

Festive Season 2023



Annabelle

PREPARE TO SPARKLE

The light and love of the festive season is the glue that holds the year together. Annabelle is open for the 2023 holidays, and the welcome is as warm as the Mediterranean sun. Celebrate Christmas Eve in sophisticated style at rooftop Ouranos. Enjoy wine tasting, cocktail making, cooking classes and spa therapies. Celebrate the big day with Santa at one of two lavish lunchtime venues. Then welcome 2024 with music and merriment into the early hours. At Annabelle, your festive dreams are woven into an unforgettable reality.

Kopiaste – Join us!
The Annabelle Team

LOBBY FESTIVITIES

The festive spirit is rife in our beautiful Lobby Lounge, with its double height ceiling, comfy lounge chairs and beautiful decorations. Enjoy Christmas Afternoon Tea (daily 12:30-18:00); work your way through our Festive Cocktail Menu, or simply soak up the old-school, home-from-home ambience to a soundtrack of seasonal tunes from our resident pianist.

18:00-23:00

CULINARY CLASSES

Indulge your curiosity as well as your palate this Christmas with a range of classes delivered by our resident culinary experts.

Dive deep into local wines with our sommelier's Wine Master Classes. (23 and 29 December, 17:00, Asteras, ten attendees minimum, 25 maximum).

Learn how to cook in the original 'cucina incredibile' style.

(26 and 30 December, 10:30, Mediterraneo, 6 attendees minimum, maximum 10) and shake your way to a new drinks menu repertoire

with our Bar Manager's Festive Cocktail Class in Ouranos.

(28 and 30 December, 12:00pm, 4 attendees minimum, 8 maximum).

Contact Guest Services to reserve your place.

CALENDAR OF EVENTS

CHRISTMAS EVE

Melodies & Magic

At **14:30**, the Paphos Zingers are scheduled to serenade you with their enchanting carols, setting the stage for a day filled with festive cheer. Join us from **18:00** in the Lobby for an enchanting evening illuminated with warmth and meaning. As our pianist sweeps you into a world of seasonal melodies, gather with family and friends to enjoy the easy flow of conversation, handcrafted concoctions from our Festive Cocktail Menu, and the shared magic of Christmas Eve.

Ouranos Christmas Eve Gala Dinner

Elevate one of the most atmospheric evenings of the year with a gala rooftop dinner at Ouranos –our rooftop restaurant with views that stretch forever.

Our musical duo and trademark sharing platters set the scene for an uplifting evening of togetherness.

19:30-22:30

Amorosa Christmas Eve Gourmet Dinner

Enjoy a gourmet candlelit Christmas Eve journey at Amorosa, with modern takes on seasonal classics, complemented by our pianist's heart-warming holiday melodies.

19:30-22:30

CHRISTMAS DAY

Christmas Day Festive Lunch

Gather with loved ones at our rooftop restaurant, Ouranos, offering incredible harbour views. Feast on our chef's ingenious culinary concoctions accompanied by our musical duo and expect a memorable visit: Santa bearing gifts for little ones and enticing raffle tickets for grown-ups.

13:00-15:30

Christmas Day Gourmet Lunch

Settle in for a multi-course gourmet lunch at fine dining restaurant Amorosa. As festive tunes from our pianist warm the air, anticipate a jolly interruption: Santa, spreading cheer with presents for children and raffle tickets for the adults.

13:00-15:30

NEW YEAR'S EVE

New Year's Countdown

The Lobby is party central for your New Year's Eve celebration. Annabelle's musicians will set the lively tempo from *16:00*. Our DJ takes over at *22:00*, bringing you through the midnight countdown and into the new year. Music and bar service continue until *02:30*.

New Year's Eve Dinner

Gather in glittering Athenaeum Ballroom for our sharing style dinner accompanied by the music of our four-piece band.

19:30-22:30

New Year's Eve Gala Dinner

Take your place atop the world at rooftop restaurant Ouranos. As the twinkling lights of Paphos cast their glow on the last evening of the year, toast to the old and the new. Dinner will be served from *19:30* to *22:30*, while the bar remains open until *2:00*, with our musical ensemble keeping the vibe high and the festivities flowing.

19:30-22:30

OURANOS WELLBEING SPA

Stop by Ouranos Spa for some well-deserved pampering! We offer several special experiences to make you glow for the holiday season. You can start your spa journey with a warming session in our sauna followed by a swim to our indoor heated pool overlooking the Mediterranean Sea, allowing you to take in the view and spectacular sunsets.

