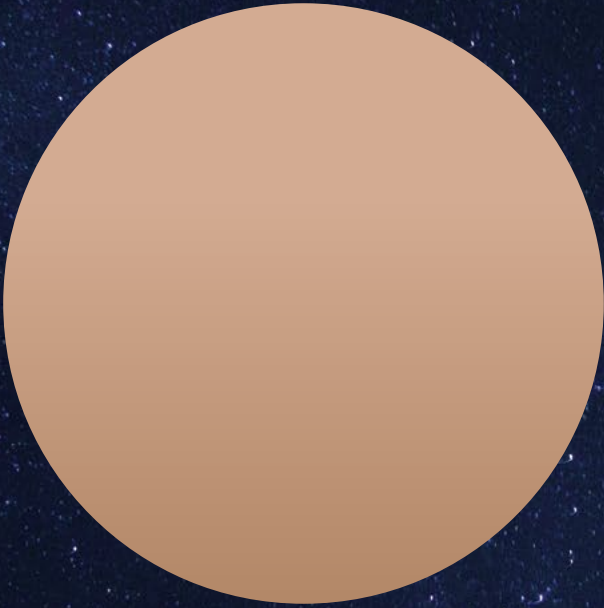


ROOF TOP

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 €50

(included in the Half Board Premium)

Bon Appétit!



SUSHI & ROLLS

Maki

Sushi rolled with Nori

(Choice of one from the below)

- Prawn Tempura (1,9,13,14) €15
- Seafood Tempura (4,5,9,13)
- Smoked Daikon Salmon (1,5,7,9,13,14)
- Crispy Duck (1,9,12,13,14)
- Crab (1,3,4,5,8,9,13)
- Vegan rolls with Crispy sweet Potato (1,7,9,13)
- Quinoa Vegan rolls (1,9,13)

Sashimi

Sliced raw fish

(Choice of one from the below)

- Salmon (1,4,7,9,10,12,13) €15
- Seabass (1,4,5,7,9,10,13)
- Tuna (1,4,5,7,9,10,13)

Nigiri

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

(Choice of one from the below)

- Lollipop (1,5,8,9,13) €15
- Seafood (1,5,9,13)
- Chirashi stack (Mix sushi tower) (1,5,9,12,13)

Poke Bowls

Inspired from Aku Poke

(Choice of one from the below)

- Seafood (1,5,12,13) €15
- Vegan (1,4,9,12,13)

TIRADITO & OTHERS

Tiradito

Sliced pieces

(Choice of one from the below)

- Pan Flashed Salmon** (1,12,13) €15
served with Palm hearts, avocado, cucumber
& crispy black rice
- Grilled Calamari** (1,8,10,11,13) €15
with fresh passion fruit, butternut squash
& popcorn
- Tofu** (1,10,12,13) €15
with creamy sesame, pickled ginger, togarashi
pepper & coriander

Ceviche

Cubed pieces

(Choice of one from the below)

- Shrimps** (3) €15
whole shrimps, tomato, lime, coriander,
chilli, plantain chips \$
- Tuna** (1,5,10,11,12,13) €15
Coconut, truffle dashi,
pickled shitake mushroom

Others

- Beef tartar** (1,7,8,12,13) €15
spring onions, avocado, ginger-sesame tea
- Assorted Seafood Tomato Sukiyaki** (1,5,8,9,12) €15
seabass, mussels, scallops, shrimps, sukiyaki sauce, pota-
toes, thai red curry
- Charred sea bass fillet** (1,3,5,7,10) €15
cashew nuts-curry, naan chips, laksa sauce
- Beef tataki** (3,5,7,13,14) €15
ginger-honey soy broth
- Pineapple tartar and avocado** (1,7,8,12) €15
spring onions, avocado, ginger-sesame tea

MAINS & KUSHIYAKI

Main

Immenso Ramen (1,2,4,7,12,13) with poached organic egg, ramen noodles, spring onions, chicken yakitori, baby spinach and sesame seeds	€22.5
Soy braised beef ribs (1,8,12,13) served with tomato red pepper relish	€22.5
My 12 h glazed pork belly (1,7,8,10,13,14) served with pickled red onions, pears, pop corn	€22.5
Steamed Bao Buns (1,7,12,13) with pulled beef	€22.5
Steamed Bao Buns (1,7,12) with curry vegetables	€22.5
Crispy tempura shrimps (1,4,7) served with grilled pineapple salsa	€22.5
It's Not a Green Calamary Curry (2,5,8) squid with green chilli and lime sauce	€22.5

