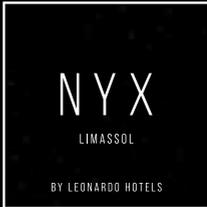


WE WISH YOU A MERRY NYXMAS!



XMAS & NEW YEAR FESTIVITIES 2025
TURN ON THE YEAR!



FESTIVITIES PROGRAMME 2025

MONDAY 19.12.2025 - 07.01.2026

*Get your festive fix at Chaos Bar from kourabiedes to Christmas cake,
we've got your cravings covered.*

Available to purchase, ask our Team for further details.

CHRISTMAS EVE WEDNESDAY 24.12.2025

CHAOS BAR

Management Cocktail and Christmas Carols | 18:30 - 19:00

ONAR

A la carte menu

Food - 19:00 - 22:00

Beverage - 00:30

Entertainment: Live Duo

MIZU MAZU

A la carte menu

Food - 19:00 - 22:00 | Beverage - 00:30

Entertainment: DJ Andrea

CHRISTMAS DAY

THURSDAY

25.12.2025

ONAR

Christmas lunch buffet | 13:00 - 15:30

Get your glam on for Christmas Day – buffet style.

Entertainment: Live Duo

Reserve your table: 25 371111

FRIDAY

26.12.2025

Casino Night

Chaos lounge bar and Deal the Night – NYX Style!

Casino chips are provided with the purchase of a drink.

The winner will receive a prize! | 18:00 – 21:00

NEW YEAR'S EVE

WEDNESDAY

31.12.2025

ONAR

Step into the New Year in style, a buffet to remember and live music to move you.

Gala Buffet (MENU) | BUFFET 20:00 - 22:30

Beverage 20:00 - 01:00

Entertainment: Live singer

Call 25 371111 to book

**Reservations required*

MIZU MAZU

Platters and drinks with a €70.00 minimum spend (pre-paid)

PLATTERS | 21:00 - 00:00 BEVERAGES | 21:00 - 01:00

Entertainment: DJ Andrea

NEW YEAR'S DAY **THURSDAY** **01.01.2026**

ONAR

Start the year the NYX way bold flavours, chic vibes.

Buffet lunch | 13:00 - 15:30

Book your table: 25 371111

Entertainment: Live Duo

**Reservations required*

MIZU MAZU

A la carte brunch | 11:00 - 15:30

Entertainment: DJ Andrea

MENUS 2025

CHRISTMAS DAY

THURSDAY

25.12.2025

BREAD STATION

Selection of local and international freshly baked breads
Aromatic butter

SALADS

Turkey salad with chestnuts, dry figs, dry cranberries

Marinated wild mushroom with olive oil and coriander

Rocket salad with parmesan flakes, toasted pine nuts and cherry tomatoes

Green and white Asparagus, sundried tomatoes

Grill baby potatoes with fried pancetta and black olives rings

Prawns, mango, avocado, gem lettuce

Baby spinach, roasted pumpkin, raisins, spicy pecan

Beetroot, Goat Cheese Crumble and Water Cress

Nicoise salad with red tuna

Takos salad with feta

SALAD BAR / CONDIMENTS / DIPS

*Iceberg, Lollo Rossa, Endives, Baby Spinach, Arugula, Mixed lettuce leaves,
Cherry, Tomatoes, Cucumber, Radish*

Pickled (caper, capers leaves, mixed vegetables, cucumber)

Artichokes hearts

Marinated Gavros

Green olives/Black olives

Grilled red and white onion

Grilled celeriac with coriander seeds

Grilled Yellow and Red bell pepper

Dips:

White taramas with green oil

Black tahini with white sesame seed

Spicy feta chesse with chili threads

Aubergines dip with chopped tomatoes and parsley

Dressing:

French, Balsamic, Honey mustard, Olive oil lemon, Mint yoghurt

VERRINES SALAD

Cherry Tomato with mini-Mozzarella and Pesto sauce

Tuna tataki with sesame sauce and wakame salad

Goat cheese ball with pistachio and raspberry gel

Smoked eel with avocado and chopped salad in oyster shell

AT THE ICE BAR

Tiger Prawns

Black Shell Mussels

Clams

Oyster

Condiment: Cocktail Sauce, Tartar Sauce, Shallot Mignonette, Lemon Wedges, Tabasco

