



Christmas
is not so much about
opening presents
as opening our hearts

~ **Janice Maeditere**

It's the Festive season again and we all look forward to spending time with the ones we love and enjoy opening presents, drinking, eating, dancing, celebrating and having fun. So, this Christmas let us make sure everyone can be joyous and join the celebration here at the Med Beach Hotel.

A royal gala buffet crafted by our Culinary team for Christmas Eve, bringing traditional dishes into contemporary cuisine and a gourmet worldwide buffet for New Year's Eve.

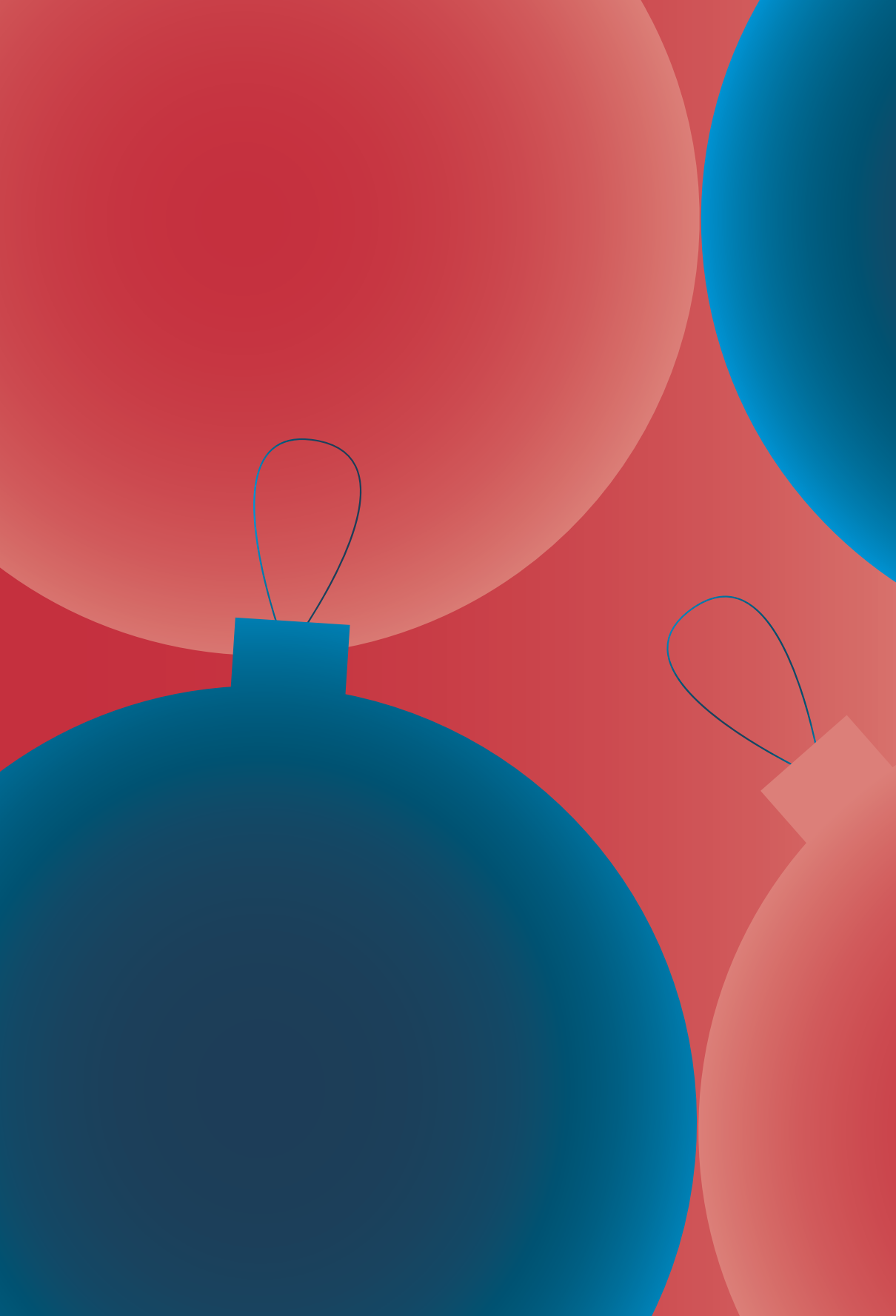
All of the above events will be complemented by live music, DJs and live entertainment.

