



# NEW YEAR'S EVE GALA DINNER *at Sea Natra*

- ✦ Delightful festive set menu
- ✦ Champagne toast at midnight
- ✦ Live performance by Stephanie Symeonidi
- ✦ DJ spinning festive hits

31 DEC · FROM 20:00 · €85 PER PERSON  
*(Drinks charged separately)*



RESERVATIONS:  
+357 24 322 593, + 357 96 559 416





SeaNutra  
LOUNGE BAR RESTAURANT

# NEW YEAR *Set Menu*

A warm welcome from the Chef — Roasted Pumpkin & Ginger Soup, served with our compliments to early guests this evening.

## AMUSE-BOUCHE

### FOIE GRAS TARTLET

*Foie Gras Parfait, pomegranate gel, candied walnuts.*

## TO SHARE

### GRILLED ARTICHOKE & TRUFFLE WINTER SALAD

*Grilled baby artichokes, baby greens, shaved Graviere, black truffle-lemon vinaigrette.*

## APPETIZERS

### BUTTER-POACHED LOBSTER TAIL

*Tangerine beer bisque, pickled fennel.*

## MAIN

### BEEF TENDERLOIN

*Black truffle & mushroom jus, parsnip purée, charred onion.*

## DESSERT (TO SHARE)

### DARK CHOCOLATE NAMELAKA

*Chocolate olive oil, smoked sea salt, mandarin sorbet, crispy phyllo.*

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