

A woman in a white, long-sleeved dress is seated at a dining table. She is holding a champagne flute glass filled with bubbly liquid. The table is set with white plates, silverware, and other glasses. The background is dark, and the overall atmosphere is elegant and festive.

# Festive Season 2025

Annabelle



# CELEBRATE THE MOMENTS THAT MATTER

Get set for a fiesta of festive magic at Annabelle, complete with all the trimmings! Join us in our wonderland Lobby Lounge for carols, cocktails, and heart-warming vibes. Inspire curious minds with baking classes, cocktail making, winery tours, and soar into 2026 on celebratory wings with DJ beats, a shared countdown, fireworks, and dancing until the early hours.

We look forward to sharing  
all the sparkle of the season with you!

**The Annabelle Team**



# CELEBRATE THE MOMENTS THAT MATTER

## *Lobby Magic*

Our beautiful double-height Lobby Lounge sets the scene for a season of splendour. Sink into comfy chairs for a lavish Afternoon Tea (daily 12:30-18:00). Savour holiday-themed sips from our Festive Cocktail Menu. Join us for Christmas Eve carols or gather from 18:00 daily to enjoy live piano music.

## *Culinary Classes*

Indulge your curiosity as well as your palate this Christmas with a range of culinary classes and experiences. Spice up the season by learning how to bake holiday favourites; create your own cocktails with our mixologists or sip your way to sommelier-led smiles.

Contact Guest Services  
to reserve your place.



## FESTIVE AFTERNOON TEA

### Signature Finger Sandwiches

Egg salad, cucumber and chives

Honey and thyme baked ham,  
cranberry relish and rocket leaves

Roast beef, truffle aioli and  
pinenuts onion relish

Home cured beet Norwegian salmon,  
Citrus cream and Ikura caviar

### From Our Pastry

Velvet cherry ganache  
in shortbread biscuit

Valrhona bavarois with  
lime sage brulee

Granny Smith, spices  
and Ivory chocolate

Caramelia cremeaux,  
mandarin jelly and rice crisp

Homemade scones with citrus and rosemary  
Served with: Cranberry and star anise jam,  
Clotted cream, Homemade spiced butter

€30.00 per person  
All prices include local taxes



## FESTIVE VEGETARIAN AFTERNOON TEA

### Signature Finger Sandwiches

Egg salad, cucumber and chives

Honey and thyme baked celeriac,  
cranberry relish and rocket leaves

Sweet potato, truffle aioli and  
pinenuts onion relish

Tofu, pomegranate  
and eggplant caviar

### From Our Pastry

Velvet cherry ganache  
in shortbread biscuit

Valrhona bavarois with  
lime sage brulee

Granny Smith, spices  
and Ivory chocolate

Caramelia cremeaux,  
mandarin jelly and rice crisp

Homemade scones with citrus and rosemary  
Served with: Cranberry and star anise jam,  
Clotted cream, Homemade spiced butter

€30.00 per person  
All prices include local taxes



# CALENDAR OF EVENTS

## CHRISTMAS EVE

### *Carols & Cocktails*

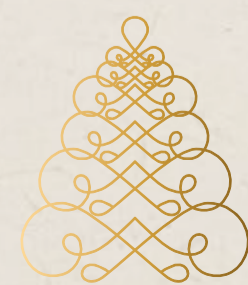
Bask in the warmth and wonder of one of the most hotly anticipated nights of the year. Our Christmas Eve festivities begin with carols in our sparkling Lobby before the chance to meet and mingle with friends old and new over festive cocktails, set to live piano music.

### *Christmas Eve Dinner*

Celebrate the magic of the season with a Christmas Eve dinner filled with festive flavours, candlelit ambiance, and live music. Enjoy an evening of togetherness and joy as you raise your glass to the beauty of the holidays, surrounded by warmth, elegance, and heart-warming melodies.

19:30 – 22:30

Please contact Guest Services  
for details and reservations.