On behalf of the management and staff at the Mediterranean Beach Hotel,

I would like to wish you all a Merry Christmas and a very happy, prosperous and healthy New Year in 2025.

Yours sincerely,

Bambos Charalambous
General Manager



The image features a vibrant background of overlapping circles in shades of teal and coral. A large teal circle in the upper left contains the text 'festive specials' in a light-colored, elegant serif font. A thin white line extends from the bottom of this teal circle, looping into a teardrop shape. Other circles in various shades of teal and coral are scattered across the background, creating a festive and modern aesthetic.

festive
specials

retreat, relax, revitalize...

Welcome to the chapter of your festive story that is all about nurturing your mind, body and soul. Step away from the hustle and bustle of the outside world, and into the warm embrace of the Aquum Spa: a haven of tranquility and a welcome departure from the daily routine.

A luxurious, peaceful sanctuary designed especially for you to retreat, relax and revitalize, Aquum Spa offers an array of specialized massages, invigorating beauty treatments and holistic therapies to rebalance the mind, body and soul. Embark on a memorable wellness journey, cocooned by calming sounds and start the year 2025 feeling refreshed: A New Year; A New You!

aquum spa gift voucher

Our popular Aquum Spa Gift Vouchers are the perfect gift for a loved one, a friend, or even a valued colleague and a great way to spoil yourself!

Our Spa Team will be happy to provide you with more details and help you book your preferred treatment.

Maria Rigou
Aquum Spa Manager



festive
days

sunday's festive high tea

14:00 - 18:30 HRS

Afternoon Tea with homemade scones, open-faced sandwiches, cookies and petit fours, served in the main lobby with live entertainment.

€19.5 *per person*

Monday, December 23, 2024

in the clouds

CLOUDS BAR
09:00-01:00 HRS

Whether you're seeking a quiet afternoon tea, freshly brewed coffee with a delicious dessert, or a refreshing cocktail accompanied by an array of light snacks, look no further than Clouds Bar.

(Located in the main lobby).

afternoon tea

14:00 - 18:30 HRS

Afternoon Tea with homemade scones, open-faced sandwiches, cookies and petit fours, served in the main lobby.

€19.50 per person

get together

CLOUDS BAR
18:30-19:00 HRS

The Management of the hotel would like to invite all our guests to Clouds Bar, for a festive welcome cocktail.

Monday, December 23, 2024

barbeque themed night

CÉLESTE RESTAURANT
19:00 HRS

Buffet-Themed Night in Céleste
Restaurant.

€34 *per person*

asian flavours

SHUMI PAN ASIAN
19:00 HRS

Experience unique Asian flavours in
our stylish
Shumi Pan Asian restaurant.

*Reservations are highly recommended
for a la carte restaurant dining.*

christmas eve

Tuesday, December 24, 2024

christmas tree decoration

KIDS CLUB
15:00 HRS

Our young friends can enjoy the spirit of Christmas even more by having fun decorating a small Christmas tree.

afternoon tea

14:00 - 18:30 HRS

Afternoon Tea with homemade scones, open-faced sandwiches, cookies and petit fours, served in the main lobby.

€19.5 per person

happy hour

BLUE BAR
17:30-18:30 HRS

Meet the other guests of the hotel and make new friends whilst sharing Christmas joy during Happy Hour.

christmas carols

LOBBY AREA
18:30-19:30 HRS

Get into the Christmas spirit with a glass of sparkling wine while enjoying our choir performing Christmas carols in the main lobby.

italian cuisine

IL TINELLO
19:30 HRS

Experience Italian cuisine at its best at Il Tinello's fine dining restaurant.

asian flavours

SHUMI PAN ASIAN
19:30 HRS

Experience unique Asian flavours in our stylish Shumi Pan Asian restaurant.

Reservations are highly recommended for a la carte restaurant dining

christmas eve gala buffet

CÉLESTE RESTAURANT
19:30 HRS

Celebrate this special night with your loved ones in the warm embrace of our elegant Céleste Restaurant, where a festive Gala Buffet and live music entertainment promise an unforgettable evening of memories in the making.