Deluxe Christmas journey

This luxurious experience begins with a 45min medium pressure bespoke massage designed to beat any bodily blues and make your body feel heard and back to a state of balance and peace, continued by a 30min file & Polish for the hands or the feet that will give this extra sparkle for the holiday season.

75min | €80

Winter Warmer

Chilled by the Winter weather? Warm up with this magnificent experience. We start with a 60min Hot stones or Himalayan Stones massage, the choice is yours, followed by a 30minutes express glow facial with QMS or Osea products.

90min | €150

Radiant Relaxation

Start your journey with an invigorating body brush followed by a luxurious body wrap that will hydrate, nourish, and renew your body with sea mineral white algae. At the same time with your wrap enjoy a brightening Vitamin C facial that will give you radiance and an all over glow for the festive period.

75min | €120

Annabelle

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THANOS
hotels and resorts

AMOROSA CHRISTMAS DAY LUNCH VEGETARIAN

Amuse Bouche

Braised King Oyster mushroom, cauliflower cream, artichoke crumble and fresh truffle

Smoked heirloom beetroots, pickled shimeji mushrooms, bitter leaves and citrus

Pumpkin carpaccio, apricot and Ricotta mousse and toasted pumpkin seeds

Tangerine and red currant Prosecco granite

Salt-baked roasted celeriac , winter vegetables,
herb and dried fruits stuffing and celeriac jus

Baked Camembert with poached cranberries, parsnip in wine,
honey glazed walnuts and sourdough

Chestnut and mandarin opera, Valrhona sponge and Christmas pudding parfait

Petit fours

*

€70.00 per person

Some of the dishes in our menu contain certain allergens

If you have a food allergy or intolerance, please let us know

Most dishes in our menu can be adapted to suit certain specific requirements.

All prices include local taxes

AMOROSA CHRISTMAS DAY LUNCH

Amuse Bouche

Pan seared scallops, cauliflower cream, Nduja crumble and fresh truffle

Homemade smoked duck, heirloom beetroots, bitter leaves and citrus

Lobster cocktail, Rose Marie sauce, sucrine lettuce and black truffle

Tangerine and red currant Prosecco granite

Slow cooked turkey with pork and sage stuffing, truffle potato gratin,
red cabbage cream, glazed butter chestnuts, Brussel sprouts,
cranberry relish and gravy jus

Baked Camembert with poached cranberries, parsnip in wine,
honey glazed walnuts and sourdough

Chestnut and mandarin opera, Valrhona sponge and Christmas pudding parfait

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AMOROSA CHRISTMAS EVE GALA DINNER VEGETARIAN

Amuse Bouche

Heirloom beetroot carpaccio, Chevre, roasted almonds

Pumpkin and Ricotta Napoleon, roasted pumpkin seeds and sage oil

Artichoke and leek cannelloni, carrot cream, black truffle and crispy kale

Smoked zucchini and bell pepper terrine, tomato coulis and basil

Limoncello granite with sparkling wine

Homemade ravioli with spinach, mushroom,
Parmesan cream and toasted hazelnuts

Aged Stilton, quince compote, `Granny Smith` and almonds

The Annabelle 'bouche de Noel'
with bitter Valrhona chocolate and spiced cherries

Petit Fours

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€80.00 per person

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AMOROSA CHRISTMAS EVE GALA DINNER

Amuse Bouche

Foie gras confit, wild boar and Jambon Iberico terrine, pistachio,
vanilla and micro herbs

Roasted scallops, pea puree, Ocsietra caviar and homemade pork scratchings

Seared tuna, local citrus and chive oil

Homemade ravioli with Alaskan king crab and prawns,
sea urchin-saffron sauce and green oil

Limoncello granite with sparkling wine

USDA Black Angus beef filet, confit potato, heirloom carrots and
black truffle jus

Aged Stilton, quince compote, `Granny Smith` and almonds

The Annabelle 'bouche de Noel'
with bitter Valrhona chocolate and spiced cherries

Petit Fours

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OURANOS CHRISTMAS DAY LUNCH VEGETARIAN

Leek and artichoke cannelloni, carrot cream and Black truffle

Pumpkin carpaccio, apricot and Ricotta mousse and
toasted pumpkin seeds

Stuffed Portobello mushrooms with polenta and raisins and
sage cream sauce

Tangerine and red currant Prosecco granite

Salty crust roasted celeriac , winter vegetables ,
herb and dried fruits stuffing and celeriac jus

Baked Camembert with poached cranberries, parsnip in wine,
honey glazed walnuts and sourdough toasted bread

