

In Room Dining

We take this opportunity to wish you an enjoyable stay at the Elysium. We are delighted to offer you our 24hour In Room Dining menu which caters to a range of needs from breakfast, lunch or dinner.

However, should you require anything that is not on the menu please contact Room Service (ext. 7004).

Should you have any special dietary requirements that we need to be mindful of – such as gluten-free or lactose-free – please do not hesitate to inform us.

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SENSITIVITY GUIDE

The Elysium's Sensitivity Guide has been designed to help our guests who suffer from food sensitivities, ensuring that they are afforded the opportunity to enjoy the full breadth of our menus, whilst maintaining a balanced diet.

Look out for dishes marked with the guide's symbols in understanding our dishes' potential allergens, and kindly let your server know which meals you would like to enjoy so that we can prepare them for you.

ALLERGENS

G	Gluten
LU	Lupin
CE	Celery
CR	Crustaceans
М	Milk
So2	Sulpur Dioxide
SE	Sesame
MS	Mollucs
MU	Mustard
Ν	Tree Nuts
EG	Egg
F	Fish
SB	Soybeans
Р	Peanuts

IN-ROOM BREAKFAST

7:00AM - 10:30AM

Dear Guest,

As the ideal start to a new day, we would like to invite you to avail yourselves of our rich breakfast buffet in our Lemonia restaurant.

Should you prefer to have breakfast in your room, you may order directly using the menu below through our room service operator, or you can indicate your preferences on the breakfast doorknob menu, and hang it outside your door for collection before 3:00am.

Continental Breakfast

Baker's basket (G, M, EG, SO2)

Assorted freshly baked breads, croissants, and Danish pastries with butter, marmalade, preserves, and honey

Cereals (G, M)

All-bran, Muesli, Bircher Muesli, Choco Rice Krispies, Corn Flakes, homemade Granola, Porridge, Rice Krispies, Special K, Weetabix

Milk

Full fat (M), low fat (M), skimmed (M), soy (SB), almond (N), coconut, goats (M)

Your choice of juice

Fresh orange or grapefruit, chilled apple, pineapple, tomato

Coffee

Espresso, cappuccino, filter, decaffeinated

Tea

Darjeeling, English breakfast, Earl Grey, decaffeinated tea, fresh mint, organic

Other Hot chocolate (M)

English Breakfast 10.00

In addition to the Continental Breakfast: Select the preparation of your eggs, and two side dishes of your choice:

Eggs (EG)

Fried, poached, scrambled, boiled, omelette with a choice of: ham, bacon, cheese (M), mushrooms, peppers

Sides

Bacon, pork sausage (G), chicken sausage (G), tomato (M), mushrooms, baked beans, hash browns

Toast (G) White or brown bread

"Healthy Option" Breakfast 10.50

In addition to the Continental Breakfast: 'Power shot' of the day, whole wheat bread, cream cheese with local honey, homemade muesli, freshly sliced fruits, a berry smoothie, and egg-white omelette with herbs (G, M, EG)

"Cyprus Breakfast" 10.00

In addition to the Continental Breakfast: 2 fried eggs served with traditional grilled halloumi and pork loin (lountza), marinated black olives, tomato and cucumber (EG, M)

Breakfast À La Carte

Eggs (EG)	
Fried, poached, scrambled, boiled, omelette	5.00
Eggs benedict (EG, M, SO2, G)	9.50
Eggs florentine (EG, M, SO2, G)	9.50
Eggs Royale (E, F, M, SO2, G)	12.50

2.50

Sides Bacon, pork sausage (G), chicken sausage (G), tomato (M), mushrooms, baked beans, hash browns

Specialty Items

Selection of cold cuts	8.50
Oak smoked salmon	10.50
Selection of cheeses (M)	8.50
Fresh grapefruit	3.50
Fresh fruit salad	5.50
Full fat Greek yogurt (M)	3.50
Low fat yogurt (M)	3.50
Fruit yogurt (M)	3.50
Poached prunes (SO2)	8.00
Poached apricots (SO2)	8.00
French toast (M, G, EG)	6.50
Belgian waffles (M, G, EG)	8.50
Pancakes (M, G, EG)	6.50
Croissants & Danish pastries (M, G, EG)	6.50
Selection of bread rolls with jam & butter (M, G)	5.50
Toast, white or brown bread (G)	3.50
Multi-grain bread (G, N)	3.50