Adults €75 / Children €37.50

christmas day

Wednesday, December 25, 2024

bubbly breakfast

AQUARIA RESTAURANT
07:00-10:30 HRS

Sparkling Breakfast in Aquaria Restaurant to make sure everyone starts the day in the festive spirit with our compliments.

let's welcome santa!

MAIN LOBBY
11:30 HRS

Join us this Christmas to welcome Santa Claus to the Med Beach Hotel! With lots of presents in tow, Santa will bring joy and delight to both our younger guests and our guests who are young at heart!

Please register the names and ages of children at Reception 24 hours in advance.

christmas day lunch

CÉLESTE RESTAURANT
13:00-15:00 HRS

Celebrate Christmas with a delicious buffet at Céleste Restaurant, offering a variety of local and international dishes, plus festive tunes from our resident band.

Adults €70 / Children €35

festive themed night

CÉLESTE RESTAURANT
19:00 HRS

Buffet-themed night in Céleste Restaurant with live musical performance and folkloric dancers.

€34 per person

italian cuisine

IL TINELLO
19:00 HRS

Experience Italian cuisine at its best at Il Tinello's fine dining restaurant.

asian flavours

SHUMI PAN ASIAN
19:00 HRS

Experience unique Asian flavours in our stylish Shumi Pan Asian restaurant.

Reservations are highly recommended for a la carte restaurant dining.

christmas songs & cocktails

BLUE BAR
20:00-01:00 HRS

Enjoy a Christmas night at our chic Blue Bar. Listen to beloved Christmas songs and enjoy delightful signature Mediterranean cocktails in a cosy atmosphere.

boxing day

Thursday, December 26, 2024

in the clouds

CLOUDS BAR
09:00-01:00 HRS

Whether you're seeking a quiet afternoon tea, freshly brewed coffee with a delicious dessert, or a refreshing cocktail accompanied by an array of light snacks, look no further than Clouds Bar.
(Located in the main lobby)

boxing day lunch

AQUARIA RESTAURANT
13:00-15:00 HRS

The festive spirit continues at Aquaria Restaurant with a gourmet lunch buffet featuring culinary treats from around the world.

Adults €40 / Children €20

afternoon tea

14:00-16:30 HRS

Afternoon Tea with homemade scones, open-faced sandwiches, cookies and petit fours, served in the main lobby.

€19.5 per person

festive themed night

CÉLESTE RESTAURANT
19:00 HRS

Buffet-themed night in Céleste Restaurant.

€34 per person

asian flavours

SHUMI PAN ASIAN
19:00 HRS

Experience unique Asian flavours in our stylish Shumi Pan Asian restaurant.

Reservations are highly recommended for a la carte restaurant dining.

christmas songs & cocktails

BLUE BAR
20:00-01:00 HRS

Enjoy a nightcap at our chic Blue Bar. Delightful signature Mediterranean cocktails in a cosy atmosphere.

new year's eve

Tuesday, December 31, 2024

in the clouds

CLOUDS BAR
09:00-01:00 HRS

Whether you're seeking a quiet afternoon tea, freshly brewed coffee with a delicious dessert, or a refreshing cocktail accompanied by an array of light snacks, look no further than Clouds Bar.

champagne cocktails

BLUE BAR
19:00-20:00 HRS

Pre-dinner Champagne cocktails accompanied by tasty savoury canapés.

€18 per person (1 champagne cocktail accompanied by 2 canapés)

Alternatively enjoy your favourite pre-dinner cocktail.

il tinello

19:30 HRS

Celebrate New Year's Eve by savouring the finest Italian cuisine at our acclaimed a la carte Restaurants.

new year's eve gala buffet

CÉLESTE RESTAURANT
20:00 HRS

Sparkling in all its glory, Céleste Restaurant invites you to welcome the New Year in style at its dedicated New Year's Eve extravaganza. Indulge in the gourmet Festive Gala Buffet Dinner specially prepared by our Executive Chef and his culinary team and dance to the tunes of our live band whilst celebrating the arrival of the New Year on the dance floor.

A special dance show will make this a night to remember.

