

NYX

LIMASSOL

BY LEONARDO HOTELS



mizumazu
ASIAN RESTAURANT

CHRISTMAS
EVE 2024
MIZU MAZU

AMUSE BOUCHE

COLD STARTER

DIALOGUE OF JOHN DORY AND RIVER SIDE

*Norway Salmon Mousse, Cream Cheese, Tobiko Greens and Orange,
Avocado Dip, Perfumed with Yuzu Dressing*

HOT STARTER

SLOW COOKED FREE RANGE DUCK BREAST

With Honey Star-Anise Sauce, Celeriac Puree with Wasabi Aroma and Seasonal Greens Flowers

MAIN COURSE

BLACK ANGUS SIRLOIN

With Sesame Seeds and Tenderloin Wrapped with Mushrooms Crust, Deep Fried Beef Meat Ball, Roasted Potatoes, Pea Purée, Grilled Vegetables and Thyme Sauce

OR

TRADITIONAL ROAST TURKEY

Chestnut and Raisin Rice, Steam Buttered Carrots and Sprouts with Sage Berries Sauce

DESSERT

CHOCOLATE PRALINE

Stuffed with Creamed Forest Berries On Vanilla Biscuit Infused with Creamy Vanilla Sauce

FOLLOWED BY

CHRISTMAS PUDDING

With Sauce Anglaise

COFFEE AND SMALL CHOCOLATE BITES



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