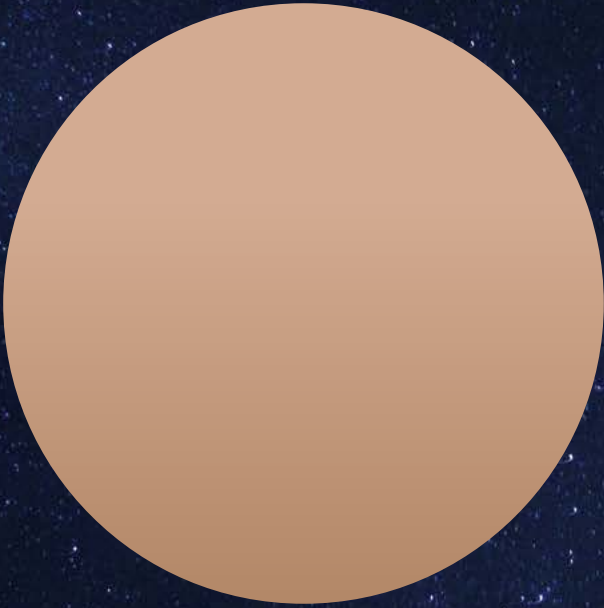


ROOF TOP

RESTAURANT



IMMENSO

THE INSPIRATION

Occupying the hotel rooftop,
the open-air Immenso offers
extended views of the
Mediterranean Sea and the
beautiful sunset on the horizon.

MadeForTwo
HALF BOARD
PREMIUM

HALF BOARD PREMIUM INCLUSIONS

The Half Board Premium inclusions add a pinch of delicious togetherness to your meal.

Aperitif upon arrival

Soft beverages & water

Two local beers per person or a bottle of wine for two from the Half Board Premium list

Coffee and Tea

Digestif

CONCEPT

Crafted by our Michelin-starred Chef, Theodor Falser, the Immenso Menu invites you to 'Share Love'.

Inspired by our Chef's travels around the world, the menu is a delightful Asian fusion cuisine, inspired by Japanese and Peruvian flavours known as Nikkei.

Choose one dish from each category

1. Sushi & Rolls
2. Tiradito & Others
3. Mains & Kushiyaki.
4. Desserts

Prepare your own set menu for the price of €65

(included in the Half Board Premium)

Bon Appétit!



SUSHI & ROLLS

Maki

Sushi rolled with Nori

(Choice of one from the below)

- Prawn Tempura (1,3,4,9,12,13,14) €17
- Seafood Tempura (1,3,4,5,8,9,12,13)
- Smoked Daikon Salmon (1,4,5,7,9,12,13,14)
- Crispy Duck (1,9,12,13,14)
- Crab (1,3,4,5,8,9,12,13)
- Vegan rolls with Crispy sweet Potato (1,7,9,12,13)
- Quinoa Vegan rolls (1,9,12,13)

Sashimi

Sliced raw fish

(Choice of one from the below)

- Salmon (1,4,5,7,9,10,12,13) €17
- Seabass (1,4,5,7,9,10,12,13)
- Tuna (1,4,5,7,9,10,12,13)

Nigiri

Salmon, Seabass, Tuna & Scallops handpressed and topped over rice

(Choice of one from the below)

- Lollipop (1,5,8,9,13) €17
- Seafood (1,3,5,8,9,13)
- Chirashi stack (Mix sushi tower) (1,3,5,8,9,12,13)

Poke Bowls

Inspired from Aku Poke

(Choice of one from the below)

- Seafood (1,3,5,8,12,13) €17
- Vegan (1,12,13)

TIRADITO & OTHERS

Tiradito

Sliced pieces

(Choice of one from the below)

- Pan Flashed Salmon** (1,5,12,13) €17
served with Palm hearts, avocado, cucumber
& crispy black rice
- Grilled Calamari** (1,8,10,11,13) €17
with fresh passion fruit, butternut squash
& popcorn
- Tofu** (1,10,12,13) €17
with creamy sesame, pickled ginger, togarashi
pepper & coriander

Ceviche

Cubed pieces

(Choice of one from the below)

- Shrimps** (3) €17
whole shrimps, tomato, lime, coriander,
chilli, plantain chips \$
- Tuna** (1,5,10,11,12,13) €17
Coconut, truffle dashi,
pickled shitake mushroom

