



Ann**o**belle

Festive Season
2022

The 2022 Festive Season

Gather Together

Gathering with friends and family is an essential part of the holiday season. Annabelle is open for the 2022 holidays and eager to welcome you and yours through our doors. Bask in Cyprus warmth, savour a seaside lunch in Mediterraneo, sip a sophisticated cocktail at rooftop Ouranos, and relax in our heavenly spa. Our holiday programme offers myriad ways to enjoy food, drink, and song with your loved ones.

Let us know how we can set the table for your holiday celebration.

Kopiaste - Come join us!
The Annabelle Team

Lobby Festivities

Take a seat in our Lobby and enjoy the festive holiday ambience. Sip a libation from our Festive Cocktail Menu. Take our Afternoon Tea with a full complement of finger sandwiches and pastries (12:30-18:00 daily; €25 per person, €45 for two). And enjoy seasonal tunes from our pianist (18:00-23:00 daily from 17 December to 6 January).

Let the Lobby be your home for gathering with friends and family.

Culinary Classes

Good food and drink are essential to holiday celebrations. Our culinary team is offering a range of classes so that you can enhance your enjoyment and share recipes back home. Our sommelier is giving two Wine Master Classes focusing on local wines

(23 and 29 December, 17:00, Asteras, €10 per person, 10 attendees minimum, maximum 25).

Our Italian chef is preparing Cooking Classes so that you can learn how to make some Italian dishes
(26 and 30 December, 10:30, Mediterraneo, €60 per person, 6 attendees minimum, maximum 10).

And Annabelle's bars manager presents two Cocktail Classes featuring festive holiday concoctions
(28 and 30 December, 12:00, Ouranos, €15 per person, 4 attendees minimum, 8 maximum).

Contact Guest Services to reserve your place.



CALENDAR OF EVENTS

CHRISTMAS EVE

Music in the Lobby

Join us at 18:00 for the first bars of Christmas music from our pianist.
Settle in for a selection from our Festive Cocktail Menu
and let the festivities begin!
Music and beverage service continue
throughout the evening.



CHRISTMAS EVE GALA DINNER

This festive dinner is offered in Ouranos, our rooftop restaurant overlooking the harbour. The musical duo makes the mood merry.

19:30-23:30

€80 per adult, €40 per child

Vegetarian

Ouranos Vulcan: Roll with unagi tempura, flamed salmon, pickled daikon, and spicy mayonnaise
Beetroot tartare with Serrano ham and salad of green apple and hazelnuts
Pan seared scallops, Jerusalem artichoke puree, and sea urchin beurre blanc
King oyster mushroom yakitori, chimichurri salsa, and fresh herbs

Homemade ravioli with marinated salmon, mascarpone and Oscietra caviar sauce, and green oil

Mango, lime, and rum granita

Black Angus beef filet, roasted parsnip puree, braised pumpkin, pan seared foie gras, and black truffle jus

Chèvre coated with pistachio, ginger brioche, and cranberry relish

The Annabelle bûche de Noël
Jivara Valrhona chocolate mousse, blackberry compote, macadamia sponge, and cherry sorbet

Petit fours

Ouranos Vulcan: Roll with pickled daikon, miso aubergine tempura, avocado, cucumber, and spicy mayonnaise
Beetroot tartare with endive, salad of green apple and hazelnuts, and aromatic green oil
Basil and sun-dried tomato arancini with salsa roja
King oyster mushroom yakitori, chimichurri salsa, and fresh herbs

Homemade ravioli with spinach, crushed herbs, cilantro cream sauce, and green oil

Mango, lime, and rum granita

Roasted winter vegetables, fresh truffles, and candied walnuts

Chèvre coated with pistachio, ginger brioche, and cranberry relish

The Annabelle bûche de Noël
Jivara Valrhona chocolate mousse, blackberry compote, macadamia sponge, and cherry sorbet

Petit fours



CHRISTMAS EVE GOURMET DINNER

Savour a relaxing multi-course dinner as you listen to holiday tunes from our pianist in Amorosa.
Our chef's culinary creativity brings new interest to seasonal classics.

