

An aerial photograph of a stage. The central area is a large, dark blue rectangle. This central area is surrounded by a wide, irregular border of gold-colored material, possibly a carpet or a different type of flooring. The gold border has a textured, slightly uneven appearance. The overall composition is centered, with the text 'CENTER (STAGE)' overlaid in the middle of the dark blue area.

CENTER (STAGE)

CENTER (STAGE)

At the heart of the gaming action, this is the most vibrant spot in the resort. Fabulous entertainment and an exciting ambience set the mood for moments of thrill.

This is Center Stage, and this is where everything happens.

CENTER (STAGE)

SUSTAINABILITY COMMITMENT

At Center Stage, located in the heart of the gaming casino, we believe great dining can go hand in hand with sustainability. We are committed to offering a memorable dining experience that satisfies your appetite and supports a healthier planet. By focusing on responsible sourcing, reducing waste, and promoting sustainable practices, we aim to make every meal at Center Stage a step toward a more sustainable future.

OUR SUSTAINABILITY PILLARS

Sustainable Sourcing

At Center Stage, we carefully select high-quality, seasonal ingredients that are responsibly sourced. Our menu features a variety of fresh, local produce and ethically sourced meats and seafood, ensuring that we provide the best possible dining experience while minimising our environmental impact.

Sustainable Seafood

We prioritise sustainability when sourcing seafood, ensuring that all our fish and shellfish come from certified sustainable fisheries. By partnering with organisations like the Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC), we help protect marine ecosystems and promote sustainable practices in the fishing industry.

Cage-Free Eggs

The eggs we use in our dishes are primarily cage-free, a choice that reflects our commitment to humane farming practices and reducing the environmental impact of intensive agriculture. By supporting cage-free farming, we contribute to better animal welfare and a more sustainable food system.

Plant-Based Options

Our menu includes a variety of plant-based dishes that provide delicious alternatives to traditional meat-based meals. These options help reduce our reliance on animal agriculture, lower our carbon footprint, and offer our guests flavourful, sustainable choices without compromising taste.

Vegetarian Dishes

Center Stage offers a wide selection of vegetarian dishes made from fresh, locally sourced ingredients. These meals are designed to provide satisfying, nutritious options for guests looking to enjoy a meat-free dining experience that is kind to both the planet and your health.

Purified Water **NORDAQ**

We use premium purified water by Nordaq that is filtered on-site.

Thank you for dining with us at Center Stage. With every meal, drink, and snack you enjoy, you are supporting our shared commitment to sustainability and helping us create a better future—one plate at a time.

APPETIZERS & SALADS

- Garlic Bread**  10
Blue Cheese, Dips, Chives
- Baked Feta**  10
Semi Dry Cherry Tomato, Grilled Red Capsicum,
Oregano Olive Oil, Black Olive Dust
- Halloumi 'Cigars'**  8
Halloumi Spring Rolls, Basil Tomato Capsicum Chutney
- Chicken Drums** 8
Smoked Sticky Chicken, BBQ Sauce, Sesame Seeds,
Spring Onions Crudites & Ranch Dip
- Falafel**  8
Chickpeas, Garlic, Cumin, Tabbouleh Salad,
Toasted Sesame Tahini
- Rocket Salad**  12
Baby Rocket, Dry Figs, Goat Cheese, Toasted Walnuts,
House Dried Cherry Tomatoes, Roasted Capsicum,
Sweet Balsamic Glaze
- Greek Salad** 12
Tomato, Cucumber, Red Onion, Capsicum, Feta,
Red Wine Vinaigrette, Olive Oil & Oregano
- Selection Of Dips**  10
Muhammara, Smoked Eggplant, Fish Roe 'White Tarama',
Hummus, Tahini, Pita Bread
- Fritto Misto**  15
Crispy Baby Shrimp, Calamari, Soft Shell Crab,
Lemon, Tartar Sauce
- Cheese Platter** 18
Selection of four Cheeses, Grapes, Jam & Crackers

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

SANDWICHES

Steak Sandwich 19

Sautéed Beef Strips (Low in Carbon), Caramelised Onions, Melted Smoked Scamorza Cheese, Arugula, Fries

Club Sandwich 15

Toasted White Bread, Beef Bacon, Egg Mayo, Chicken, Iceberg Lettuce, Tomato, Fries