PATES AND TERRINES AND HOME-CURED FISH/MEAT

Turkey terrine with pistachio and apricot / citrus chutney

Duck terrine with prunes / cranberries chutney

Smoked salmon with dill

Smoked Tuna with roasted sesame seeds / teriyaki sauce

Duck Pate

Prosciutto with melon caviar

Salami milano platters

CHEESE STATION

Silton cheese

Brie

Pecorino chili flakes

Mimolette

Kefalotiri

Condiment: walnuts, almond nuts, dry fruits, chutney, salted biscuits and sesame bread sticks

JAPANESE STATION

MAKI ROLLS

Prawns Tempura

Philadelphia smoked salmon

California

Rainbow

Dragon

Spicy Tuna

Kappa

NIGIRI

Salmon

Tuna

Prawns

Condiments: Soy Sauce, Wasabi, Pickled Ginger, Wakame

HOT DISHES

Stuffed breast of chicken with sun dried tomatoes, cheese and cream sauce

Roasted lamb cutlets with thyme sauce

Veal loin with wild mushrooms sauce

Slow cooked duck breast with cranberries sauce

Iberico tenderloin with star anise sauce

Grilled Atlantic prawns with vegetables vinaigrette

Seabass fillet with olive oil lemon sauce

Cod loin with herbs crust and saffron sauce

PASTA AND ACCOMPANIMENTS

Roasted Baby potatoes with skin, and fresh herbs

Steam rice with green asparagus

Buttered fresh vegetables

Buttered fresh sprouts

Dauphinoise sweet potato

Ravioli Stuffed with Truffle and Aged Stracchino Cheese and creamy velouté

Seafood linguine sepia with bisk sauce

Spinach ricotta cannelloni

CARVING

Lamb leg

Beef Ribs

Whole roasted turkey and Rice stuffing

Apricot glazed Gammon

Salmon fillet with herbs crust

Sauce: gravy, star anise, saffron, mustard, horseradish, mint, cranberries sauce

DESSERT

Chestnut vanilla mousse

Red berries charlotte

Praline chocolate mousse

Swiss roll pistachio

Black forest Amarena cheery

Caramel profiterole

Fruit Tart

INDIVIDUALS

Crème Brule

Forest fruit panna cotta

Lime lemon tart

Millefeuille

CYPRUS DELICE

Baklava

Galaktompoureko with caramel crispy filo

Sweet spoon

Pastellaki

Loukoumi

Kiofteri

CHRISTMAS DELICE

Melomakarouna

Kourapiedes

CHOCOLATE FOUNTAIN

Milk Chocolate/ White chocolate/ Dark chocolate

Marshmallows

Strawberries

Pineapples

Cookies

Chocolate Pearls

WARM DESSERT

Chocolate Melted Cranberry Pudding

Apple crumble

Sauce: Crème Anglaise

LIVE STATION

French crepe

Condiments: orange sauce, frozen mixed berries, caramelized peanuts, whipping cream, vanilla ice cream

NEW YEAR'S EVE

WEDNESDAY

31.12.2025

BREAD STATION

Selection of local and international freshly baked breads
Aromatic butter

SALADS

Turkey salad with chestnuts, dry figs, dry cranberries
Marinated wild mushroom with olive oil and coriander
Rocket salad with parmesan flakes, toasted pine nuts and cherry tomatoes
Green and white Asparagus, sundried tomatoes
Grill baby potatoes with fried pancetta and black olives rings
Prawns, mango, avocado, gem lettuce
Baby spinach, roasted pumpkin, raisins, spicy pecan
Beetroot, Goat Cheese Crumble and Water Cress
Nicoise salad with red tuna
Tacos salad with feta

SALAD BAR / CONDIMENTS / DIPS

*Iceberg, Lollo Rossa, Endives, Baby Spinach, Arugula, Mixed lettuce leaves,
Cherry, Tomatoes, Cucumber, Radish*

Pickled (caper, capers leaves, mixed vegetables, cucumber)

Artichokes hearts

Marinated Gavros

Green olives/Black olives

Grilled red and white onion

Grilled celeriac with coriander seeds

Grilled Yellow and Red bell pepper

Dips:

White taramas with green oil

Black tahini with white sesame seed

Spicy feta chesse with chili threads

Aubergines dip with chopped tomatoes and parsley

Dressing: French, Balsamic, Honey mustard, Olive oil lemon, Mint yoghurt

VERRINES SALAD

Cherry Tomato with mini-Mozzarella and Pesto sauce

Tuna tataki with sesame sauce and wakame salad

Goat cheese ball with pistachio and raspberry gel

Smoked eel with avocado and chopped salad in oyster shell

AT THE ICE BAR

Tiger Prawns

Black Shell Mussels

Clams

Oyster

Condiment: Cocktail Sauce, Tartar Sauce, Shallot Mignonette, Lemon Wedges, Tabasco

PATES AND TERRINES AND HOME-CURED FISH/MEAT

Turkey terrine with pistachio and apricot / citrus chutney

Duck terrine with prunes / cranberries chutney

Smoked salmon with dill

Smoked Tuna with roasted sesame seeds / teriyaki sauce

Duck Pate

Prosciutto with melon caviar

Salami milano platters

CHEESE STATION

Silton cheese

Brie

Pecorino chili flakes

Mimolette

Kefalotiri

Condiment: walnuts, almond nuts, dry fruits, chutney, salted biscuits and sesame bread sticks

JAPANESE STATION

MAKI ROLLS

Prawns Tempura

Philadelphia smoked salmon

California

Rainbow

Dragon

Spicy Tuna

Kappa

NIGIRI

Salmon

Tuna

Prawns

Condiments: Soy Sauce, Wasabi, Pickled Ginger, Wakame

HOT DISHES

Stuffed breast of chicken with sun dried tomatoes, cheese and cream sauce

Roasted lamb cutlets with thyme sauce

Veal loin with wild mushrooms sauce

Slow cooked duck breast with cranberries sauce

Iberic tenderloin with star anise sauce/ Sweet potato puree

Grilled Atlantic prawns with vegetables vinaigrette

Seabass fillet with olive oil lemon sauce

Cod loin with herbs crust and saffron sauce

LAMP

Venison fillet with shimeji mushrooms and port wine sauce

Pheasant with blood orange sauce

PASTA AND ACCOMPANIMENTS

Roasted Baby potatoes with skin, and fresh herbs

Steam rice with green asparagus

Buttered fresh vegetables

Dauphinoise sweet potato

Ravioli Stuffed with Truffle and Aged Stracchino Cheese and creamy velouté

Seafood linguine sepia with bisk sauce

Spinach ricotta cannelloni

CARVING

Lamb leg

Beef Ribs

Apricot glazed Gammon

Salmon fillet with herbs crust

Sauce: gravy, star anise, saffron, mustard, horseradish, mint, cranberries sauce

DESSERT

Chestnut vanilla mousse

Red berries charlotte

Praline chocolate mousse

Swiss roll pistachio

Black forest Amarena cheery

Caramel profiterole

Fruit Tart

INDIVIDUALS

Crème Brule

Forest fruit panna cotta

Lime lemon tart

Millefeuille

CYPRUS DELICE

Baklava

Galaktompoureko with caramel crispy filo

Sweet spoon

Pastellaki

Loukoumi

Kiofteri

CHRISTMAS DELICE

Melomakarouna

Kourapiedes

CHOCOLATE FOUNTAIN

Milk Chocolate/ White chocolate/ Dark chocolate

Marshmallows

Strawberries

Pineapples

Cookies

Chocolate Pearls

WARM DESSERT

Chocolate Melted Cranberry Pudding

Apple crumble

Sauce: Crème Anglaise

LIVE STATION

French crepe

Condiments: orange sauce, frozen mixed berries, caramelized peanuts, whipping cream, vanilla ice cream

MIZU MAZU

CHEESE AND FRUITS PLATTERS

CHEESE

Gran Moravia

Stilton blue cheese

Pecorino chili flakes

Brie

Scarmoza

Mimolette

FRUITS

Grapes

Strawberries

Melon

Passion fruits

Pineapples

Plums

Star Fruit

Accompaniments: Almond/ Walnut/ Marmalade/ Crostini/ Salted Crackers/ Fried Pita bread/ Dry fruits/ Stuffed green olives