Chestnut and mandarin opera, Valhrona sponge and
Christmas pudding parfait

Petit fours

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OURANOS CHRISTMAS DAY LUNCH

Foie gras, leek and artichoke cannelloni, carrot cream and black truffle

Black Angus beef carpaccio, crispy aged Parmesan, honey and
mustard relish and extra virgin olive oil

Lobster cocktail, Rose Marie sauce, sucrine lettuce and black truffle

Tangerine and red currant Prosecco granite

Slow cooked turkey with pork and sage stuffing, truffle potato gratin,
red cabbage cream, glazed butter chestnuts, Brussel sprouts,
cranberry relish and gravy jus

Baked Camembert with poached cranberries, parsnip in wine,
honey glazed walnuts and sourdough toasted bread

Chestnut and mandarin opera, Valhrona sponge and
Christmas pudding parfait

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OURANOS CHRISTMAS EVE GALA DINNER

Country style Pâté with goose liver, wild boar and aged Spanish ham,
black truffles, sweet wine and micro herbs

Spicy lobster roll with pickled daikon, shimeji mushrooms and Ikura caviar

Atlantic black cod, crispy tapioca, wakame and Yuzu-chili salsa

Homemade ravioli with Alaskan king crab and prawn,
sea urchin- saffron sauce and green oil

Limoncello granite with sparkling wine

Wagyu beef filet, Jerusalem artichoke puree and port wine jus

Aged Stilton, quince compote, `Granny Smith` and almonds

The Annabelle 'bouche de Noel'
with bitter Valrhona chocolate and spiced cherries

Petit Fours

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OURANOS NEW YEAR'S EVE GALA DINNER VEGETARIAN

Heirloom beetroot tartare, Ouzo jelly and
cucumber on crispy flat bread

Bloody Mary infused with Jalapeno and Vodka and crispy celery

Homemade spring rolls with leek and artichoke, carrot puree and
black truffle

Homemade ravioli with sweet potato,
creamy cauliflower sauce, truffle foam and hazelnut oil

Blossom peach Bellini

King oyster mushrooms, spiced honey, confit potato, heirloom
carrots
and sage cream

Blue cheese panna cotta, mulled wine jelly and Valrhona bitter
chocolate

Ruby ganache Montée, Joconde sponge, red velvet,
raspberry and champagne parfait

Petit Fours

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OURANOS NEW YEAR'S EVE GALA DINNER

Amuse Bouche

Norwegian salmon tartare, Ouzo, Ikura,
cucumber on crispy flat bread

Bloody Mary infused with Jalapeno and Vodka and crispy prawns

Veal medallions, poached quail eggs, confit tuna and crispy anchovies

Homemade ravioli with wild boar, goose liver and black truffles
red cabbage puree, sage cream

Blossom peach Bellini

Roasted Magret duck, spiced honey, confit potato, heirloom carrots
and fig jus

Blue cheese panna cotta, mulled wine jelly and Valrhona bitter chocolate

Ruby ganache Montée, Joconde sponge, red velvet,
raspberry and Champagne parfait

Petit Fours

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ATHENAEUM BALLROOM
NEW YEAR'S EVE GALA DINNER
VEGETARIAN

Heirloom beetroot tartare, Ouzo jelly and
cucumber on crispy flat bread

Bloody Mary infused with Jalapeno and Vodka and crispy celery

Homemade spring rolls with leek and artichoke, carrot puree and black truffle

Homemade ravioli with sweet potato,
creamy cauliflower sauce, truffle foam and hazelnut oil

Blossom peach Bellini

King oyster mushrooms, spiced honey, confit potato, heirloom carrots
and sage cream

Blue cheese panna cotta, mulled wine jelly and Valrhona bitter chocolate

Ruby ganache Montée, Joconde sponge, red velvet,
raspberry and champagne parfait

Petit Fours

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ATHENAEUM BALLROOM NEW YEAR'S EVE GALA DINNER

Amuse Bouche

Norwegian salmon tartare, Ouzo, Ikura,
cucumber on crispy flat bread

Bloody Mary infused with Jalapeno and Vodka and crispy prawns

Veal medallions, poached quail eggs, confit tuna and crispy anchovies

Homemade ravioli with wild boar, goose liver and black truffles
red cabbage puree, sage cream

Blossom peach Bellini

Roasted Magret duck, spiced honey, confit potato,
heirloom carrots and fig jus

Blue cheese panna cotta, mulled wine jelly and Valrhona bitter chocolate

Ruby ganache Montée, Joconde sponge, red velvet,
raspberry and Champagne parfait

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