19:30-22:30
€80 per adult, €40 per child

Vegetarian

Amuse-bouche

Aged Iberico ham, salt baked golden beetroot,
black truffles, and roasted hazelnut

Seared scallops, Oscietra caviar sauce,
citrus infused fennel, and baby radish

Miso flavoured black cod, braised bok choy,
and pickled shimeji mushrooms

Mango, lime, and rum granita

Wagyu beef filet, roasted winter vegetables,
and porcini jus with black truffle

Chèvre coated with pistachio, ginger brioche,
and cranberry relish

The Annabelle bûche de Noël
Jivara Valrhona chocolate mousse, blackberry
compote, macadamia sponge, and cherry sorbet

Petit fours

Amuse-bouche

Beetroot tartare, salt baked golden beetroot,
black truffles, and roasted hazelnut

Roasted pumpkin, red lentil and chestnut velouté,
crispy potato tuile, and fresh sage oil

Homemade ravioli with spinach, crushed herbs,
cilantro cream sauce, and green oil

Mango, lime, and rum granita

Romanesco broccoli, roasted winter vegetables,
and king oyster mushrooms

Chèvre coated with pistachio, ginger brioche,
and cranberry relish

The Annabelle bûche de Noël
Jivara Valrhona chocolate mousse, blackberry
compote, macadamia sponge, and cherry sorbet

Petit fours



CHRISTMAS DAY FESTIVE LUNCH

Relax over lunch with family and friends and savour the chef's creative concoctions. Enjoy the panoramic views of the harbour from rooftop Ouranos. Santa will stop in (13:00-14:00) with gifts for the kids and raffle tickets for the adults. The meal is accompanied by our musical duo.

13:00-15:00
€70 per adult, €35 per child

Vegetarian

The Ouranos Tokyo: Glazed seabass, king crab, spicy mayonnaise, and tobiko
Beef tataki, kimchi salad, and roasted sesame seeds
Homemade cured citrus salmon tartare, pea shoots, and ikura caviar
Roasted sweet potato, truffles, and crunchy fennel bites

Crustacean velouté, oyster beignets, and saffron aioli

Lime and raspberry Prosecco granita

Slow-cooked turkey, chorizo and chestnut stuffing, and winter vegetables

Saffron poached pears with Stilton and roasted macadamia

Ouranos festive dessert platter

Ouranos vegan uramaki with teriyaki mushrooms, pickled vegetables, and crispy spiced tofu
Vietnamese rice paper wraps with kimchi and roasted sesame seeds
Heirloom beetroot, pea shoots, and vanilla oil
Roasted sweet potato, truffles, and crunchy fennel bites

Lightly spiced curry cappuccino with roasted cauliflower beignets

Lime and raspberry Prosecco granita

Herb potato gnocchi, roasted winter vegetables, and truffle jus

Saffron poached pears with Stilton and roasted macadamia

Ouranos festive dessert platter



CHRISTMAS DAY GOURMET LUNCH

Settle in for a relaxing multi-course gourmet lunch at fine dining restaurant Amorosa.

Our pianist sets the mood with festive holiday tunes. Santa will also make a visit (13:00-14:00) with gifts for the kids and raffle tickets for the adults

13:00-15:00

€70.00 per adult, €35.00 per child

Vegetarian

Canapes

Flamed wild sea bass filet ceviche, avocado cream, sweet potato, cilantro, and lime and mango salsa

Pan seared foie gras, toasted brioche, parsnips, and blueberry sauce

Lobster bisque with homemade crab wonton and micro herbs

Lime and raspberry Prosecco granita

Slow cooked turkey, spiced pork and apricot stuffing, pumpkin cream, white asparagus, and cranberry relish

Saffron poached pears with Stilton and roasted macadamia

Amorosa festive dessert platter

Canapes

Vietnamese vegetables wrapped with tofu and tahini

Lightly spiced roasted cauliflower curry with ginger

Courgette cannelloni, ricotta, relish of basil and sun-dried tomatoes, spinach cream, and tapioca chips

Lime and raspberry Prosecco granita

Herb potato gnocchi, shimeji mushrooms, roasted winter vegetables, and truffle jus

Saffron poached pears with Stilton and roasted macadamia

Amorosa festive dessert platter



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 Buffet Dinner

Gather in glittering Athenaeum Ballroom for our ample buffet dinner accompanied by the music of our four-piece band. The buffet includes an array of appetisers and salads, cheese and soup stations, a carvery featuring oven baked suckling pig and rack of lamb, a generous range of hot mains, and a dazzling assortment of desserts

(19:30-22:30; €100 per adult, €50 per child).



