

16:00 - AFTERNOON TEA AT THE ATHINA LOUNGE

19:00 hrs

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

19:00 - KALYPSO RESTAURANT

22:00 hrs

Festive buffet or À la carte.

For guests on Half Board or Full Board Terms, dinner is included in their terms of stay.

19:00 - THE GRILL ROOM RESTAURANT (À la carte)

22:30 hrs

The ideal dining option for romantic dinners, in an ambiance of refined elegance, stunning views of the Mediterranean and superb service. The eclectic à la carte menu is sure to satisfy the most discerning taste palette and to lure diners to embark on a mouth-watering journey of contemporary and gourmet dining.

19:30 hrs

CELEBRATE NEW YEAR'S EVE REVELLION IN STYLE AT THALASSA RESTAURANT

The Thalassa Restaurant is dressed to welcome the New Year with a festive 9-course Gala Menu. The live entertainment will certainly make the atmosphere even more festive. Live music.

Standard € 110.00 per adult \cdot € 55.00 per child (4 - 12 years old) Guests on HB/FB Terms € 68.00 per adult \cdot € 34.00 per child Booking is required by 13:00 hours of Tuesday, 31 December 2019.



20:00 hrs

NEW YEAR'S EVE CELEBRATION AT DEMETRA BALLROOM

Our Ballroom is dressed up in a festive ambience to celebrate the arrival of 2020. This year our Executive Chef proudly presents an exquisite Festive Menu that combines buffet and served dishes. Live music and a sparkling entertaining show.

Standard \le 165.00 per adult $\cdot \le$ 82.50 per child (4 - 12 years old) Guests on HB/FB Terms \le 123.00 per adult $\cdot \le$ 61.50 per child Booking is required by 13:00 hours of Tuesday, 31 December 2019.

24:00 hrs

RENDEZ-VOUS AT THE ATHINA LOUNGE

It's show time and our Athina Lounge band promises an exciting entertaining evening until the early hours.



NEW YEAR'S EVE 2019/20 CELEBRATION MENU @ THALASSA RESTAURANT

Marbore foie gras terrine Granny smith apple in white wine, dates cream
Lobster and white asparagus cappuccino
Considerations
Seared scallops Celeriac purée, mushroom ragout, corail sauce, coriander foam
Chamomile and lime sorbet
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Slow cooked milk-fed veal tenderloin, morel sauce Wild boar confit, quince chutney, croquette potatoes with foie gras, winter buttered vegetables
Dover sole ballotine Passion champagne sauce, shellfish cannelloni, sea urchin foam, saffron potatoes, winter buttered vegetables
Selection of fine cheese and chutney ———————————————————————————————————
Fruit rouges Raspberry and almond biscuit, red fruits cream, strawberry sorbet, blackcurrant fluid gel

Traditional vasilopita

Coffee and Friandises

€110.00/adult • €55.00/child



NEW YEAR'S EVE 2019/20 CELEBRATION MENU @ DEMETRA BALLROOM

Buffet extravaganza with refreshing salads, home-made pâté terrines and large variety of hors d'oeuvre	
Lobster and white asparagus cappuccino	
Slow cooked milk-fed veal tenderloin morel sauce, Scottish beef tenderloin, winter truffle foam Croquette potatoes with fole gras, winter buttered vegetable	
Bitter chocolate tart with roasted hazelnuts, vanilla Madagascar chantilly, salted caramel gelato, white peach passion coulis	
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Traditional vasilopita	