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	€25
• Red tuna (5)	
• Cod	
• Beef tenderloin (Gyuniku) (1,13)	
• Chicken (Yakitori)	
• Oyster mushrooms (1,13)	

ACCOMPANIMENTS

Accompaniments

- Handcut Fries with Banana Ketchup (1,12)
- Steamed broccoli and bok choy (12,13)
- Carrot puree with coconut & ginger (7,12)
- Lemon grass rice



DESSERTS

- | | |
|---|-----|
| Baked cardamom (1,4,7,10,13)
Chocolate muelle with coconut icecream | €11 |
| Crispy Banana (1,4,7)
Honey caviar, citrus semifredo, butterscotch | €11 |
| Crème brûlée (1,13,14)
Chocolate coconut milk | €11 |
| Homemade sorbets (1,4,7,10)
Tropical tastes | €11 |
| Pineapple salad (4)
Marinated cachaça, brown sugar, mint | €11 |



WINE INCLUSIONS

MadeForTwo
HALF BOARD
PREMIUM

White Wine

	by Bottle 75cl	by Glass 15cl
Xynisteri Tsangarides Cyprus, Paphos Dry, perfect with Greek salad	€30	€6
Xynisteri, Keo Cyprus, Limassol Dry, light and great with seafood	€30	
House Wine White (Kindly ask us for available choices)	€25	
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	€35	€7
Pinot Grigio, Le Rime, Castello Banfi Italy, Tuscany Dry, light and fruity	€35	€7
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	€30	€6
House Wine Rose (Kindly ask us for available choices)	€25	
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	€30	€6
House Wine Red (Kindly ask us for available choices)	€25	
Pinotage, Cape Dream South Africa, Stellenbosch Dry and medium bodied perfect match for lamb	€30	
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	€35	
Pinot Noir, Sileni New Zealand Dry, light and aromas of cherries	€35	

Dessert Wine

	by Bottle 75cl	by Glass 15cl
Commandaria, Agios Constantinos Cyprus Dry, traditional fortified	€30	€6

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

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 & SAKE

SAKE

Sake

Junmai Daiginjo Samurai 300ml	€32
Nigori Aladdin (cloudy) 300ml	€22
Junmai Aladdin 300ml	€16
Geikikan 150ml	€9
Choya Plum Wine 150ml	€8

WINE BY GLASS 15cl

Champagne & Sparkling Wines

Champagne Laurent-Perrier Brut NV France, Reims Crispy with notes of brioche and green apples	€15
Taittinger Rosé NV France, Reims Fruity with notes of strawberry and raspberry	€20
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	€11

Rosé Wine

Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€11
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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	€12
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WINE BY BOTTLE 75cl

Vintage		Half Board Premium Upgrade
Champagne Brut		
Laurent-Perrier, Brut NV France, Reims	€75	€50
Louis Roederer, Brut NV France, Reims	€120	€95
Billecart Salmon, Brut Réserve NV France, Reims	€130	€105
Ruinart, Blanc de Blanc France, Reims	€170	€145
Dom Pérignon France, Epernay	€325	€300
Taittinger, Comtes de Champagne, BDB France, Mareuil-Sur-Ay	€345	€320
Cristal, Louis Roederer, Brut France, Epernay	€375	€350
Krug, Grande Cuvée NV France, Ay	€430	€405
		Half Board Premium Upgrade
Champagne Rosé		
Taittinger NV France, Reims	€100	€75
Billecart Salmon NV France, Mareuil-Sur-Ay	€160	€135
Laurent-Perrier NV France, Reims	€195	€170
Cuvée Elisabeth, Billecart Salmon France, Mareuil-Sur-Ay	€395	€370
		Half Board Premium Upgrade
Sparkling Wine		
Prosecco, Zardetto, DOCG NV Italy, Veneto	€50	€25
Riesling Sekt, Balthasar Ress NV Germany, Rheingau	€60	€35