NEW YEAR'S EVE GALA DINNER

Savour our dinner with family and friends as you enjoy the stunning view of Pafos Harbour from rooftop restaurant Ouranos. Dinner is served from **19:30 to 22:30** (€100.00 per adult, €50 per child); bar service remains available until **2:00**. Throughout the evening, our musical ensembles keep the mood lively.

Ouranos Dragon: Flamed salmon, ikura caviar, tempura prawns, and spiced avocado
Spiced macaroon with aged Iberico ham, plum relish, and micro herbs
Beef cheek croquette with merlot jus
Sustainable bluefin tuna sashimi and yuzu teriyaki

Pumpkin raviolo with forest mushrooms, flamed scamorza cheese, and sage pesto

Champagne and cranberry Bellini

Maple glazed spiced duck breast, roasted brussels sprouts, and port wine-cherry jus

Camembert, rhubarb compote, and mint on crispy flat bread

New Year's Charm: Dark chocolate, kumquat jelly, Cointreau, and hazelnut biscotti

Petit fours

Vegetarian

Belgian endives, blue cheese, Granny Smith, caramelised pistachio
Spiced macaroon with daikon, plum relish, and micro herbs
Chickpea bites with sun-dried tomatoes, herbs, and mint yoghurt
Beetroot sashimi with yellow beetroot puree

Pumpkin raviolo with forest mushrooms, flamed scamorza cheese, and sage pesto

Champagne and cranberry Bellini

Forest mushroom stew, crispy polenta, and glazed baby vegetables

Camembert, rhubarb compote, and mint on crispy flat bread

New Year's Charm: Dark chocolate, kumquat jelly, Cointreau, and hazelnut biscotti

Petit fours



NEW YEAR'S EVE GOURMET DINNER

Fine dining restaurant Amorosa offers a quiet,
leisurely multi-course gourmet dinner celebrating the arrival of the New Year

19:30-22:30
€100 per adult, €50 per child

Vegetarian

Amuse-bouche

Alaskan king crab, pickled cucumber,
radicchio, and caviar aioli

Warm lobster salad, black truffles,
and homemade bisque

Wild Mediterranean seabass with
homemade pumpkin tortellini and sage pesto

Champagne and cranberry Bellini

Five-spice marinated duck, sauteed foie gras,
and black truffle and porcini jus

Camembert, rhubarb compote,
and mint on crispy flat bread

New Year's Charm: Dark chocolate,
kumquat jelly, Cointreau, and hazelnut biscotti

Petit fours

Amuse-bouche

Marinated baby beetroots, goat cheese,
and young rocket leaves

Cauliflower panna cotta, garlic cream,
and Parmesan crisps

Tortellini with pumpkin and porcini,
flamed scamorza cheese, and sage pesto

Champagne and cranberry Bellini

Forest mushroom stew, crispy polenta,
and glazed baby vegetables

Camembert, rhubarb compote,
and mint on crispy flat bread

New Year's Charm: Dark chocolate,
kumquat jelly, Cointreau, and hazelnut biscotti

Petit fours





OURANOS WELLBEING SPA

The busy holiday season can be stressful, so be sure to set aside some time to take care of yourself.

We have stress relief made to order with our Head to Mistle-toes Special.

First, enjoy a 45-minute personalised massage with ginger (known as the oil of empowerment) and orange peel (which promises complete relaxation).

Next, our therapist performs a 30-minute anti-ageing facial to plump, rejuvenate, and nourish the skin so it will glow throughout the holidays.

75 minutes

€110.00

Contact Spa Reception to make an appointment.





Annabelle

10 Posidonos Avenue, Paphos

+357 26 885 000

annabelle@thanshotels.com

www.annabelle.com.cy

