

Prices include VAT

FOUR
SEASONS
— * —
BALLROOM



DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED

Beats with Resident
DJ Stel Liavas



Adults €190
Children €125
under 12yrs

Prices include VAT

AMUSE - BOUCHE

Squid & Spinach Beignets
Tartlet with Beef Tartare, Truffles

LANGOUSTINE

Carpaccio & Roasted, Clementine, Lobster Cream, Macadamia

FOIE GRAS

Pan-Seared, Pistachio, Quince, Port, Brioche

DOVER SOLE

Scallop & Herb Mousseline, Fregola, Butternut Squash

KAGOSHIMA BEEF

Salsify, Mushrooms, Crispy Potato Terrine, Beef Jus

RED FRUIT CELEBRATION

COFFEE AND TRADITIONAL VASILOPITA

Sera
BY
ETTORE BOTRINI



31

DECEMBER
MENU

20:00

RESERVATIONS
REQUIRED



Adults €210
Children €135
under 12yrs

Prices include VAT

CANTONESE-STYLE TANGYUAN SOUP

Traditional Rice Balls with Assorted Seafood, Meat & Vegetables

CRISPY SALT & PEPPER KING PRAWNS

Chilli & Spring Onions

STIR-FRIED MINCED ONYX ANGUS BEEF

Assorted Vegetables, Mushrooms & Pine Nuts,
Served with Iceberg Lettuce & Crispy Golden Wheat Pastry

STEAMED SCALLOP DUMPLINGS

Braised Morels & Seafood Sauce

TRADITIONAL PEKING DUCK

Warm Pancakes, Scallions, Cucumber, Hoi Sin Sauce

WOK-BAKED LOBSTER

Signature Seafood Sauce & Thick Rice Noodles

PAN-FRIED CHILEAN SEA BASS

Black Pepper Sauce & King Oyster Mushrooms

KAGOSHIMA WAGYU BEEF

Hong Kong-Style BBQ Sauce, Green Asparagus & Knotted Noodles

IBÉRICO PORK

Sweet Strawberry BBQ Sauce & Lemon Zest

FRIED WILD & JASMINE RICE

Vegetables & Braised Minced Chicken Sauce

GUANAJA CHOCOLATE

Almond Crumble, Caramelized Banana, Coffee Gelato

CHINESE TEA OR COFFEE AND TRADITIONAL VASILOPITA

SEASONS
ORIENTAL



DECEMBER
MENU

BUFFET DINNER

19:00

RESERVATIONS
REQUIRED



Adults €125
Children €75
under 12yrs

Prices include VAT



NEW YEARS EVE

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PRESS TO EXPLORE

DUA LIPA FOR NESPRESSO



NESPRESSO



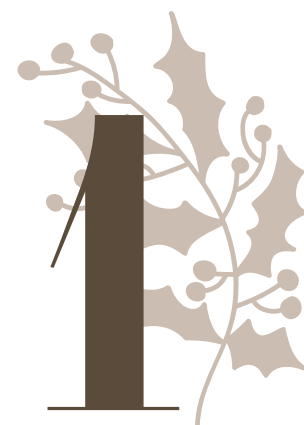
HAPPY NEW YEAR

1st January 2027

Season's Greetings



happy
new year
2027



JANUARY
MENU

BUFFET LUNCH

13:00

RESERVATIONS
REQUIRED



Adults €150
Children €108
under 12yrs

Prices include VAT



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CAFE

Place your orders for pick up between 10:00 - 17:00.
Tel: 25 858 285



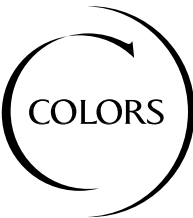
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CAKES	
Christmas Cakes - 16 x 16cm square	55
Christmas Cakes - 20cm round	80
Four Seasons Signature	140

PANETTONE	
Classic	35
Chestnut - Chocolate	40

BUCHE DE NOËL CHRISTMAS YULE LOGS	
Biscotti Profiterole	35
Marron Whisky Cream	35
Red Velvet	35
100% Chocolate	35

	Per Dozen
CHRISTMAS COOKIES	
Kourapiedes	10
Finikota	12
Melomakarona	14
Amaretti	9
Vanillekipferl	9
Ginger & Marzipan	9
Mince Pies	9

	10pcs	20pcs
CHRISTMAS GIFTS		
Four Seasons Chocolate Pralines	17	30
Vasilopita Round 24cm (please bring your gold coin)		28
Macarons 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.



04.12.2026 - 06.01.2027

AFTERNOON TEA at COLORS CAFE





FOUR
SEASONS
HOTEL

the finest on the island

CYPRUS

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:	25 858 000
Restaurant reservations extension:	25 858 144
Room reservations extension:	25 858 122

DRESS CODE • SMART CASUAL FOR ALL DINING ROOMS

Full prepayment is required for reservations on 24th, 25th, 26th, 31st December 2026 & 1st January 2027

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.