

Celebrate Christmas 2010
and New Year's Eve 2011 at

NAFPLIA
LUXURY
HOTELS



We invite you to celebrate the festive season in historic Nafplion! Christmas and New Year is not complete without fine food, drinks and lashings of festive spirit. Nafplia Luxury Hotels allows you to indulge in all three.

Our gala dinners will tantalise the taste buds and fun prize draws will offer chances of winning a stay at other famous Helios Hotels & Resorts. Live music will add to the happy atmosphere.

For the most romantic Christmas in Greece, why not take a seat at the Amimoni Restaurant from where you can look down on the twinkling lights of the bay while been served with the finest gourmet cuisine under the care of the famous chef Y. Baxevanis.

Nafplia Luxury Hotels add the magical touch to the most special days of the year.

Christmas Eve

Friday 24.12.2010

15:00-18:00

Enjoy the breathtaking view at the Veranda Bar and relax while having rich flavoured coffee, aromatic tea or enjoying hot chocolate along with a selection of International and Greek traditional pastry.

21:00-22:00

Enjoy Christmas Cocktails, fine wines or spirits along with live piano music.

22:00

Merry Christmas!

Amimoni Restaurant



Live piano music

Enjoy a sumptuous Gala Dinner in Amimoni Restaurant and you will have the chance to win the prize of Helios Hotels & Resorts.

Prize Two complimentary nights for two at Grand Resort Lagonissi, a member of the Leading Hotels of the World

New Year's Eve

Friday 31.12.2010

14:00-22:00

International tunes at the piano of the Veranda Bar.

21:00-22:00

Enjoy our Champagne Cocktails, fine wines or spirits at the Veranda Bar.

22:00

Happy New Year!

Amimoni Restaurant



Live piano music

Celebrate New Year with a Gala Dinner in Amimoni restaurant and you may be one of the fortunate guests of the evening by winning the prize of Helios Hotels and Resorts.

Prize Two complimentary nights for two at Elounda Beach, a member of the Leading Hotels of the World



Μενού Χριστουγέννων

Christmas Eve Menu



Βελουτέ αστακού μεμανιτάρια πορτσίνι και φρέσκια βανίλια
Lobster Velouté with porcini mushrooms and fresh vanilla

Τραγανό πουγκί με καραβίδα και ζωμό από κλιμεντίνες
Crispy crawfish pouch with tangerine broth

Σορμπέ ροδιού με δυόσμο
Pomegranate sorbet with fresh mint

Μενταγιόν γαλοπούλας γεμιστό με κάστανα,
φουά γκρα και αρμανιάκ
*Medallions of turkey stuffed with chestnuts,
foie gras and Armagnac*

Χριστουγεννιάτικος κορμός
με σοκολάτα και φραγκοστάφυλα
Christmas chocolate log with currants

Migniardises





Μενού Πρωτοχρονιάς

New Year's Eve Menu



Ριζότο βασιλικού κάβουρα με σπαράγγια και αγγιναράκι
Risotto with royal crab, asparagus and artichokes

Φιλέτο φραγκόκοτας με κυδώνι, λωτό και κατσικίσιο τυρί
Fillet of guinea fowl with quince, lotus and goat cheese

Σορμπέ λεμόνι με βασιλικό
Lemon sorbet with basil

Καρέ αγριογούρουνου με σάλτσα από μύρτιλα
και πουρέ σελινόριζας
Wild boar steak with blueberry sauce and celeriac puree

Μιλ-φέηγ πανετόνε με κρέμα σαμπάνιας και ρόδι
*Millefeuille panettone with pomegranate
and Champagne cream*

Βασιλόπιτα
New Year's cake

Migniardises

