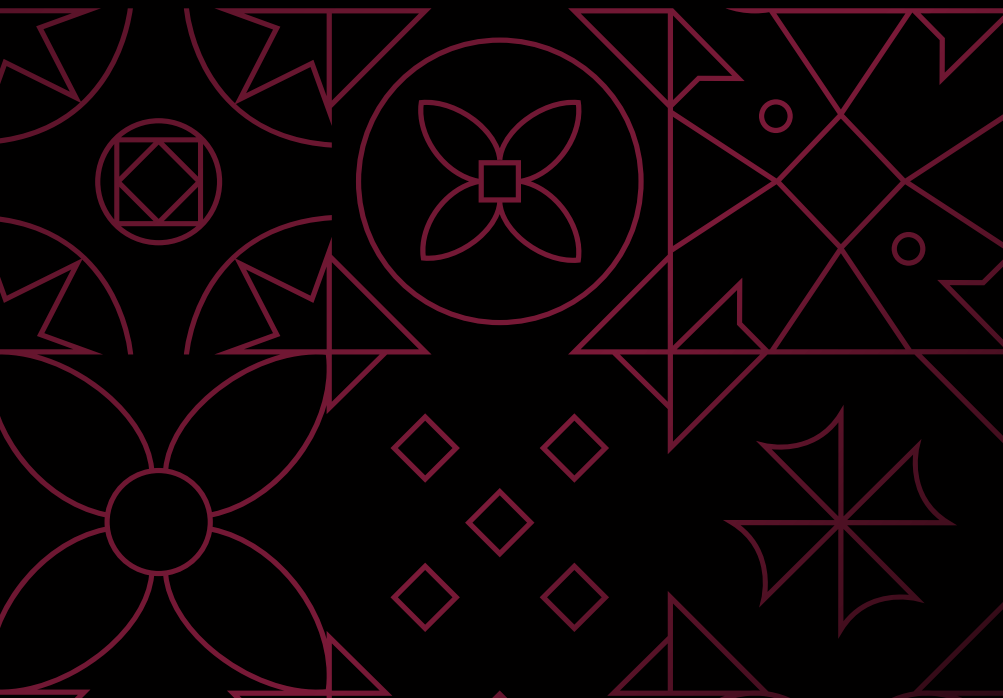




Nocturne

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

Pan flashed Scallop with Capers leaves pesto (2,5,8,10,14)
Prosecco Zardetto DOCG, Italy

Prawn Tartar (3,14)
Sauvignon Blanc, Montes, Chile
Wagyu Carpaccio Roll (13,14)
Semillon, Sterna, Paphos, Cyprus
Lobster cannelloni au gratin, pomegranate
reduction (1,3,4,7) **or** Pumpkin Fagotelli (1,13)
Pinot Noir, Sileni, Marlborough, New Zealand

Homemade Lemon Mint Sorbet

CHOICE OF ONE

Beef tenderloin with three carrots puree,
beef jus and popped grains (1,14)
Rioja, Faustino, Spain
Duck Breast with Bee Pollen crust,
Potato waffle and smoked buttermilk sauce (1,4,7,13,14)
Rioja Faustino, Spain
Black Cod Steak with Parmigiana, Salsify
esupma and herbed oil (5,7)
Vina Esmeralda, Torres, Spain

Caprese Cake for Two, with dulce mousse
and Italian meringue (1,4,7,10,14)
St. John, Commandaria, Cyprus
Pineapple coconut Ravioli with red pepper sorbet (7,10)
Moscato Petalo, Bottega, Italy
Chocolate Mousse with raspberry sauce
and crispy tapioca (1,4,7,9)
St. John, Commandaria, Cyprus
Cacao Sorbet flavoured with Hibiscus (7)
St. John, Commandaria, Cyprus

Set Menu €55

Set Menu with Wine Pairing €90

For Half Board and Full Board guests
with wine pairing €20 per person

Kindly ask your waiter for vegetarian options

Above prices are inclusive of all taxes and service charge
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	€25	€5
Xynisteri, Keo Cyprus, Limassol Dry, light and great with seafood	€25	
House Wine White (Kindly ask us for available choices)	€25	
Chenin Blanc, Cape Dream South Africa, Stellenbosch Dry with aromas of guava	€25	
Xynisteri, Persefoni Cyprus, Paphos Dry and fruity wine	€30	€6
Vina Esmeralda, Torres Spain, Catalunya Dry and Flora	€30	€6
Pinot Grigio, Le Rime, Castello Banfi Italy, Tuscany Dry, light and fruity	€30	€6
Petritis Dry, Novel Cyprus, Limassol, Kyperounda Citrus fruits, gooseberries	€30	€6

ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
Coeur de Lion Cyprus Dry and fruity	€25	€5
House Wine Rose (Kindly ask us for available choices)	€25	
Valentina, Fikardos Cyprus Semi Sweet, Aromas of wild berries	€30	€6

RED WINE

	by Bottle 75cl	by Glass 15cl
Saint Fotios, Kolios Cyprus Dry, medium bodied and fruity	€25	€5
House Wine Red (Kindly ask us for available choices)	€25	
Pinotage, Cape Dream South Africa, Stellenbosch Dry and medium bodied perfect match for lamb	€25	
Valpolicella, Bolla Italy, Veneto Dry and fruity	€25	
Agios Efraim, Tsangarides Cyprus, Paphos Dry with aromas of chocolate	€30	€6
Merlot, Maratheftico, Sterna Cyprus, Paphos Dry, medium bodied	€30	
Pinot Noir, Sileni New Zealand Dry, light and aromas of cherries	€30	

DESSERT WINE

	by Bottle 75cl	by Glass 15cl
Commandaria, Agios Constantinos Cyprus Dry, traditional fortified	€25	€5

SOFTAILS 18cl

Detox Lemonade Green tea, fresh ginger, mint, lemon, honey	€8
Spice It Up Strawberry, chili, basil, top up with tonic	€8

WINE

WINE BY GLASS ^{15cl}

CHAMPAGNE & SPARKLING WINE

Champagne Laurent-Perrier Brut NV France, Reims Crispy with notes of brioche and green apples	€14
Taittinger Rosé NV France, Reims Fruity with notes of strawberry and raspberry	€19
Prosecco Zardetto DOCG NV Italy, Veneto Floral on the nose and light on the palate	€9

WHITE WINE

Xynisteri,Persefoni Cyprus, Paphos Dry and fruity wine	€6
Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry with aromas of passion fruit and guava	€9
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€10

ROSÉ WINE

Valentina Fikardos Cyprus Semi Sweet, Aromas of wild berries	€6
Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€10

RED WINE

Agios Efraim, Tsangarides Cyprus, Paphos Dry with aromas of chocolate	€6
Rioja Faustino Spain, Rioja Aromas of blackberries, great with grilled meat	€9
Pinot Noir, Matua New Zealand, Marlborough Light and fruity with aromas of cherries	€10

DESSERT WINE ^{10cl}

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

VINTAGE CHAMPAGNE BRUT

		Half Board Premium Upgrade
Laurent-Perrier, Brut NV France, Reims	€70	€45
Louis Roederer, Brut NV France, Reims	€110	€85
Billecart Salmon, Brut Réserve NV France, Reims	€120	€95
Ruinart, Blanc de Blanc France, Reims	€160	€135
Dom Pérignon France, Epernay	€300	€275
Taittinger, Comtes de Champagne, BDB France, Mareuil-Sur-Ay	€320	€295
Cristal, Louis Roederer, Brut France, Epernay	€350	€325
Krug, Grande Cuvée NV France, Ay	€400	€325

CHAMPAGNE ROSÉ

		Half Board Premium Upgrade
Taittinger NV France, Reims	€95	€70
Billecart Salmon NV France, Mareuil-Sur-Ay	€150	€125
Laurent-Perrier NV France, Reims	€180	€155
Cuvée Elisabeth, Billecart Salmon France, Mareuil-Sur-Ay	€370	€345

SPARKLING WINE

		Half Board Premium Upgrade
Prosecco, Zardetto, DOCG NV Italy, Veneto	€45	€20
Riesling Sekt, Balthasar Ress NV Germany, Rheingau	€55	€30

Above prices are inclusive of all taxes and service charge
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	€45	€20
Semillon, Sterna Cyprus, Paphos Dry, with oily texture	€45	€20
Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€45	€20
Riesling Dry, Von Unserm, Balthasar Ress Germany Rheingau Dry and refreshing	€45	€20
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€50	€25
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€50	€25
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€50	€25
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€50	€25
Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€50	€25
Xynisteri Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€50	€25
Riesling Spatlese, Balthasar Ress Germany, Rheingau, Halgarten Off Dry, late harvest, mineral	€50	€25
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€55	€30
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€55	€30
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€55	€30
Viognier, LE, Argyrides Cyprus, Paphos Ripe Peachy and Oily texture	€55	€30
Pouilly-Fuissé, Bouchard Père & Fils France, Burgundy Dry, sharp, perfect with seafood	€55	€30
Gewurztraminer, Hugel France, Alsace Dry, light and fruity	€55	€30
Riesling, Hundspeiten, Roman Pfaffl Austria Fruity with aromas of green apples	€65	€40
Sancerre, Vacheron France, Loire	€80	€55
Château Carbonnieux Grand Cru Classé France, Bordeaux	€90	€65
Chablis Grand Cru, Les Clos, Domaine Christian Moreau France, Burgundy	€120	€95
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€150	€125
Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007 France, Burgundy	€390	€365