Others

- Beef tartar** (1,7,8,12,13) €17
spring onions, avocado, ginger-sesame tea
- Assorted Seafood Tomato Sukiyaki** (1,3,5,8,9,12,13) €17
seabass, mussels, scallops, shrimps, sukiyaki sauce, pota-
toes, thai red curry
- Charred sea bass fillet** (1,3,5,7,10) €17
cashew nuts-curry, naan chips, laksa sauce
- Beef tataki** (1,3,5,7,12,13,14) €17
ginger-honey soy broth
- Pineapple tartar and avocado** (1,12,13) €17
spring onions, avocado, ginger-sesame tea

MAINS & KUSHIYAKI

Main

- Immenso Ramen** (1,2,4,12,13) €24
with poached organic egg, ramen noodles,
spring onions, chicken yakitori, baby spinach
and sesame seeds
- Soy braised beef ribs** (1,8,12,13) €24
served with tomato red pepper relish
- My 12 h glazed pork belly** (1,7,8,10,13,14) €24
served with pickled red onions, pears, pop corn
- Steamed Bao Buns** (1,7,12,13) €24
with pulled beef
- Steamed Bao Buns** (1,7,12) €24
with curry vegetables
- Crispy tempura shrimps** (1,3,4,7) €24
served with grilled pineapple salsa
- It's Not a Green Calamary Curry** (2,5,8,13) €24
squid with green chilli and lime sauce

Kushi-yaki

**Skewered over charcoal Robata grill
served with Chifa chipotelle sauce,
teriyaki glaze, ginger salt and soy salt
(Choice of one from the below)**

- Salmon (1,5,13,14) €26
- Red tuna (1,5,13,14)
- Cod (1,5,13,14)
- Beef tenderloin (Gyuniku) (1,13,14)
- Chicken (Yakitori) (1,13,14)
- Oyster mushrooms (1,13,14)

ACCOMPANIMENTS

Accompaniments

- Handcut Fries with Banana Ketchup (1,12)
- Steamed broccoli and bok choy (12,13)
- Carrot puree with coconut & ginger (12)
- Lemon grass rice (12)



DESSERTS

Baked cardamom (1,4,7,10,13) Chocolate muelle with coconut icecream	€12.5
Crispy Banana (1,4,7,13) Honey caviar, citrus semifredo, butterscotch	€12.5
Crème brûlée (1,13,14) Chocolate coconut milk	€12.5
Homemade sorbets (1,4,7,10) Tropical tastes	€12.5
Pineapple salad (4) Marinated cachaça, brown sugar, mint	€12.5

Above prices are inclusive of all taxes

Numbers represent allergen information. For explanation please refer to the last page



WINE INCLUSIONS

MadeForTwo
HALF BOARD
PREMIUM

White Wine

	by Bottle 75cl	by Glass 15cl
Xynisteri Tsangarides Cyprus, Paphos Dry, perfect with Greek salad	€35	€7
Xynisteri, Keo Cyprus, Limassol Dry, light and great with seafood	€35	
Chenin Blanc, Cape Dream South Africa, Stellenbosch Dry with aromas of guava	€30	
Xynisteri, Persefoni Cyprus, Paphos Dry and fruity wine	€35	€7
Vina Esmeralda, Torres Spain, Catalunya Dry and Flora	€40	€8
Pinot Grigio, Le Rime, Castello Banfi Italy, Tuscany Dry, light and fruity	€35	€7
Petritis Dry, Novel Cyprus, Limassol, Kyperounda Citrus fruits, gooseberries	€35	€7

Rosé Wine

	by Bottle 75cl	by Glass 15cl
Coeur de Lion Cyprus Dry and fruity	€35	€7
Valentina, Fikardos Cyprus Semi Sweet, Aromas of wild berries	€35	€7

Red Wine

	by Bottle 75cl	by Glass 15cl
Saint Fotios, Kolios Cyprus Dry, medium bodied and fruity	€35	€7
Pinotage, Cape Dream South Africa, Stellenbosch Dry and medium bodied perfect match for lamb	€35	
Valpolicella, Bolla Italy, Veneto Dry and fruity	€30	
Agios Efraim, Tsangarides Cyprus, Paphos Dry with aromas of chocolate	€35	€7
Merlot, Maratheftico, Sterna Cyprus, Paphos Dry, medium bodied	€40	
Castello di Banfi Sangiovese Cabernet Sauvigno Italy, Tuscany Dry, light and fruit	€55	

Dessert Wine

	by Bottle 75cl	by Glass 15cl
Commandaria, Agios Constantinos Cyprus Dry, traditional fortified	€40	€8

Softails 18cl

	by Bottle 75cl	by Glass 15cl
Detox Lemonade Green tea, fresh ginger, mint, lemon, honey		€8.5
Spice It Up Strawberry, chili, basil, top up with tonic		€8.5