# OURANOS CHRISTMAS EVE DINNER MENU

## VEGETARIAN DINNER MENU

Freshly baked breads from our bakery  
with infused butter and canapes

Forest mushroom parfait, pickled onions,  
fig relish, walnuts and spiced brioche

Scallops, Granny Smith tartare,  
pomegranate, parsnip cream,  
Crostini and Commandaria glaze

Blackcurrant, Kirsch and lime

Black Angus filet, dauphinoise potato,  
heirloom carrots, Horseradish butter,  
Port jus and fresh black truffle

Crispy phyllo with Brie Bons Mayennais,  
cranberry relish and pistachios

Chestnut cream, pear, Ivory chocolate  
namelaka and hazelnut ice-cream

Petit Fours

Freshly baked breads from our bakery  
with infused butter and canapes

Forest mushroom parfait, pickled onions,  
fig relish, walnuts and spiced brioche

Heirloom beetroots, winter  
leaves, Feta, roasted pinenuts and  
honey mustard vinaigrette

Blackcurrant, Kirsch and lime

Salt baked celeriac with miso  
glaze, apple and pear puree,  
hazelnut and fresh black truffle

Crispy phyllo with Brie Bons Mayennais,  
cranberry relish and pistachios

Chestnut cream, pear, Ivory chocolaté  
namelaka and hazelnut ice-cream

Petit Fours

€80.00 per person  
All prices include local taxes



# AMOROSA CHRISTMAS EVE DINNER MENU

## VEGETARIAN DINNER MENU

Freshly baked breads from our bakery  
with infused butter and canapes

Forest mushroom parfait, pickled onions,  
fig relish, walnuts and spiced brioche

Scallops, Granny Smith tartare,  
pomegranate, parsnip cream,  
Crostini and Commandaria glaze

Blackcurrant, Kirsch and lime

Black Angus filet, dauphinoise potato,  
heirloom carrots, Horseradish butter,  
Port jus and fresh black truffle

Crispy phyllo with Brie Bons Mayennais,  
cranberry relish and pistachios

Chestnut cream, pear, Ivory chocolate  
namelaka and hazelnut ice-cream

Petit Fours

Freshly baked breads from our bakery  
with infused butter and canapes

Forest mushroom parfait, pickled onions,  
fig relish, walnuts and spiced brioche

Heirloom beetroots, winter  
leaves, Feta, roasted pinenuts and  
honey mustard vinaigrette

Blackcurrant, Kirsch and lime

Salt baked celeriac with miso  
glaze, apple and pear puree,  
hazelnut and fresh black truffle

Crispy phyllo with Brie Bons Mayennais,  
cranberry relish and pistachios

Chestnut cream, pear, Ivory chocolaté  
namelaka and hazelnut ice-cream

Petit Fours

€80.00 per person  
All prices include local taxes



# CALENDAR OF EVENTS

## CHRISTMAS DAY

### *Christmas Day Lunch*

Celebrate the joy of Christmas Day with a festive lunch accompanied by the delightful melodies of our pianist. The atmosphere is filled with warmth and cheer as families and friends gather together. Expect a special visit from Santa, bringing gifts for children and raffle surprises for the grown-ups.

12:30-15:30

Please contact Guest Services  
for details and reservations.



## OURANOS CHRISTMAS DAY LUNCH

### VEGETARIAN LUNCH

Freshly baked breads from our bakery with infused butter and canapes

Duck liver terrine, plums relish, winter leaves and spiced bread

Seabass carpaccio, daikon, lime and truffle

Poached rhubarb, ginger and orange

Slow cooked turkey, wild boar, apricot and sage stuffing, thyme fondant potato, red cabbage cream, glazed butter chestnuts, Brussel sprouts, cranberry relish and gravy jus

Duo of poached pear, Gorgonzola, Macadamia nuts and rosemary

Dark chocolate mousse, Dulcey ganache cremeaux and blackberry sorbet

Petit fours

Freshly baked breads from our bakery with infused butter and canapes

Kohlrabi ravioli with goat cheese and Pecan, dill crunch

Pumpkin carpaccio, fregola and cranberry, Basil and parsley salsa and ginger truffle honey

Rhubarb, ginger and orange

King oyster mushrooms, apricot and sage stuffing, thyme fondant potato, red cabbage cream, glazed butter chestnuts, Brussel sprouts, roasted vegetable jus

Duo of poached pear, Gorgonzola, Macadamia nuts and rosemary

Dark chocolate mousse, Dulcey ganache cremeaux and blackberry sorbet

Petit fours

€80.00 per person  
All prices include local taxes



## AMOROSA CHRISTMAS DAY LUNCH

### VEGETARIAN LUNCH

Freshly baked breads from our bakery with infused butter and canapes

Duck liver terrine, plums relish, winter leaves and spiced bread

Seabass carpaccio, daikon, lime and truffle

Poached rhubarb, ginger and orange

Slow cooked turkey, wild boar, apricot and sage stuffing, thyme fondant potato, red cabbage cream, glazed butter chestnuts, Brussel sprouts, cranberry relish and gravy jus

