



NYX

LIMASSOL

BY LEONARDO HOTELS



NEW
YEAR'S EVE
MENU 2024

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 & Layu*

Sake Hana Blossom Maki *Salmon With Avocado & 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 Oyster

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 & 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'S & GOAT'S 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 Chilli, 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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