

NYX

LIMASSOL

BY LEONARDO HOTELS

# CHRISTMAS BRUNCH BUFFET

## BREAKFAST

*Cereals, Dried Fruits, Seeds, Honeys, Honey Comp., Marmalade, Milks*

## EGGS PER REQUEST

*Benedict, Poached, Boiled, Fried*

## OMELLETTE

*Fluffy Omelettes: Onions, Peppers, Bacon, Ham, Mushrooms, Tomatoes, Cheese*

## APPETIZING COLD PLATTERS DISPLAYS

*Duck Rillettes with Citrus Chutney*

*Smoked Salmon*

*Marinated Salmon*

*Turkey Terrine*

*Selection of Pâté*

*Chicken Terrine with Pistachio*

*Terrine of Wild Boar and Pork Belly, Fig and Apple Marmalade*

*White and Green Asparagus with Crispy Pancetta*

*Prosciutto san Daniele*

## JAPANESE SUSHI AND SEAFOOD BAR

*Soy Sauce, Wasabi, Pickled Ginger, Takuan & Chuka Wakame*

## NIGIRI

*Sake Salmon*

*Maguro Tuna*

*Seabass*

## SASHIMI

*Sake Salmon*

*Maguro Tuna*

## MAKI- SUSHI

**Rainbow Maki** *Poached Prawn, Salmon, Tuna, Marlin / Ebiko Maki*

**Salmon Tempura Maki** *Tempura Salmon and Avocado / Furikage*

**Philadelphia Roll** *Smoked Salmon with Cream Cheese, Avocado and Cucumber*

**Ebi Mayo Maki** *Boiled Prawn, Red and Yellow Pepper and Wasabi Mayo*

**Volcano Maki** *Flumed Salmon Belly and Spicy Xo*

**Sake Fried Maki** *Fried Roll Salmon Denbu Sakura*

**Spicy Negi Toro Maki** *Spicy Tuna Minced Spring Onion and Layu*

**Futo Maki** *Tamago Yaki, Salmon, Poached Prawn and Inari Mayo*

**California Maki** *Crab Stick, Avocado, Cucumber Mayo and Masago*

**Yasai Tempura Maki** *Mixed Vegetable Tempura Roasted Sesame Seeds*

**Kappa Maki** *Cucumber Maki*

## AT THE ICE BAR

*Tiger Prawns*

*Black Shell Mussels*

*Fresh Clams*

*Fresh Vongole*

*Accompaniments: Fresh Lemon, Thousand Island Dressing, Basil Pesto*

## REFRESHING SALADS

*Turkey Salad with Chestnuts, Dry Figs and Cranberry Dressing*

*Turkey Waldorf Salad*

*Hearts of Artichokes Drizzled with French Dressing*

*Cottage Cheese with Spinach, Pinenuts and Glazed Balsamic Vinegar*

*Marinated Seafood Salad with Lemon Segments*

*Cherry Tomatoes with Mini-Mozzarella and Pesto Sauce*

*Marinated Wild Mushrooms with Olive Oil and Coriander*

*Rocket Salad with Sun Dried Tomatoes Parmesan and Pomegranate*

*Prawns, Octopus and Scallops with Fresh Mango and Orange Ginger Dressing*

*Prawns and Avocado Wasabi Mayonnaise Sauce*

*Chicken Fillet with Fresh Pears and Blue Cheese Sauce*

*Grilled Baby Potatoes with Fried Pancetta and Black Olive Rings*

*Coleslaw with Pomegranate, Walnuts and Poppy Seeds*

*Grilled Three Colour Peppers and Courgettes*

*Sliced Cucumber, Cherry Tomatoes, Lettuce Butter*

## BREAD STATION

*Selection of local and international freshly baked breads*

## SELECTED INTERNATIONAL CHEESES

*Accompanied with Walnuts, Almond Nuts, Dry Fruits, Mango Chutney,*

*Salted Biscuits and Sesame Bread Sticks*

## CARVING TURKEY STATION

*Roasted Turkey Leg*

*Roasted Turkey Stuffed with Traditional Christmas Stuffing*

*Sauce: Cranberry, Gravy, Apple*

## CARVING STATIONS

*Roasted Tenderloin of Beef*

*Pork Loin with Apple Crust*

*Whole Roasted Suckling Pig*

*Roasted Lamb Leg*

*Sauce: Mint, Béarnaise, Mustards, Gravy, Apple*

# HOT DISHES

## MEAT

*Turkey a la Crème*

*Turkey with Gravy and Wild Berries*

*Beef Tenderloin Medallion Infused with Barolo Wine Sauce*

*Slow Cooked Lamb Cutlet Drizzled with Thyme Sauce*

*Grilled Pork Medallion with Basil Olive Oil*

*Grilled Corn-Fed Baby Chicken with Oregano*

## SEAFOOD

*Grilled Seabass Fillet with Virgin Olive Oil*

*Pan Seared Salmon Fillet with Saffron Sauce*

*Steam Prawns with Chilli Flakes*

## PASTA

*Penne with Cream Sauce*

*Lasagna with Mincemeat*

*Ravioli with Creamy Goat Cheese Sauce*

## ACCOMPANIMENTS

*Steamed Vegetables*

*Grilled Market Vegetables*

*Plain Rice*

*Roast Barrel Shaped Potatoes*

*Boiled Parsley Potatoes*

## SOUP

*Leek and Potato Soup*

## DESSERTS

*Christmas Pudding with Brandy Sauce*

*Apple Crumble*

## CREPES & WAFLES

*Accompaniments: Milk Chocolate, Iced Sugar, White Chocolate, Vanilla Ice Cream*

## SWEETS AROUND THE WORLD

*Chocolate Swiss Roll*

*Lime Banana Roulade*

*Lemon Bavarois*

*Pistachio Creamy Tart*

*Lemon Meringue Tart*

*Fruit Tart*

*Pyramid Chocolate Choux*

*Chocolate Sacher Cake*

*Fruit Pavlova*

*Pistachio Cheesecake*

*Strawberry Pannacotta*

*Tiramisu*

*Traditional: Anarotourta, Paklavadakia, Kateifi, Saragli, Trigona Panoramatos, Galaktopourekakia,*

*Fresh Fruits: Platter of Freshly Cut Exotic Fruits*

## CHRISTMAS DELIGHTS

*Melomakarouna*

*Kourapiedes*

*Finikota*

*Christmas Cake*

*Panettone with Fruits*



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