WINE & SAKE

SAKE

Sake

Junmai Daiginjo Samurai 300ml	€50
Nigori Aladdin (cloudy) 300ml	€25
Junmai Aladdin 300ml	€25
Geikikan 150ml	€11
Choya Plum Wine 150ml	€9

WINE BY GLASS 15cl

Champagne & Sparkling Wines

Champagne Laurent-Perrier Brut NV France, Reims Crispy with notes of brioche and green apples	€20
Charles Mignon Brut France, Épernay A note of citrus and crisp fruits, such as apples and pears, floral elements and hints of toasty and nutty aroma	€15
Charles Mignon Rosé France, Épernay Aromatic bouquet with notes of red berries, such as strawberries and raspberries, along with hints of floral and citrus accents	€15
Prosecco Zardetto, DOCG NV Italy, Veneto Floral on the nose and light on the palate	€10

White Wines

Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry with aromas of passion fruit and guava	€10
Chablis, Jean Marc Brocard France, Chablis, Dry and mineral	€15

Rosé Wine

Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€13
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Red Wines

Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€11
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Dessert Wine 10cl

Porto Ramos Pinto LBV Portugal, Douro	€11
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WINE BY BOTTLE 75cl

Vintage		Half Board Premium Upgrade
Champagne Brut		
Laurent-Perrier, Brut NV France, Reims	€95	€70
Louis Roederer, Brut NV France, Reims	€125	€100
Billecart Salmon, Brut Réserve NV France, Reims	€140	€115
Ruinart, Blanc de Blanc France, Reims	€260	€235
Dom Pérignon France, Epernay	€650	€625
Taittinger, Comtes de Champagne, BDB France, Mareuil-Sur-Ay	€1000	€975
Cristal, Louis Roederer, Brut France, Epernay	€650	€625
Krug, Grande Cuvée NV France, Ay	€650	€625
		Half Board Premium Upgrade
Champagne Rosé		
Taittinger NV France, Reims	€125	€100
Billecart Salmon NV France, Mareuil-Sur-Ay	€170	€145
Laurent-Perrier NV France, Reims	€195	€170
Cuvée Elisabeth, Billecart Salmon France, Mareuil-Sur-Ay	€550	€525
		Half Board Premium Upgrade
Sparkling Wine		
Prosecco, Zardetto, DOCG NV Italy, Veneto	€50	€25
Riesling Sekt, Balthasar Ress NV Germany, Rheingau	€80	€55

Above prices are inclusive of all taxes

In case of unavailability of any wine or vintage, a suitable substitute will be recommended



WINE BY BOTTLE 75cl

		Half Board Premium Upgrade
White Wine		
Sauvignon Blanc, Montes Chile Off-Dry with hints of lemon	€40	€15
Semillon, Sterna Cyprus, Paphos Dry, with oily texture	€55	€30
Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€50	€25
Riesling Dry, Von Unserm, Balthasar Röss Germany Rheingau Dry and refreshing	€50	€25
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€65	€40
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€80	€55
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€70	€45
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€60	€35
Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€60	€35
Xynisteri Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€60	€35
Riesling Spatlese, Balthasar Röss Germany, Rheingau, Halgarten Off Dry, late harvest, mineral	€70	€45
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€70	€45
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€80	€55
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€70	€45
Viognier, LE, Argyrides Cyprus, Paphos Ripe Peachy and Oily texture	€60	€35
Pouilly-Fuissé, Bouchard Père & Fils France, Burgundy Dry, sharp, perfect with seafood	€100	€75
Gewurztraminer, Hugel France, Alsace Dry, light and fruity	€70	€45
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€70	€45
Sancerre, Vacheron France, Loire	€115	€90
Château Carbonnieux Grand Cru Classé France, Bordeaux	€150	€125
Chablis Grand Cru, Les Clos, Domaine Christian Moreau France, Burgundy	€180	€155
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€250	€225
Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007 France, Burgundy	€750	€725
		Half Board Premium Upgrade
Rosé Wine		
Hoof and Lur, Troupis Greece, Mantinia	€60	€35
Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€65	€40
Château de Saint-Martin, Cru Classé 2017 France, Provence	€65	€40
Château Saint Valentine France, Provence	€60	€35

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage, a suitable substitute will be recommended