MAIN COURSES

Chicken Burger 20

Crispy Chicken Thighs, Cabbage Slaw, Paprika Mayonnaise, Fries

Chicken Schnitzel 12

Baby Rocket, Lemon Pecorino Flakes, Fries

Double Burger 25

Black Angus Beef Double Patty, BBQ Pulled Beef, Smoked Scamorza Cheese, Smokey Maple Beef Bacon, Sriracha Coleslaw, Cucumber Dill Pickles, Fries

Vegan Burger 12

Bean Burger, Vegan Mayo Coleslaw, Romaine Lettuce, Cucumber Dill Pickles, Tomato, Vegan Cheese, Chickpea Fries

Lamb Kofta 22

Garlic, Cumin, Coriander, Sweet Paprika, Side Salad, Grilled Pita Bread & Yoghurt Tahini Dip

Ribeye Steak 29

Ribeye (Low in Carbon), Creamy Mushroom Sauce & Fries

Salmon Fillet 22

Butter Green Beans, Mashed Potato, Lemon Butter Sauce

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

PASTA & RISOTTO

Penne Arrabbiata  12

Chili, Garlic, Tomato, Basil Oil, Pecorino Cheese

Chicken Linguine Alfredo  16

Wild Mushroom, Cream Sauce, Pecorino Cheese

Mushroom Risotto  18

Oyster Mushroom, Pecorino Cheese, Truffle Oil

FLAT BREADS

Steak & Mushroom 17

Beef Strips, Shimeji Mushroom, Scamorza Smoked Cheese

Mediterranean  16

Feta, Mixed Capsicum Peppers, Black Olives, Red Onion,
Oregano & EVO

Margherita  14

Tomato, Mozzarella, Fresh Basil, Olive Oil

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

DESSERTS

DESSERTS

- Cheesecake**  8
Oreo Biscuit, Berry Coulis
- Hot Chocolate Tart**  8
Vanilla Ice Cream, Walnuts
- Pistachio Parfait**  8
Cherry Compote
- Seasonal Fruit Salad**  8
Raspberry Sorbet

DESSERT COCKTAILS

- Tiramisu** 10
Kahlúa, Vodka, Amaretto, Vanilla, Chocolate Bitters
- Creme Brûlée** 10
Caramel, Vanilla, Infused Whisky
- Blueberry Cheesecake** 10
Cream Cheese, Vanilla Ice Cream, Blueberry & Vodka
- Key Lime Pie** 10
Clarified Whisky, Caramel, Vanilla, Pineapple
- Apple Pie** 10
Apple, Cinnamon Infused Bourbon, Apricot, Orange Peels
- Dubai Choco - Non Alcoholic** 10
Homemade Pistachio Orgeat, White Chocolate, Matcha

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

BEVERAGES

HOT COFFEE & BEVERAGES

Espresso	5
Ristretto	5
Lungo	5
Cyprus Coffee	5
Cyprus Coffee Double	5.5
Espresso Macchiato	5.5
Double Espresso	6.5
Americano	6.5
Cappuccino	6.5
Latte	6.5
Mocha	6.5
Hot Chocolate	6.5
Matcha Latte	7.5
Irish Coffee	9

ICED COFFEE & BEVERAGES

Frappe	5.5
Freddo Espresso	6.5
Freddo Cappuccino	6.5
Iced Americano	6.5
Iced Latte	6.5
Iced Chocolate	6.5

* All our coffees are available in Decaf

** Non-dairy milk options available

TEA

English Breakfast Tea	6.5
Earl Grey Tea	6.5
Jasmine Tea	6.5
Green Tea	6.5
Red Fruits Tea	6.5
Rose Buds Tea	6.5
Chamomile Tea	6.5

STILL & SPARKLING WATER

San Pellegrino, Sparkling Water 25cl	3.5
San Pellegrino, Sparkling Water 75cl	5
Acqua Panna, Still Water 75cl	5

SOFT DRINKS

Coca Cola	4.5
Coca Cola Zero	4.5
Sprite	4.5
Fanta Orange	4.5
Iced Tea Peach	4.5
Iced Tea Lemon	4.5

MIXERS

Premium Mixers	3.5
----------------	-----

ENERGY DRINKS

Red Bull	5
Red Bull Sugar Free	5

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

JUICES

Orange	4.5
Grapefruit	4.5
Lemonade	4.5
Apple	4.5
Peach	4.5
Pineapple	4.5
Cranberry	4.5
Pomegranate	4.5
Mango	4.5
Tomato	4.5