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Petit fours

Freshly baked breads from our bakery with infused butter and canapes

Kohlrabi ravioli with goat cheese and Pecan, dill crunch

Pumpkin carpaccio, fregola and cranberry, Basil and parsley salsa and ginger truffle honey

Rhubarb, ginger and orange

King oyster mushrooms, apricot and sage stuffing, thyme fondant potato, red cabbage cream, glazed butter chestnuts, Brussel sprouts, roasted vegetable jus

Duo of poached pear, Gorgonzola, Macadamia nuts and rosemary

Dark chocolate mousse, Dulcey ganache cremeaux and blackberry sorbet

Petit fours

€80.00 per person  
All prices include local taxes



# CALENDAR OF EVENTS

## NEW YEAR'S EVE

### *Countdown to 2026*

Our DJ will lead you through the midnight countdown, followed by fireworks to ring in the new year. Music and bar service continue until 02:30, keeping the celebrations alive well into the early hours.

### *New Year's Eve Gala Dinner*

As the twinkling lights of Paphos cast their glow on the last evening of the year, guests gather for a gala dinner accompanied by live music from our band. Savour festive flavours, raise your glass to joy and new beginnings, and celebrate the magic of the moment surrounded by elegance and sparkle.

19:30–22:30

Please contact Guest Services  
for details and reservations.



## NEW YEAR'S EVE GALA DINNER

Freshly baked breads from our bakery  
with infused butter and canapes

Alaska King Crab salad with mango,  
avocado, chili and Oscietra caviar

Five spices slow cooked duck, pumpkin textures, Berry  
jelly and Macadamia nuts

Pomegranate and Rosemary Mimosa

Veal shank steak, pistachio crumble, Jerusalem artichoke  
cream, heirloom carrots and Porcini Barolo jus

Chèvre, cherry glaze and spiced bread

Forest fruit terrine, Ruby ganache  
monte and wavy meringue

Petit Fours

€100.00 per person  
All prices include local taxes



## NEW YEAR'S EVE VEGETARIAN GALA DINNER

Freshly baked breads from our bakery  
with infused butter and canapes

Beetroot ravioli stuffed with  
avocado pesto, mango and green oil

Cauliflower steak, parsnip cream,  
heirloom vegetables and Macadamia nuts

Pomegranate and Rosemary Mimosa

Mushroom symphony with King oyster  
mushrooms, fresh Black truffle, Jerusalem  
artichoke cream and herbs salsa

Chèvre, cherry glaze and spiced bread

Forest fruit terrine, Ruby ganache  
monte and wavy meringue

Petit Fours

€100.00 per person  
All prices include local taxes



## 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.

### *Festive Indulgence Experience*

Embark on a luxurious 75-minute journey designed to restore balance and radiance this Christmas season. Begin with a 45-minute bespoke medium pressure massage that melts away tension, bringing your body back to a state of peace and harmony. Continue the experience with a 30-minute file and polish for your hands or feet, adding that extra sparkle for the holidays.

75 min | €80

### *Winter Warmer*

Chilled by the winter weather? Warm up with this magnificent experience. We start with a 60-minute Hot stones or Himalayan Stones massage, the choice is yours, followed by a 30-minute express glow facial.

90 min | €150



## OURANOS WELLBEING SPA

### *Glow and Renew Experience*

Begin your rejuvenating journey with an invigorating body brush, followed by a luxurious body wrap infused with sea mineral white algae to deeply hydrate, nourish, and renew your skin. While cocooned in your wrap, enjoy a mini facial that imparts a radiant, all-over glow perfect for the festive season.

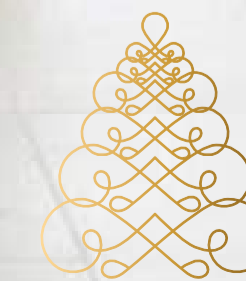
70min | €90

### *Tranquil Christmas Massage Journey*

Escape the holiday bustle and indulge in the Kalmar Signature Experience: a 60-minute massage expertly crafted to relieve physical tension and alleviate mental stress. This luxurious treatment harmonises your body, mind, and soul. Your journey begins with a personalised consultation, followed by a sensory exploration of Kalmar's exclusive Body Massage Oils, each designed to evoke a sense of joy, calm, peace, or love. The experience concludes with energy balancing, leaving you revitalised and ready to embrace the festive season.

60 min | €100

Please contact Guest Services  
for details and reservations.



# Annabelle

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