Adults €105 / Children €50

new year's day

Wednesday, January 1, 2024

new year's bubbly breakfast

AQUARIA RESTAURANT
07:00-11:00 HRS

A good New Year has to start with a sumptuous breakfast and a glass of sparkling wine or Bucks Fizz with our best wishes.

*€25 per person
for non-residents.*

new year's day festive lunch

CÉLESTE RESTAURANT
13:00-15:00 HRS

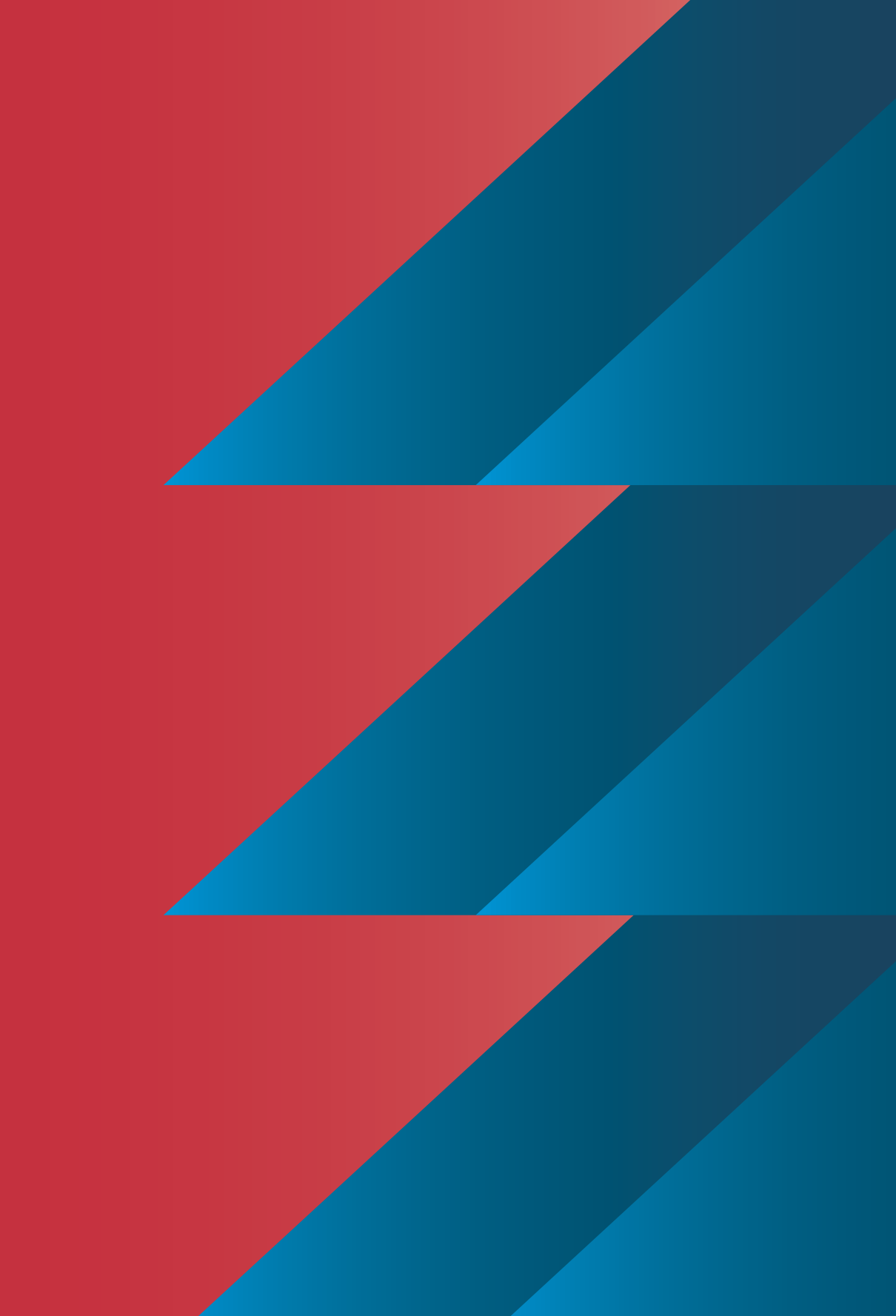
Our Executive Chef and his culinary team have prepared unique festive treats for you to enjoy with your loved ones, while festive tunes from our resident band create the perfect atmosphere.