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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	€50	€25
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	€55	€30
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€55	€30
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€55	€30
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€55	€30
Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€55	€30
Xynisteri Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€55	€30
Riesling Spatlese, Balthasar Röss Germany, Rheingau, Halgarten Off Dry, late harvest, mineral	€55	€30
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€60	€35
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€60	€35
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€60	€35
Viognier, LE, Argyrides Cyprus, Paphos Ripe Peachy and Oily texture	€60	€35
Pouilly-Fuissé, Bouchard Père & Fils France, Burgundy Dry, sharp, perfect with seafood	€60	€35
Gewurztraminer, Hugel France, Alsace Dry, light and fruity	€60	€35
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€70	€45
Sancerre, Vacheron France, Loire	€85	€60
Château Carbonnieux Grand Cru Classé France, Bordeaux	€95	€70
Chablis Grand Cru, Les Clos, Domaine Christian Moreau France, Burgundy	€130	€105
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€160	€135
Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007 France, Burgundy	€420	€395
		Half Board Premium Upgrade
Rosé Wine		
Hoof and Lur, Troupis Greece, Mantinia	€50	€25
Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€55	€30
Château de Saint-Martin, Cru Classé 2017 France, Provence	€55	€30
Château Saint Valentine France, Provence	€55	€30

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WINE BY BOTTLE 75cl

		Half Board Premium Upgrade
Red Wine		
Cabernet Sauvignon, Montes Chile Dry, full bodied and powerfull	€40	€15
Rioja, Faustino Spain, Rioja Dry, with aromas of blackberry	€50	€25
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	€55	€30
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	€55	€30
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€55	€30
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€60	€35
Embrux de Vall-Llach Spain, Priorat Dry, aromas of liquorice	€65	€40
Amarone della Valpolicella, Astoria Italy, Verona Dry, full-bodied, complex	€65	€40
The Chocolate Block, Boekenhoutskloof South Africa, Paarl Dry, aromas of coffee and chocolate	€80	€55
Villa Antinori Italy, Tuscany	€55	€30
Promis, Gaja Italy, Tuscany	€70	€45
Château Tour de Pez France, St. Estèphe	€85	€60
Brunello di Montalcino, Il Poggione Italy, Tuscany	€120	€95
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€130	€105
Vosne-Romanée France, Burgundy	€130	€105
Château Lagrange France, St. Julien	€170	€145
Domaine de Chevalier France, Pessac Leognan	€215	€190
Charmes-Chambertin Grand Cru, Louis Latour France, Burgundy	€420	€395
Sassicaia Italy, Bolgheri	€725	€700
Opus One 2012 USA, Napa Valley	€800	€775
Vintage Red Wine (Ask your waiter for Available choices)		According to quality
		Half Board Premium Upgrade
Dessert Wine		
Moscato, Petalos, Bottega Italy, Asti	€45	€20
St. John Commandaria 50cl Cyprus	€50	€25
Choya, Plum Wine Japan	€65	€40
Porto Ramos Pinto, LBV Portugal, Douro	€85	€60
Vintage Dessert Wine (Kindly ask your waiter for available choices)		According to quality

BEVERAGE



BEVERAGE

Bottled Beer & Cider 33cl

Corona	€6.5
Innis and Gunn IPA	€6.5
Asahi	€5.5
Keo	€4.5
Kopparberg Strawberry & Lime	€7.5
Strongbow	€7.5
Non-Alcoholic Beer	€6

Spirits 4cl

Gin

Gin Mare	€10
Monkey 47	€10
Opihr	€10

Vodka

Beluga Noble	€8
Belvedere	€8

Whisky

Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€13
Nikka Blended	€13
Glenfiddich 12 y.o.	€8
Johnnie Walker Black	€8

Rum

Diplomatico Reserva Exclusiva	€13
Havana Club 3 y.o.	€7

Tequila

Don Julio Anejo	€13
Patrón Silver	€8

Brandy

Hennessy XO	€26
Rémy Martin VSOP	€10



BEVERAGE

Refreshments 25cl

Cranberry Juice	€4.5
Orange Juice	€4.5
Pineapple Juice	€4.5
Pink Grapefruit Juice	€4.5
Coca-Cola	€3.5
Coca-Cola Light	€3.5
Coca-Cola Zero	€3.5
Fanta Orange	€3.5
Ginger Ale Schweppes	€3.5
Ginger Beer Britvic	€3.5
Tonic Schweppes	€3.5
Soda Schweppes	€3.5
Sprite	€3.5
Sprite Zero	€3.5
Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6.5
Perrier sparkling water 33cl	€4.5
Evian still water 33cl	€3.5
Ydor Sourotis still water 1L	€3.5

Tea

Althaus English Superior	€5.5
Althaus Earl Grey Classic	€5.5
Althaus Darjeeling Castleton	€5.5
Althaus Jasmine Deluxe	€5.5
Althaus Fancy Chamomile	€5.5
Althaus Fruit Berry	€5.5
Althaus Lemon Mint	€5.5

Coffee

Americano	€5.5
Cappuccino	€5.5
Caffè Macchiato	€5
Espresso	€4
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 | |