ALL DAY DINING

11:00 - 22:30

Snacking and Sharing

Assorted local dips and charred pitta bread (F, G, M, SE) Hummus, taramosalata, tzatziki and tirokafteri	12.00
Charcuterie sharing board (G, MU, SO2) A selection of cured global meats, Elysium pickles, olives and charred bread	16.50
Cheese platter (G, M, N) A selection of local and global cheeses, Cypriot honey, bread and crackers	26.00
Vegetarian board (M, MU, N, SE, EG, G) Marinated local aurbegines and courgettes, mushroom and truffle arancini, falafel and olives	18.50
Snack board (CE, EG, G, SE, M, CR) Mushroom & truffle arancini, crisp fylo prawns & lamb croquettes	24.00
Soups	
Soup of the day Please ask you server the soup of the day	10.00
Sandwiches	
(all sandwiches are served with salad & fries)	
The Elysium club (EG, G, M, MU, SO2) Grilled chicken breast, streaky bacon, free range eggs, lettuce and vine tomato	18.50
Steak sandwich (G, M MU, SO2)	20.00

Char grilled sirloin steak, rocket, balsamic glazed onions in toasted Ciabatta served with Cyprus hand cut fries

Italian Style Toasted Panini

Honey-baked ham and Swiss cheese (G, M, MU)	13.00
Tuna melt with Dutch cheese, olive tapenade and sun-dried tomatoes (G, F, M, SO2)	16.00
Mozzarella with vine-ripe tomatoes and fresh basil (M, G)	15.50
Grilled Mediterranean vegetables with rucula pesto (M, G, N)	14.50
Pesto chicken with grilled zucchini, red onions and spinach (G, M, N)	15.50

Salads

The Elysium beetroot and goat's cheese salad (M, N, SO2)	13.50
Baked and pickled beetroot, goat's cheese, local citrus, toasted pine nuts and basil	
Caesar salad (EG, F, G, M, MU)	
Crisp romaine lettuce, shaved parmesan, croutons and Caesar dressing	
With your choice of:	
Grilled chicken breast	17.00
Rare seared tuna	20.00
Soft shell crab salad (CE, SE, SB, F)	16.50
Soft shell crab salad, radish, mixed leaf, mango, yuzu dressing, crispy onions	

Elysium Burgers

(All below burgers are served with fresh hand-cut potato fries and can be served alternatively in gluten-free bread)

The Elysium burger (G, M, EG, MU, SO2)	17.50
Grilled beef patty, bacon, Swiss cheese, soft brioche roll, with creamy coleslaw	
Cypriot burger (G, M, MU, SO2, EG)	17.50
Char-grilled lamb patty in Greek pita with tomatoes, feta cheese and tzatziki	
The free-range chicken burger (G, M, EG)	17.50
Served in soft brioche with crisp gem lettuce and harissa mayonnaise	
Beyond meat – plant based burger (G, EG)	17.50
Grilled plant based patty, red onion and tomato chutney,	
fresh tomato and basil	

Stone Fired Pizza and Pasta

(Gluten free available on all pizzas / All below pizzas are served as individual 10inch 'pies')

Elybear – Classic Margherita (G, M) Tomato, cheese and oregano	13.50
The 'Greek' (G, M) Tomato sauce, feta, green peppers, black olives, mountain oregano	15.50
Meat feast (G, M) With pepperoni, bacon, cured ham, and roast chicken	15.50
Pizza 'di mare' (G, M, MS, F, CR) Seafood, octopus, mussels, salmon, finished with anchovy dressing	20.00
Calzone pepperoni, mozzarella, red pepper (G, M, EG)	16.50
Spaghetti or Penne pasta (EG, G, M) The finest "Durum" wheat pasta with your choice of sauce: Napolitana, Pesto, Bolognese or Carbonara	15.50