WINE BY BOTTLE 75cl

Red Wine

		Half Board Premium Upgrade
Cabernet Sauvignon, Montes Chile Dry, full bodied and powerfull	€40	€15
Rioja, Faustino Spain, Rioja Dry, with aromas of blackberry	€60	€35
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€55	€30
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€60	€35
Duas Quintas, Ramos Pinto Italy, Chianti Dry, light with aromas of cherries	€55	€30
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€55	€30
Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€55	€30
Carmenere, Errazuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€60	€35
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€85	€60
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€90	€65
Embrux de Vall-Llach Spain, Priorat Dry, aromas of liquorice	€100	€75
Amarone della Valpolicella, Astoria Italy, Verona Dry, full-bodied, complex	€100	€75
The Chocolate Block, Boekenhoutskloof South Africa, Paarl Dry, aromas of coffee and chocolate	€95	€70
Villa Antinori Italy, Tuscany	€60	€35
Promis, Gaja Italy, Tuscany	€100	€75
Château Tour de Pez France, St. Estèphe	€120	€95
Brunello di Montalcino, Il Poggione Italy, Tuscany	€160	€135
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€130	€105
Vosne-Romanée France, Burgundy	€220	€195
Château Lagrange France, St. Julien	€190	€165
Domaine de Chevalier France, Pessac Leognan	€300	€275
Charmes-Chambertin Grand Cru, Louis Latour France, Burgundy	€750	€725
Sassicaia Italy, Bolgheri	€950	€925
Opus One 2012 USA, Napa Valley	€1000	€975
Vintage Red Wine (Ask your waiter for Available choices)		According to quality

Dessert Wine

		Half Board Premium Upgrade
Moscato, Petalos, Bottega Italy, Asti	€45	€20
KEO St. John Commandaria 50cl Cyprus	€50	€25
Choya, Plum Wine Japan	€65	€40
Porto Ramos Pinto, LBV Portugal, Douro	€80	€55

Above prices are inclusive of all taxes

In case of unavailability of any wine or vintage, a suitable substitute will be recommended

BEVERAGE



BEVERAGE

Bottled Beer & Cider 33cl

Corona	€6.5
Innis and Gunn IPA	€7.5
Asahi	€6.5
Keo	€4.5
Kopparberg Strawberry & Lime	€7.5
Strongbow	€7.5
Non-Alcoholic Beer	€6

Spirits 4cl

Gin

Monkey 47	€14
Gin Mare	€11
Opihr	€11

Vodka

Beluga Noble	€11
Belvedere	€11

Whisky

Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€30
Nikka Blended	€13
Glenfiddich 12 y.o.	€9
Johnnie Walker Black	€9

Rum

Diplomatico Reserva Exclusiva	€11
Havana Club 3 y.o.	€9

Tequila

Don Julio Anejo	€15
Patrón Silver	€11

Brandy

Hennessy XO	€35
Rémy Martin VSOP	€11



BEVERAGE

Premium Soft Drinks

Fever Tree Light Tonic
 Thomas Henry Tonic
 Thomas Henry Cherry Blossom Tonic
 3Cents Aegean Tonic
 3Cents Pink Grapefruit Soda
 Elderflower Tonic
 Red Bull

Fresh Juice

€8

Make your own combination
 (Orange, Carrot, Apple, Pineapple)

Juices 25cl

€4

Cranberry Juice
 Orange Juice
 Pineapple Juice
 Pink Grapefruit Juice

Soft Drinks 25cl

€4

Coca-Cola / Light / Zero
 Fanta Orange
 Ginger Ale Schweppes
 Ginger Beer Britvic
 Schweppes Tonic / Soda
 Sprite / Zero

Water

Evian still water 75cl €6.5
 S. Pellegrino sparkling water 75cl €6.5
 Perrier sparkling water 33cl €4.5
 Ydor Sourotis still water 1L €4.5

Tea

€6

English Superior
 Earl Grey Classic
 Darjeeling Castleton
 Jasmine Deluxe
 Fancy Chamomile
 Fruit Berry
 Lemon Mint

Coffee

Americano €6
 Cappuccino €6
 Caffè Macchiato €6
 Espresso €4.5
 Double Espresso €6

Allergens

- | | |
|--|---|
| 1 Cereals
Wheat, Rye, Barley, Oats | 9 Mustard |
| 2 Celery | 10 Nuts
Almonds, Hazelnuts, Walnuts,
Cashews, Pecan nuts, Brazil nuts,
Pistachio nuts, Macadamia
or Queensland nut |
| 3 Crustaceans | 11 Peanuts |
| 4 Egg | 12 Sesame Seeds |
| 5 Fish | 13 Soya |
| 6 Lupin | 14 Sulphur Dioxide |
| 7 Milk | |
| 8 Molluscs | |