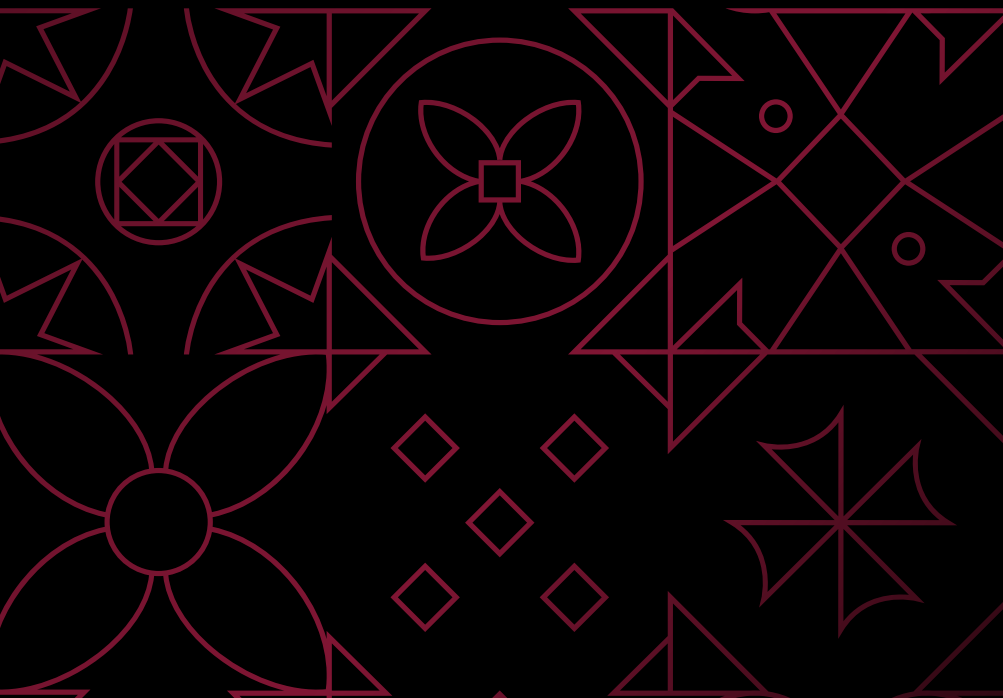




Nocturne

MEDITERRANEAN DINING



THE INSPIRATION

A nocturne is a musical composition inspired by, or evocative of, the night. So what better name for our fine-dining restaurant with its beautiful white piano? The Nocturne's elaborate details and luxurious shapes and patterns take inspiration from the Mediterranean tile which is depicted in a sophisticated look for this exquisite restaurant evoking the richness of Mediterranean history.

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

NOCTURNE

TASTING MENU

The menu has been specifically designed on Mediterranean flavours by Chef Theodore Falser, a Michelin star chef from Trentino-Alto Adige, Italy. Most of the products on this menu are sourced locally. Chef Theodor designed this menu thinking about sustainability and respect. In his mind, in order to maximise the dining experience, you should respect the raw materials 100%. During this tasting menu, you will have opportunities to respect these ingredients in ways that you might have never thought. Allow us to take you on a journey, one dish at a time following Chef's philosophy of

‘URBAN. TASTE. NATURE.’

MENU BY THEODOR FALSER

AMUSE BOUCHE

Pickled citrus kingfish, served with candied
cumquat, carob espuma (5,7,14)
Ezousa Xynisteri Dry, Paphos, Cyprus

FIRST COURSE

Ora king salmon filet tartar, parmesan cheese pancake (1,4,5,9)
Served with smoked avocado purée,
buckwheat crust, salmon caviar

Sektkellerei Schlumberger Sparkling Rose, Austria

APPETIZER

Bresaola style wagyu sirloin (1,4,7,9)
Served with Cypriot aged kefalotyri cheese pudding,
pickled mustard seeds, local mushroom textures
Louis Jadot Bourgogne Chardonnay, Burgundy, France

MIDDLE COURSE

Plin ravioli with braised duck, ricotta, parmesan
stuffing, ragout (1, 2, 4, 7, 14)

Served with creamy taleggio sauce, tangy orange reduction

Latentia Novantaceppi 90 Primitivo Puglia IGT, Italy
or

Butter and parmesan-flavoured seafood risotto (5,7,13,14)
Served with salicornia, burnt lemon powder, light soy sauce

Argyrides Vasa Winery, Viognier, Limassol, Cyprus

Homemade Baked Carrot - Aloe Vera Sorbet

MAIN COURSE

Black Angus beef tenderloin marinated with
blueberries, espresso salt (2,7,9,4)

Served with celeriac-orange cream, Jerusalem
artichoke, pickled mustard seeds

Kaiken Estate Malbec, Lujan de Cuyo, Argentina
or

Pan-seared baby rooster (1,2,4,7,10,14)

