

# STANLEY HOTEL ATHENS

# New Year's Eve 2025

"Cloud9 Bliss Under the Stars"

Featuring live, "JetLAG The Band"

## Sweet Basil restaurant

"Step into the magic of New Year's Eve at Sweet Basil, where the sky is your backdrop and every moment is designed to dazzle! Our rooftop restaurant invites you to a luxurious buffet crafted with passion by the acclaimed Chef Constantinos Filippopoulos and his expert team, offering a feast to delight your senses. As we bid farewell to 2024, the vibrant sounds of JetLAG The Band will fill the air, energizing the night with their dynamic five-crew performance. And just as the clock strikes midnight, gaze upon a spectacular fireworks display lighting up the Athenian night sky, marking the start of an extraordinary 2025. Join us for a night of culinary indulgence, live music, and celebration under the stars!"

# New Year's Eve Buffet Menu 2025

Bread assortments olives olive paste

yoghurt lime pomegranate feta cheese and peppers from Florina

katiki with smoked trout

### Welcome Christmas tree

Oyster spicy tartar-calamansi nectar

#### Salad bar

Tzatziki gherkin smoked salmon and trout grilled prawns beetroot dressing balsamic dressing lemon oil citrus dressing mustard dressing rosemary flavor olive oil thyme flavor olive oil pomegranate molasses

#### Salads

Politiki rocket and spinach wild berries salad
cabbage salad with pear, green apple, celery, and walnuts potato salad
Greek traditional salad cheese balls with pistachio pesto
wild mushroom and tarragon tarts beef carpaccio with yuzu mousse and wild rocket
Athenian grouper salad beetroot and ginger yoghurt salad kimchi pickled veg
coleslaw chunks

Soup

Tom yum black tiger prawn soup



roasted turkey beef whole leg slow cooked whole grilled dusky grouper

#### **Condiments**

mustard honey mustard seeds gravy rosemary sauce cranberry sauce mint sauce horse radish

#### Main courses

roasted stuffed turkey Peloponnese wild pork with prunes stuffed lamb roll wrapped in vine leaves roasted rabbit apple sauce chicken breast honey, thyme, and lemon steamed wild rice grilled baby vegetables & peppers traditional wild greens pie lobster lasagna, with broccoli, lime and saffron potatoes Hasselback new potatoes with poppy seeds risotto saffron and lime

#### Desserts

kourampiedes melomakarona diples Greek traditional galaktoboureko saragli kantaifi ekmek pistachio profiterole tiramisu macarons colorful meringues and candy sliced fruits king cake mignardishes

#### Individual cakes

double chocolate mousse chocolate raspberry vanilla cream mini apple tart mini-Paris brest

#### **Chocolate fondue fountain**

assorted with strawberries, pineapple and marshmallows buche de noel croquembouche

## After midnight

beef stew brioche hot dogs Greek traditional desserts



Price per person € 179
Price for kids from 4 up to 12 years old € 109

Price does not include Beverages

Glass of sparkling wine to welcome the New Year at Midnight is included

Free parking included

Menu is served from 22:00 to 03:30