MILKSHAKES

Vanilla	6.5
Chocolate	6.5
Strawberry	6.5
Banana	6.5

SMOOTHIES

B&S	7
Banana, Strawberry, Coconut Milk	
Caramel Apple	7
Apple, Caramel, Cinnamon, Almond Milk	
Detox	7
Soya Milk, Matcha Powder, Green Apple, Celery, Cucumber, Cinnamon	
Mixed Berries	7
Blueberry, Raspberry, Coconut Milk, Orange Juice	

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

BOTTLED BEERS

33cl

KEO	6
Carlsberg	6
Carlsberg 0.0%	7
Corona	7
Sandy Weiss	7
Voreia IPA	8
Voreia Wit	8
	50cl
Guinness	8

DRAUGHT BEERS

25cl 50cl

KEO	4.5	6
Erdinger Weiss	5	7

CIDERS

50cl

Kopparberg	9
------------	---

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

MOCKTAILS

8

Coco D

Pineapple, Banana, Fresh Lemon Juice, Orange, Coconut, Dragon Fruit Syrup

Orange Mango Crush

Orange Juice, Lemon Sorbet, Mango Nectar, Soda

Strawberry Lemonade

Strawberries, Basil, Sugar Free Vanilla Syrup, Wild Berries Tea, Lemon Juice

Tropical Passion

Passion Fruit, Pineapple, Falernum, Tonic

CLASSIC COCKTAILS

13

Aperol Spritz

B-52

Black Russian

Bloody Mary

Brandy Sour

Cosmopolitan

Daiquiri

Long Island

Mai Tai

Margarita

Martini

Mojito

Moscow Mule

Negroni

Old Fashioned

Piña Colada

Sex on the Beach

White Russian

Zombie

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

VODKA 5cl

Absolut	10
Smirnoff Red, Gluten Free	10
Russian Standard Gold	11
Grey Goose	12
Beluga Noble	12
Belvedere	12
Stoli Elit	13
Ciroc	13

GIN 5cl

Bombay Sapphire	11
Opihr	12
Gin Mare	12
Hendrick's	13
The Botanist	13
Tanqueray N° Ten	14
Edinburgh	14
Monkey 47	14

TEQUILA 5cl

Patrón Silver	12
Montelobos Ensemble, Mezcal	12
Patrón Reposado	13
Patrón Anêjo	14
Jose Cuervo Reserva De La Familia, Extra Anêjo	23
Clase Azul Silver	37
Clase Azul Reposado	55
Clase Azul Durango	115
Clase Azul Anêjo	190

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

RUM	5cl
Captain Morgan White	10
El Dorado 3yrs	11
Diplomático Mantuano	13
El Dorado 8yrs	13
Zacapa 23yrs	15
Diplomático Reserva Exclusiva	15
El Dorado 21yrs	19
Diplomático De Familia	20
Zacapa XO	25

BRANDY	5cl
Five Kings XO	11

COGNAC	
Hennessy VS	11
Hennessy XO	42
Delamain XO Vesper	43
Courvoisier XO	54
Hennessy Paradis	142

ARMAGNAC	
Janneau VSOP	12

CALVADOS	
Calvados Fine	10

ANISE	
Plomari Ouzo	7
Barbayannis Ouzo Blue	7
Barbayannis Ouzo Green	7

All prices are in Euro and inclusive of taxes.
 All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

WHISKY

5cl

Jameson, Irish	10
Maker's Mark, Bourbon	12
Jack Daniel's Single Barrel	14

SCOTCH BLENDED WHISKY

The Famous Grouse	10
Johnnie Walker Black Label	11
Chivas 12yrs	12
Chivas 18yrs	14
Johnnie Walker Blue Label	38

SCOTCH SINGLE MALT WHISKY

Glenfiddich 12yrs	11
Glenmorangie The Original 10yrs	13
Lagavulin 16yrs	15
Bunnahabhain 12yrs	19
Macallan Triple Cask 12yrs	21
Dalmore 15yrs	23
Bruichladdich Octomore 5yrs	33
Macallan Double Cask 15yrs	36
Dalmore 18yrs	64
Macallan Double Cask 18yrs	80
Macallan Sherry 25yrs	455
Dalmore 25yrs	460

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

LIQUEURS

5cl

Filfar Mandarin	9
Filfar Orange	9
Luxardo Limoncello	10
Skinos Mastiha	10
Kahlúa	10
Baileys	10
Disaronno Amaretto	10
Malibu	10