Mains

Lamb (M, G, EG, SO2)	32.00
Roast Canon of lamb, confit shin, courgette purée, local asparagus and lamb jus	
Beef (M, SO2)	38.00
Pan-roasted fillet of beef, roast shallot, spinach, carrot purée,	
garlic pomme purée, sauce bordelaise	
Chicken (M)	24.00
The Elysium Coq-au-vin with olive oil pomme purée, young kale	
Salmon (F, EG, G, M)	26.00
Pan roast salmon, garden tomatoes, potato gnocchi, pistou dressing, grilled artichoke	
Sea Bass (F, CR, MS, M, S02)	26.00
Steamed sea bass, confit potatoes, asparagus, mussels and fish velouté	

Vegan Menu

Starters

Beetroot	13.50
Beetroot carpaccio, orange, micro chard and fig pesto	
Asparagus	13.50
Warm asparagus, shaved breakfast radish, truffle dressing	
Greek salad	14.00
Crisp garden leaves, marinated village olives, vine tomatoes, oregano dressed tofu	
Main Course	
Risotto	15.50
Garden pea risotto, black olives and pea shoots	
Gnocchi	16.50
Pan roast gnocchi, carrot purée, pickled mushrooms, crisp kale and pumpkin seeds	
Thai green curry	16.50
Coconut cream, young corn, bok choi, tofu, steamed rice	

Desserts

Chocolate and praline cake (G, M, E, N) Served with vanilla sauce	9.00
Crème brûlée (E, M) Flavoured with oranges and filfar liqueur	8.00
Strawberry tart (E, M, G) Served with strawberry sauce (Vegan Sugar Free Option Available)	9.00
Pavlova (Gluten free) (E, M) Seasonal red berries, crème patisserie	9.00
Selection of ice creams & sorbets (G, M, P, N) Please ask your server today's choice of flavours	8.00

ELY BEAR MENU

11:00 - 22:30

Penne pasta (G, EG) Tomato and basil sauce	7.00
Chicken (G, EG) <i>Crispy breaded chicken fillets, sweet corn and French fries</i>	9.00
Beef burger (G, EG) Grilled beef patty, in a soft brioche roll, vine tomato and cheese, served with French fries	9.50
'Fish n Chips' (F, G, EG, MU) <i>Crispy cod goujons, fries, steamed peas and mayonnaise</i>	9.00
French fries Served with ketchup & mayonnaise	4.00

PICNIC BASKETS

Please order 24 hours in advance

Picnic breakfast (G, N, EG, M)

8.50 per person

One sandwich; a choice of ham and cheese, turkey or salad One croissant, Danish pastry or fruit cake Whole piece of fruit – apple or banana

Golfer's snack (G, N, EG, M)

One sandwich; a choice of ham and cheese, turkey or salad One croissant, Danish pastry or fruit cake Fruit yogurt 100g Two pieces of fruit – apple and banana Juice and mineral water

The Elysium Hamper (G, N, EG, M, SO2)

A selection of cured meats A selection Cypriot & global cheeses with homemade chutney (M, SO2) Freshly baked breads (G) Cumberland sausage scotch egg (G, EG, M) Local pork & apricot sausage roll (G, EG, SE, M) Marinated olives Greek salad (M, SO2) Bollinger champagne (35.5cl)

12.00 per person

60.00 per person

AFTERNOON TEA AT THE ELYSIUM

Available 12:00 – 18:30

Afternoon tea is for two persons and it includes:	40.00
Freshly-Baked Scones (M, G, EG) Served with clotted Cornish cream and jam	
Selection of Finger Sandwiches (M, G, EG, F, MU, SE) Honey roast ham, oak smoked salmon, egg mayonnaise, cucumber and cream cheese	
Assortment of fine cakes (M, G, EG)	
Tea or Coffee	
Add on a glass of the following per person:	
Italian prosecco	11.00
Italian prosecco Rosé	11.00
Mandois champagne	16.00
Moët et Chandon champagne	18.00
Mandois Rosé champagne	21.00