Adults €50 / Children €25

cocktails

BLUE BAR
20:00-01:00 HRS

Enjoy a night cap at our chic Blue Bar. Delightful signature Mediterranean cocktails in a cosy atmosphere.





festive menus

A smart casual dress code is the minimum attire for all Gala dinners and special festive events. For all other occasions, the dress code is smart.

christmas eve gala

CÉLESTE RESTAURANT

Tuesday, December 24, 2024

19:30 HRS

Adults €75 | Children €37.5

Salads

- * Caesar
romaine lettuce, shaved
parmesan, garlic croutons,
anchovies, Caesar dressing
- * Mediterranean Quinoa
cherry tomatoes, cucumbers,
Kalamata olives, feta cheese,
lemon-herb vinaigrette
- * Caprese
mozzarella, vine-ripened
tomatoes, basil leaves, drizzle of
aged balsamic vinegar
- * Roasted Beetroot
goats cheese, arugula, candied
walnuts, orange vinaigrette
- * Niçoise
tuna, green beans, potatoes,
hard-boiled eggs, olives,
anchovy dressing
- * Tuscan Panzanella
ripe tomatoes, cucumbers, red
onions, basil
- * Baby Spinach
apples, dried fruits, candied
pecans, honey Dijon dressing
- * Asian
sliced cucumbers, sesame seeds,
red onions, rice vinegar dressing
- * Italian Seafood
shredded fennel, pickled celeriac
- * Spiced Roasted Cauliflower
chickpeas, tahini dressing,
parsley, pomegranate seeds
- * Moroccan
carrots, oranges, raisins, toasted
almonds with honey-cumin
dressing

Cold Selection

- * Beef Carpaccio,
cured egg yolk, pecorino, pickled
caper, truffle vinaigrette
- * Tuna Tataki,
sesame seeds, wakame seaweed,
Asian glaze
- * Sea Bass Tartar,
Peruvian marinade
- * Smoked Salmon and Gravadlax
- * Grilled Asparagus Spears,
hollandaise sauce
- * Chicken Liver Pate,
Commandaria jelly
- * Shredded Duck Rillet,
crusty bread, tangy cornichons

Charcuterie & Cheese

- * International and Local Cold cuts & cheeses served with local honey, selection of marmalades, chutneys, crackers

Soup

- * Creamy Chestnut Soup, hint of bourbon

Carvery

- * Slow-roasted Prime Beef Rib served with a rich red wine jus and horseradish cream
- * Herb-marinated Leg of Lamb served with mint sauce and rosemary jus

Hot Selection

- * Slow-cooked Duck tangy orange sauce
- * Herb Crusted French Lamb Chops rosemary sauce
- * Coq au Vin. classic French chicken braised in red wine with mushrooms, onions, bacon
- * Marinated Grilled Pork Loin Medallions aromatic sweet potato purée, Madeira wine sauce
- * Turkey Breast sweet cranberry relish
- * Beef Bourguignon tender beef stewed with red wine, mushrooms, onions
- * Braised Short Ribs slow-cooked in red wine reduction
- * Black Cod glazed with a miso marinade
- * Lasagne ricotta, spinach, marinara sauce
- * Truffle Ravioli parmesan sauce
- * Caramelized Root Vegetables rosemary, thyme
- * Winter Steamed Vegetables butter, chives
- * Butternut Squash Risotto
- * Basmati Rice
- * Roasted Potatoes garlic, rosemary, thyme
- * Dauphinoise Potatoes boursin cheese

Sweet Selection

- * Warm Christmas Pudding with a Selection of Ice Cream
- * Pecan Tart
- * Chocolate Valencia Cake
- * Mini Choux Praline
- * Forest Fruit Yule Log with Mascarpone
- * Caramel Yule Log
- * Swiss Roll Chocolate with Cherries
- * Selection of Macarons
- * Carrot Cake with Cream Cheese Frosting
- * Dulce Panna Cotta Verrines
- * Blueberry Tart
- * Pistachio, Raspberry Cake
- * Selection of Traditional Christmas delicacies
- * Selection of Cyprus Delicacies
- * Fresh Seasonal Fruits