ROSÉ WINE

Half Board
Premium
Upgrade

Hoof and Lur, Troupis Greece, Mantinia	€45	€20
Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€50	€25
Château de Saint-Martin, Cru Classé 2017 France, Provence	€50	€25
Château Saint Valentine France, Provence	€50	€25

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	€45	€20
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€50	€25
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€50	€25
Duas Quintas, Ramos Pinto Italy, Chianti Dry, light with aromas of cherries	€50	€25
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€50	€25
Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€50	€25
Carmenere, Errazuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€50	€25
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€50	€25
Villa Antinori Italy, Tuscany	€55	€30
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€60	€35
Embrui de Vall-Llach Spain, Priorat Dry, aromas of liquorice	€65	€40
Amarone della Valpolicella, Astoria Italy, Verona Dry, full-bodied, complex	€65	€40
Promis, Gaja Italy, Tuscany	€70	€45
The Chocolate Block, Boekenhoutskloof South Africa, Paarl Dry, aromas of coffee and chocolate	€80	€55
Château Tour de Pez France, St. Estèphe	€85	€60
Brunello di Montalcino, Il Poggione Italy, Tuscany	€110	€85
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€120	€95
Vosne-Romanée France, Burgundy	€120	€95
Château Lagrange France, St. Julien	€160	€135
Domaine de Chevalier France, Pessac Leognan	€200	€175
Charmes-Chambertin Grand Cru, Louis Latour France, Burgundy	€390	€365
Sassicaia Italy, Bolgheri	€450	€425
Opus One 2012 USA, Napa Valley	€740	€715
Vintage Red Wine (Ask your waiter for Available choices)		According to quality

DESSERT WINE

Half Board
Premium
Upgrade

Moscato, Petalos, Bottega Italy, Asti	€40	€15
St. John Commandaria 50cl Cyprus	€45	€20
Choya, Plum Wine Japan	€60	€35
Porto Ramos Pinto, LBV Portugal, Douro	€80	€55
Vintage Dessert Wine (Ask your waiter for available choices)		According to quality



BEVERAGE

BOTTLED BEER & CIDER 33cl

Keo	€4
Non-Alcoholic Beer	€5
Heineken	€5
Corona	€6
Kopparberg Strawberry & Lime Cider	€7

SPIRITS 4cl

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Gordon's	€5.5
Gin Mare	€9.5

RUM

Havana Club 3 y.o.	€5.5
Havana Club 7 y.o. Cuba	€7.5

VODKA

Beluga Noble	€7.5
Belvedere	€7.5

TEQUILA

Jose Cuervo Gold	€5.5
Patrón Silver	€7.5

WHISKY

Johnnie Walker Black	€7.5
Chivas Regal 18 y.o.	€12
Macallan Fine Oak 12 y.o.	€12

BRANDY

Remy Martin VSOP	€9.5
Hennessy XO	€25

REFRESHMENTS 25cl

Coca-Cola	€3
Coca-Cola Light	€3
Coca-Cola Zero	€3
Fanta Orange	€3
Ginger Ale Schweppes	€3
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
Cranberry Juice	€4
Orange Juice	€4
Pineapple Juice	€4
Fever Tree Light Tonic	€4
Perrier sparkling water 33cl	€4
Ydor Sourotis still water 1L	€3
Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6

FRESH JUICE

Make your own combination (Orange, Carrots, Apples, Celery, Pineapple)	€8
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TEA

Althaus English Superior	€5
Althaus Earl Grey Classic	€5
Althaus Darjeeling Castleton	€5
Althaus Jasmine Deluxe	€5
Althaus Fancy Chamomile	€5
Althaus Fruit Berry	€5
Althaus Lemon Mint	€5

COFFEE*

Americano	€5
Cappuccino	€5
Espresso	€3
Double Espresso	€5

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

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 | |