AFTER'PRINCESSES AND PRINCES' CHILDREN'S AFTERNOON TEA Available 12:00 – 18:30

Afternoon tea includes:

16.00 per child

Selection of Three Sandwiches Ham – Cheese - Cucumber

Caramelised Popcorn

White Milk Chocolate Lollipops

Sweet Macaroon 'Burger'

Choice of Milkshake

Filled Sweet 'Cone'

MOONLIGHT MENU

22:30 - 06:30

Traditional moussaka (G, M) Baked aubergine, courgette, and potato slices and mince meat topped with creamy cheese béchamel Served with a side salad	17.50
Vegetable moussaka (G, M) Baked aubergine, courgette, Cyprus sliced potatoes, topped with creamy cheese béchamel, Served with a side salad	17.50
The Elysium burger (G, M, EG, MU, SO2) Grilled beef patty, bacon, Swiss cheese, soft brioche roll served with creamy coleslaw	17.50
'Ely Bear' classic margherita pizza (G, M) With tomato, mozzarella, and fresh basil	13.50
Meat feast pizza (G, M) With pepperoni, bacon, cured ham, and roast chicken	15.50

BEVERAGES

Wines

WHITE Xynisteri Ezousa winery, Kannaviou Village, Paphos, Cyprus	15cl 7.00	75cl 24.00
Hans Greyl (Sauvignon Blanc) Marlborough, New Zealand	8.00	44.00
Reserva Estate Collection (Chardonnay) Viu Manent, Colchagua Valley, Chile	8.50	37.00
ROSÉ Eros (Maratheftiko) Ezousa Winery, Kannaviou Village, Paphos Region, Cyprus	8.00	33.00
RED Maratheftiko Syrah, Mourvedre Ezousa winery, Kannaviou village, Paphos, Cyprus	7.00	24.00
Ronan By Clinet Bordeaux, France	8.00	37.00
CHAMPAGNES / SPARKLING WINES		
Mandois, Brut	17.50	98.00
Mandois, Rosé	23.00	129.00
Drappiew Carte D'or Brut	-	110.00
Besserat de Bellefon Blanc de Blancs Grand Cru	-	165.00
Prosecco Lounge Doc Extra dry Astoria, Treviso, Italy	12.00	46.00
Fashion Victim Rose Extra Dry Astoria, Treviso, Italy	12.00	46.00

Coffee Proposals

HOT COFFEES	
Espresso	5.00 / 6.00
Espresso Macchiato	5.20
Cappuccino	6.40
Mocha Cappuccino	6.50
Latte Macchiato	6.50
Mocha Latte	6.50
Instant Coffee	5.80
Cyprus Coffee	4.50
Double Cyprus Coffee	5.50
Filter Coffee	5.80
Americano	6.00
COLD COFFEES	(2)
Freddo Espresso	6.20
Freddo Cappuccino	6.40
Nescafé Frappé	6.40
Caramel Macchiato	6.50
Chocolate Cookies Frappé	6.50
(All above coffees can also be prepared as decaffeinated)	

Refreshments & Minerals

Soft drinks (25cl)	4.80
Chilled fruit juices (25cl)	4.50
Freshly-squeezed fruit juice (30cl)	6.50
Iced tea (33cl)	4.80
Imported mineral water (75cl)	5.50
Imported mineral water sparkling (75cl)	5.50
Imported mineral water (33cl)	3.50
Imported mineral water sparkling (33cl)	3.50

Other Beverages

Traditional Chocolate	6.00
Teas & Infusions By Mariage Frères	5.80

(G)Gluten | (LU)Lupin | (CE)Celery | (CR)Crustaceans | (M)Milk (SO2)Sulpur Dioxide | (SE)Sesame | (MS)Mollucs | (MU)Mustard (N)Tree Nuts | (EG)Egg | (F)Fish | (SB)Soybeans | (P)Peanuts