christmas day lunch

CÉLESTE RESTAURANT

Wednesday, December 25, 2024
13:00-15:00 HRS

Adults €70 | Children €35

Salads

- * Caesar
romaine lettuce, shaved
parmesan, garlic croutons,
anchovies, Caesar dressing
- * Italian Seafood
shredded fennel, pickled celeriac
- * Mediterranean Quinoa
cherry tomatoes, cucumber,
Kalamata olives, feta cheese,
lemon-herb vinaigrette
- * Greek
marinated feta cheese
- * Mixed Baby Leaves
shaved vegetables, hazelnuts
- * Mozzarella
variation of tomatoes, basil
leaves, pesto sauce
- * Coleslaw
pomegranates, pecans
- * Noodle Salad
crispy duck, honey, teriyaki glaze
- * German Potato Salad
bacon, caramelized onion
- * Rocket Salad
fried halloumi, pomegranate,
raisins, grape syrup vinaigrette
- * Salt Baked Beetroot
pickled beetroot, berries, goats
cheese, pine nuts

Cold Selection

- * Beef Carpaccio
cured egg yolk, pecorino, pickled
capers, truffle vinaigrette
- * Duck Rillettes
citrus chutney
- * Chicken Liver Pate

Sushi Board & Seafood

- * Whole Poached Salmon
- * Smoked Salmon and Gravadlax
cured in beetroot
- * Sea Bass Ceviche
- * Variation of Poached
seafood on ice
- * Nigiri, Maki, Uramaki

Charcuterie & Cheese

- * International and Local Cold cuts & cheeses served with local honey, selection of marmalades, chutneys, crackers

Soup

- * Roasted Pumpkin Soup with spices

Carvery

- * Smoked Glazed Gammon
- * Slow Roasted Festive Turkey with pigs in blankets and Yorkshire puddings

Hot Selection

- * Lamb Souvla
flavoured with oregano
- * Roasted Suckling Pig
- * Chicken Roulade
parsnip pureé, Albufera sauce
- * Beef Medallions
forest mushroom ragout,
Pinot Noir sauce
- * Lamb Tagine
- * Duck Magret
carrot pureé, Bigarade sauce
- * Pan Seared Salmon Medallions
fennel ragout, saffron sauce
- * Pasta Fresca
sundried tomato sauce, fresh
basil, feta cheese
- * Home-made au Gratin Meat
cannelloni marinara sauce
- * Ricotta and Spinach Ravioli
sage cream sauce
- * Roasted Potatoes
cherry tomatoes, onions
- * Stuffed Vegetables
rice and mince meat
- * Traditional Stuffing
- * Potato Pureé
scented with truffle
- * Caramelized Carrot and
brussel sprouts with bacon
vinaigrette
- * Seasonal Butter Glazed
garden vegetables
- * Basmati Rice
- * Saffron Rice Pilaf

Sweet Selection

- * Warm Christmas Pudding with a Selection of Ice Cream
- * Pecan Tart
- * Chocolate Valencia Cake
- * Mini Choux Praline
- * Forest Fruit Yule Log with Mascarpone
- * Caramel Yule Log
- * Swiss Roll Chocolate with Cherries
- * Selection of Macarons
- * Carrot Cake with Cream Cheese Frosting
- * Panna Cotta Verrines
- * Blueberry Tart
- * Pistachio and Raspberry Cake
- * Selection of Traditional Christmas Delicacies
- * Selection of Cyprus Delicacies
- * Fresh Seasonal Fruit Display

new year's eve dinner

CÉLESTE RESTAURANT

Tuesday, December 31, 2024
20:00 HRS

Adults €105 | Children €50

Salads

- * Niçoise
tuna, green beans, potatoes,
hard boiled eggs, olives, anchovy
dressing
- * Greek
Kalamata olives, cucumber, ripe
tomatoes, red onions, green
pepper and feta cheese tossed in
olive oil and oregano
- * Prawns
creamy avocado, cilantro, red
onion, cherry tomato, lime
vinaigrette
- * Asian Noodles
fresh vegetables, sesame seeds
and soy ginger dressing
- * Quinoa
roasted vegetables, dried
cranberries, tangy lemon and
tahini dressing
- * Moroccan Couscous
roasted chickpeas, dried
apricots, almonds, spiced citrus
dressing
- * Halloumi Cheese Salad
roasted red peppers, baby
spinach, rocket and grape syrup
vinaigrette
- * Waldorf
apple, celery, grapes, walnuts
tossed in light mayonnaise and
yogurt dressing, lettuce
- * Roasted Beet and Citrus
orange, grapefruit, fresh mint,
citrus vinaigrette
- * Antipasto
marinated artichokes, olives,
salami, mozzarella, roasted red
peppers and cherry tomatoes,
drizzled with olive oil and herbs

