



TUESDAY
DECEMBER
2019

16:00 -
19:00 hrs AFTERNOON TEA AT THE ATHINA LOUNGE
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.

Afternoon Tea € 34.00 per two persons · Festive Afternoon Tea € 40.00 per two persons

19:30 hrs CHRISTMAS EVE GALA DINNER DANCE AT THALASSA RESTAURANT
Celebrate Christmas Eve with an exclusive 9-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 Restaurant. Live entertainment.

Cost € 78.00 per adult · € 39.00 per child (4 - 12 years old)
Guests on HB/FB Terms € 36.00 per adult · €18.00 per child

19:00 -
22:30 hrs THE GRILL ROOM RESTAURANT (À la carte)
Prime cuts grilled to perfection are the trademark of our a la carte dinner menu. In the company of friends and family, every meal becomes a celebration to highlight the holiday season.

19:00 -
22:00 hrs KALYPSO RESTAURANT
Festive buffet or À la carte.
For guests on half board or full board terms, dinner is included in their terms of stay.

22:00 hrs THE SHOW GOES ON...
The night is still young at the Athina Lounge.
Join our resident band for an entertaining evening until the early hours.

Enjoy your preferred flavoured Nargile at our Shisha lounge.
Available daily from 17:00 hrs.

Guests who do not wish to dine in the above options, can order
from Room Service or have a light snack at our lobby area.



CHRISTMAS EVE 2019
GALA MENU @ THALASSA RESTAURANT

Smoked lobster carpaccio

Yuzu dressing, mango jelly, avocado bavarois



Celeriac bisque

Mushroom foam



Pan-fried foie gras

Pigeon confit, sweet corn purée, fig chutney, port wine sauce



Green apple with Calvados sorbet



Pheasant breast with chestnut stuffing

Cranberry orange jam, slow cooked venison loin, truffle sauce,
potato cakes, winter buttered vegetables

OR

Turbot sous vide

Champagne sauce, oscietra caviar, seared scallop, lobster sauce,
chamomile foam, confit new potatoes, winter buttered vegetables



Selection of fine cheese and chutney



Mont blanc bitter chocolate mousse

Hazelnuts biscuit chestnut cream



Coffee and Friandises

€ 78.00 /adult • € 39.00 /child
Price Includes all Taxes & Service Charges.