

NYX

LIMASSOL

BY LEONARDO HOTELS



# NEW YEAR'S DAY BRUNCH MENU 2025

## 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*

## JAPANESE SUSHI AND SEAFOOD BAR

*Soy Sauce, Wasabi, Pickled Ginger*

## NIGIRI

*Sake Salmon*

*Sushi Ebi Prawn*

*Maguro Tuna*

## SASHIMI

*Sake Salmon*

*Maguro Tuna*

## MAKI

**New Year's Rainbow Maki** *Colourful Triangle Maki of Mixed Sliced Fish with Wasabi Cream*

**California Maki** *Crab Stick, Avocado, Cucumber with Mayo & Masago*

**New York Ebi Ten Maki** *Prawn & Red Pepper Tempura Maki with Sakura Denbu*

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

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

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

**Sake Hana Blossom Maki** *Salmon with Avocado and Mayonnaise Topped with Ikura*

**Kappa Maki** *Cucumber Maki*

## ICE BAR

*Tiger Prawns*

*Black Shell Mussels*

*Fresh Clams*

## OYSTER STATION

*Section of Fresh Oyster Station with Condiments*

*Fine de Claire and Dutch Oysters*

*Accompaniments: Cocktail Sauce, Tartar Sauce, Shallot Mignonette, Lemon Wedges, Tabasco*

## SMOKED FISH STATION

*Smoked And Home-Cured Fish*

*Home-Cured Citrus Salmon and Dill*

*Smoked Salmon*

*Smoked Mackerel*

*Smoked Tuna Loin*

*Accompanied with Lemon Wedges, Onion Rings, Gherkins and Seasonal Cress*

## ROYAL THAI SALAD

**Neua Yang Khan A Krob** *Spicy Grilled Beef Salad and Crispy Kale*

**Yam Tua Krai Gai Krob** *Crispy Chicken Spicy Salad and Lemon Grass*

**Som Tam Malakor Sai Kung** *Papaya Spicy Salad with Prawns*

**Yum Neua Poo Mra** *Crabmeat Spicy Salad*

**Yum Hed Ruam Mitr** *Spicy Mushroom and Vegetable Salad*

## COLD MEAT DISPLAY

*Duck Pâté, Chicken Terrine*

*Italian Salami and Bresaola*

*Parma Ham with Melon*

## SALAD

*Tomato Mozzarella with Fresh Mint Aroma*

*Green Asparagus with Shredded Boiled Eggs Drizzled with Blue Cheese Vinaigrette*

*Mango with Crab and Prawns*

*Marinated Cubes of Fresh Salmon with Mustard, Dill and Limes*

*Chicken Fillet with Curry and Orange Dressing*

*Rocket Salad with Sun Dried Tomatoes and Pine Nuts*

*Grilled Baby Potatoes with Basil Olive Oil Aroma*

*Avocado with Prawns and Passion Fruit*

*Grilled Vegetables*

*Marinated Mushrooms with Citron*

*Heart of Artichokes with Virgin Olive Oil*

*Corn-Fed Baby Chicken Waldorf Salad with Green Wood Apple, Fresh Cream and Mayo*

# COW & GOAT CHEESES FROM IRELAND AND FRANCE

*Soft, Hard & Semi Soft with Assorted Nuts, Lavosh, Cracker and Fruit Jam*

# GARDE MANGER SALAD BAR

*Leaves & Vegetables*

*Croutons (G), Iceberg, Lollo Rossa, Endives, Baby Spinach, Arugula, Mesclun Greens*

*Cherry Tomatoes, Cucumber, Carrots, Capsicums, Radish*

*Dressing: French Dressing, Ranch Dressing, Virgin Olive Oil, Aged Balsamic Vinegar*

# ANTIPASTI SECTION

*Assorted Vegetable Antipasti*

*Assorted Meat Antipasti*

*Oven Dried Tomatoes*

*Balsamic Onion*

*Marinated Olives*

*Sundried Tomato Pesto*

*Basil Pesto*

# BREAD STATION

*Selection of Local and International Breads, Brown and White Rolls*

# SOUP

*Creamy Pumpkin Soup*

# HOT DISHES

## POULTRY

*Lemon & Garlic Grilled Chicken with Lemon Sauce*

*Stuffed Breast of Chicken with Sun Dried Tomatoes, Cheese with Cream Sauce*

*Chicken Stroganoff with Mushroom Sauce*

## MEAT

*Slow Cooked Veal Loin with Wild Mushroom Sauce*

*Roasted Lamb Cutlet with Artichokes, Infused with Creamy Mint Sauce*

*BBQ Beef Ribs with Thyme Sauce*

*Pork Tenderloin Medallion with Wood Green Apple and Light Curry Coconut Sauce*

*Pork Fillet Cordon Bleu and Garlic Parsley Butter Sauce*

## SEAFOOD

*Sea Bass with Smoked Fish Emulation, Asparagus & Cherry Tomatoes*

*Oven Baked Salmon with Braised Baby Fennel and Vanilla Saffron Sauce*

*Grilled Atlantic Prawns with Virgin Olive Oil*

## GAME BIRD

*Hen*

*Goose*

*Duck/Duck Display*

*Quail*

*Corn-Fed Whole Baby Chicken*

*Sauce: Plum, Sweet Chili, Soya, Gravy, Pineapple*

## PASTA AND ACCOMPANIMENTS

*Roasted Baby Potatoes with Skins and Fresh Herbs*

*Steamed Rice with Green Asparagus*

*Buttered Fresh Vegetables*

*Boiled Potatoes with Butter and Parsley*

*Penne with Vegetables and Fresh Cream*

*Ravioli with Spinach and Ricotta Cheese*

## MEAT CARVING

*Slow Roast Prime Ribs*

*Herbs Crusted Lamb Rack*

*Beef Tenderloin*

*Smoked Boiled Pork Leg (Gammon)*

## SAUCES

*Beef Gravy*

*Mint, Béarnaise, Mustard, Cranberry*

# THE PATISSERIE

*Chocolate Fountain- Continuous Flowing Melted Chocolate Dip*

*With Condiments of: Mixed Fruit Skewers, Assorted Macaroons and Marshmallows*

## LA CRÊPERIE - FRENCH PANCAKE WITH CONDIMENTS AND SAUCES OF YOUR CHOICE

*Canadian Maple Syrup, Chocolate Sauce, Strawberry Sauce*

*Snow Sugar, Lemon, Honey, Fresh Banana, Strawberry, Vanilla Ice Cream*

## WARM RAMEKIN DELIGHTS

*Melted Chocolate Cranberry Pudding*

*Apple Crumble*

## DESSERTS

*Vanilla Crème Brûlée and Ginger Biscuit*

*Italian Tiramisu with Coffee Chocolate Beans*

*Chocolate Cups with Chocolate Mousse*

*Brownies with Walnuts*

*Chocolate Cake*

*Macarons*

*Pyramid of Caramelised Bites*

*Coffee and Manta Nougatine Floating Island*

*Strawberry with Chocolate*

*Banana Cheesecake*

*Fruit Tart*

*Apple Tart*

*Apricot Chocolate Cake on Pistachio Biscuit*

*Traditional Christmas Cake*

*Panettone Fruit*

*Kourabiedes*

*Melomakarona*

*Kourabiedes with Dates*



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