Chef's table

- * French Pâté en Croûte
Foie gras terrine served with
toasted brioche and fig compote
- * Beef Carpaccio
drizzled with truffle oil, topped
with shaved Parmesan and rocket
- * Smoked Salmon and Gravadlax
cured in beetroot served with
fennel, juicy orange segments
and pomegranate, dressed with
olive oil
- * Octopus Terrine
with Romesco sauce
- * Grilled Asparagus
wrapped in Parma ham with
Parmesan and lemon dressing
- * Chicken liver pâté
with commandaria jelly
- * Shredded Duck Rilette,
paired with crusted bread
and cornichons

Sushi board and seafood

- * Nigiri, Maki, Uramaki
- * Variation of Poached
seafood on ice
- * Whole Poached Salmon
- * Mediterranean Tuna Tartar
with tomato textures

Charcuterie & Cheese

- * International and Local Cold cuts & cheeses served with local honey, selection of marmalades, chutneys, crackers

Soup

- * Creamy Parsnip Soup scented with Madagascar vanilla

Carvery

- * Beef Wellington served with truffle jus and horseradish cream
- * Pineapple and Clove Glazed Ham served with a spiced apple chutney
- * Herb-Crusted Rack of Lamb served with a festive mint-pistachio pesto
- * Porchetta with rosemary and garlic
- * Roast Turkey served with chestnut stuffing, cranberry sauce, rich turkey gravy

Hot Selection

- * Veal forest mushroom ragout, Madeira wine sauce
- * Roasted Duck cherry sauce
- * Turkey barley pilaff, commandaria fig sauce
- * Mulled Wine Braised Lamb Shanks aromatic spices
- * Glazed Corn-fed Chicken winter roasted vegetables
- * Salmon Fillet glazed with a sweet and savoury miso sauce, bok choy
- * Creamy Truffle Mac and Cheese
- * Gnocchi creamy Gorgonzola sauce, toasted walnuts
- * Cannelloni mincemeat, Neapolitan sauce
- * Sweet Carrots roasted with orange zest, honey, thyme
- * Roasted Cauliflower cinnamon, cumin, tahini drizzle, pomegranate seeds
- * Gingerbread-Spiced Sweet Potato Gratin
- * Rosemary and Garlic Roasted baby potatoes
- * Caramelized Onion and goats cheese tarte tatin
- * Seafood Paella Spanish saffron rice with shrimp, mussels, clams, squid
- * Basmati Rice

Sweet Selection

- * Warm Christmas Pudding
with a Selection of Ice Cream
- * Pecan Tart
- * Chocolate Valencia Cake
- * Mini Choux Praline
- * Forest Fruit Yule Log
with Mascarpone
- * Caramel Yule Log
- * Swiss Roll Chocolate
with Cherries
- * Selection of Macaroons
- * Carrot Cake
with Cream Cheese Frosting
- * Panna Cotta Verrines
- * Blueberry Tart
- * Pistachio and Raspberry Cake
- * Selection
of Traditional Christmas
Delicacies
- * Selection of Cyprus Delicacies
- * Fresh Seasonal Fruit Display

useful information

The management of the hotel reserves the right to alter or cancel any part of this program if necessary, without prior notice.

For more details concerning weekly activities and restaurant operations, please consult the weekly events program.

Prices for children apply to persons under 12 years of age.

Kindly note that restaurant reservations are strongly recommended.

A smart casual dress code is a minimum attire for all Gala dinners and special festive events. For all other occasions, the dress code is smart.

All prices quoted are in EUROS and include all applicable taxes.

For further information and reservations, please contact:
Tel: + 357 2555 9999.



MEDBEACH

medbeach.com