Served with truffled potato & brown butter espuma,
roasted pine nuts, sautéed local cabbage leaves
poached organic egg 64°C, crunchy sweet potatoes

Montes Alpha Pinot Noir, Aconcagua Costa, Chile
or

Wild sea bass seared on the scales (1,5,14)

Served with red pepper caponata, potato
tile crust, sardine reduction jus

Delheim Chenin Blanc, Stellenbosch, South Africa
or

Oven-baked premium rack of lamb (1,2,7,10,14)

Served with parmesan-herb crust and vegetable
ratatouille, potato confit, reduction of its own juice

Mercouri Estate, Refosco, Maurodafne, Nemea, Greece

DESSERTS

Trio of chocolate (1,4,7,10,11)

Italian bonnet pudding tart, milk chocolate
mousse, dark chocolate mousse, macarons

Covered with chocolate discs, warm melted chocolate sauce

Dolin Vermouth de Chambéry Rouge, Savoie, France
or

Vanilla bean panna cotta (4,7)

Served with fresh avocado, smoked vanilla ice cream
LaCheteau Rose d'Anjou, Loire, France

Set Menu €70

Set Menu with Wine Pairing €110

For Half Board and Full Board guests
with wine pairing €25 per person

Kindly ask your waiter for vegetarian options

Above prices are inclusive of all taxes

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

HALF BOARD PREMIUM WINE INCLUSIONS

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 Sauvignon Italy, Tuscany Dry, light and fruity	€55	

DESSERT WINE

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

SOFTAILS 18cl

Detox Lemonade Green tea, fresh ginger, mint, lemon, honey	€8.5
Spice It Up Strawberry, chili, basil, top up with tonic	€8.5



WINE

WINE BY GLASS ^{15cl}

CHAMPAGNE & SPARKLING WINE

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 WINE

Xynisteri, Persefoni Cyprus, Paphos Dry and fruity wine	€7
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 de Saint-Martin Cru Classé 2017 France, Provence	€13
Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€13

RED WINE

Cabernet Sauvignon, Montes Chile Dry, full bodied and powerfull	€10
Rioja Faustino Spain, Rioja Aromas of blackberries, great with grilled meat	€12
Pinot Noir, Matua New Zealand, Marlborough Light and fruity with aromas of cherries	€11

DESSERT WINE ^{10cl}

Porto Ramos Pinto LBV Portugal, Douro	€11
--	-----

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

VINTAGE CHAMPAGNE BRUT

Half Board
Premium
Upgrade

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

CHAMPAGNE ROSÉ

Half Board
Premium
Upgrade

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

SPARKLING WINE

Half Board
Premium
Upgrade

Prosecco, Zardetto, DOCG NV Italy, Veneto	€50	€25
Riesling Sekt, Balthasar Röss 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

WHITE WINE

		Half Board Premium Upgrade
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 Ress 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 Ress 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, Hundspeiten, 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

ROSÉ WINE

		Half Board Premium Upgrade
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
Villa Antinori Italy, Tuscany	€60	€35
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€90	€65
Embrui de Vall-Llach Spain, Priorat Dry, aromas of liquorice	€100	€75
Amarone della Valpolicella, Astoria Italy, Verona Dry, full-bodied, complex	€100	€75
Promis, Gaja Italy, Tuscany	€100	€75
The Chocolate Block, Boekenhoutskloof South Africa, Paarl Dry, aromas of coffee and chocolate	€95	€70
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

BOTTLED BEER & CIDER 33cl

Keo	€4.5
Non-Alcoholic Beer	€6
Heineken	€6.5
Corona	€6.5
Kopparberg Strawberry & Lime Cider	€7.5

SPIRITS 4cl

GIN

Gordon's	€8
Gin Mare	€11

RUM

Havana Club 3 y.o.	€8
Havana Club 7 y.o. Cuba	€9

VODKA

Beluga Noble	€11
Belvedere	€11

TEQUILA

Jose Cuervo Gold	€8
Patrón Silver	€10

WHISKY

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

BRANDY

Remy Martin VSOP	€11
Hennessy XO	€35

PREMIUM SOFT DRINKS

€4.5

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

SOFT DRINKS

€4

Coca-Cola / Light / Zero
Fanta Orange
Ginger Ale Schweppes
Schweppes Tonic / Soda
Fever Tree Light Tonic
Sprite / Zerp

FRESH JUICE

€8

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

JUICES

€4

Cranberry Juice
Orange Juice
Pineapple Juice

WATER

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

TEA

€6

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

COFFEE*

Americano €6
Cappuccino €6
Espresso €4.5
Double Espresso €6

* also available with soya, coconut and almond milk
Above prices are inclusive of all taxes

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 | |