DIGESTIVES

5cl

Jägermeister	10
Fernet Branca	10
Ramazzotti Amaro	10

EAU-DE-VIE

5cl

Zivania LOEL	7
Tsipouro Dekaraki, Malagouzia	7

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

WINES

WINES BY THE GLASS

BUBBLES

12.5cl

Glera

Zardetto, Refosso, Brut
Italy, DOCG Prosecco

9

Pinot Noir

Henriot, Brut Souverain
Reims, AC Champagne

20

Pinot Noir

Henriot, Rosé, Brut
Reims, AC Champagne

23

WHITE WINES

15cl

Xynisteri

Vasilikon Winery
Cyprus, PGI Paphos

7

Morokanella

Gerolemos, Winery
Cyprus

8

Malagouzia

Alpha Estate, Turtles
Greece, PGI Florina

9

Sauvignon Blanc

Matua
New Zealand, Marlborough

10

Sauvignon Blanc

Henri Bourgeois
Sancerre, France

14

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement,
please let a member of the team know when placing your order.

Chardonnay

La Chablisienne, Petit Chablis Vibrant
Chablis, France 15

Gewürztraminer

Joseph Cattin, Koshèr
Alsace, France 15

ROSÉ WINES

15cl

Grenache

Miraval
France, AC Côtes de Provence 15

RED WINES

15cl

Syrah

E. Guigal
France, AC Côtes du Rhône 8

Maratheftiko

Kyperounda Winery, Alma
Cyprus, PGI Limassol 9

Pinot Noir

Chanson Bourgogne Rouge
Burgundy, France 15

DESSERT WINES

9cl

Mavro & Xynisteri

St. John Commandaria
Cyprus, PDO Commandaria 10

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any food allergy or special dietary requirement,
please let a member of the team know when placing your order.

WINE BOTTLES

75cl

LIGHT, CRISP WHITE SPARKLING WINES

Glera

Zardetto, Refosso, Brut

48

Italy, DOCG Prosecco Superiore

JUICY, AROMATIC WHITE SPARKLING WINES

Pinot Noir

Henriot, Brut Souverain

110

Reims, AC Champagne

Chardonnay

Ruinart, Blanc de Blancs, Brut NV

170

Reims, AC Champagne

Dom Perignon, Brut

480

Épernay, AC Champagne

DELICATE, FRUITY ROSÉ SPARKLING WINES

Pinot Noir

125

Henriot, Rosé, Brut

Reims, AC Champagne

Ruinar, Rosé, Brut

170

Reims, AC Champagne

WHITE WINES

Xynisteri

Vasilikon Winery

30

Cyprus, PGI Paphos

Morokanella

Gerolemos Winery

35

Cyprus, Omodos

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

Sauvignon Blanc

Matua 48
New Zealand, Marlborough

Henri Bourgeois, Les Baronnes 65
AC Sancerre, France

Magic Mountain, Nico Lazaridi 65
PGI Agora, Greece

Pinot Grigio

Zenato 32
Venezie, Italy

Chardonnay

Petit Chablis Vibrant 58
AC. Chablis, France

Albert Bichot 62
AC. Chablis, France

Louis Latour, Grand Cru 420
AC Corton - Charlemagne, France

Louis Jadot, Grand Cru Les Demoiselles 1000
AC Chevalier - Montrachet, France

Malagouzia

Alpha Estate, Turtles 38
Greece, PGI Florina

ROSÉ WINES

Grenache

Miraval 68
France, AC Côtes de Provence

Whispering Angel 75
Chateau d' Esclans, France

RED WINES

Syrah

E. Guigal, France 36
AC Côtes Du Rhone

Maratheftiko

Kyperounda Winery, Alma 40
Cyprus, PGI Limassol

Zinfandel

Bogle Family 45
SF, California

Cabernet Sauvignon

Methy, Vasilikon Winery 50
PGI Paphos, Cyprus

Magic Mountain, Nico Lazaridi 88
PGI Agora, Greece

Château Margaux, 1st Grand Cru 1600
AC Margaux, France

Pinot Noir

Chanson 65
AC Bourgogne, France

Malbec

Bodega Norton 65
Mendoza, Argentina

Tempranillo

Marqués de Cáceres, Reserva 80
Rioja, Spain

Corvina

Masi, Costasera Amarone 150
DOCG Valpolicella, Italy

DESSERT WINE

Natural Sweet

St. John 52
Cyprus, PDO Commandaria