TAPAS PLATTERS

CHARCUTERIE

Prosciutto

Salami Chorizo

Beef Bresaola

Golden smoked Turkey

Cured pork loin

CHEESE

Gran Moravia

Pecorino chili flakes

Brie

Scarmoza

Mimolette

JAPANESE SUSHI

BASKET OF PRAWN CRACKERS

PRAWNS ROLL (8 PIECES)

Prawns Tempura Filled with Avocado, Cucumber, Topped with Spicy Mayo, Tanuki Flakes and Teriyaki Glaze

SALMON ROLL (8 PIECES)

Filling with Salmon, Mango, Cucumber, Topped with Salmon, Orange Tobiko and Ponzu Glazed

WILD WAVES (8 PIECES)

Deep-Fried Prime Soft-Shell Crab, Spicy Sauce, Cucumbers, Topped with Tuna, Avocado, Sesame Seeds, Orange Tobiko and Japanese Mayo

NIGIRI

Seabass Nigiri (4 Pieces)

Tuna Nigiri (4 Pieces)

Accompaniments: Pickled Ginger, Wasabi, Soya Sauce

FRUITS PLATTERS

FRUITS

Grapes

Strawberries

Pineapples

Plums

Dragon fruit

Accompaniments: Almond/ Walnut/ Honey/Dry fruits

NEW YEAR'S DAY

THURSDAY

01.01.2026

BREAD STATION

Selection of local and international freshly baked breads
Aromatic butter

SALADS

Chicken salad with chestnuts, dry figs, dry cranberries

Marinated wild mushroom with olive oil and coriander

Rocket salad with parmesan flakes, toasted pine nuts and cherry tomatoes

Green and white Asparagus, sundried tomatoes

Grill baby potatoes with fried pancetta and black olives rings

Prawns, mango, avocado, gem lettuce

Baby spinach, roasted pumpkin, raisins, spicy pecan

Beetroot, Goat Cheese Crumble and Water Cress

Nicoise salad with red tuna

Quinoa with cilantro and dry fruits

SALAD BAR / CONDIMENTS / DIPS

Iceberg, Lollo Rossa, Endives, Baby Spinach, Arugula, Mixed lettuce leaves, Cherry, Tomatoes, Cucumber, Radish

Pickled (caper, capers leaves, mixed vegetables, cucumber)

Artichokes hearts

Marinated Gavros

Green olives/Black olives

Grilled red and white onion

Grilled celeriac with coriander seeds

Grilled Yellow and Red bell pepper

Dips:

White taramas with green oil

Black tahini with white sesame seed

Spicy feta chesse with chili threads

Aubergines dip with chopped tomatoes and parsley

Dressing: French, Balsamic, Honey mustard, Olive oil lemon, Mint yoghurt

VERRINES SALAD

Cherry Tomato with mini-Mozzarella and Pesto sauce

Tuna tataki with sesame sauce and wakame salad

Goat cheese ball with pistachio and raspberry gel

Smoked eel with avocado and chopped salad in oyster shell

AT THE ICE BAR

Tiger Prawns

Black Shell Mussels

Clams

Oyster

Condiment: Cocktail Sauce, Tartar Sauce, Shallot Mignonette, Lemon Wedges, Tabasco

PATES AND TERRINES AND HOME-CURED FISH/MEAT

Whole poached salmon

Smoked salmon with dill

Smoked Tuna with roasted sesame seeds / teriyaki sauce

Duck Pate

Prosciutto with melon caviar

Salami milano platters

CHEESE STATION

Silton cheese

Brie

Pecorino chili flakes

Mimolette

Kefalotiri

Condiment: walnuts, almond nuts, dry fruits, chutney, salted biscuits and sesame bread sticks

JAPANESE STATION

MAKI ROLLS

Prawns Tempura

Philadelphia smoked salmon

California

Rainbow

Dragon

Spicy Tuna

Kappa

NIGIRI

Salmon

Tuna

Prawns

Condiments: Soy Sauce, Wasabi, Pickled Ginger, Wakame

HOT DISHES

Grilled baby chicken with star anise and orange sauce

Roasted lamb cutlets with thyme sauce

Grilled rib eye with wild mushrooms sauce

Slow cooked duck breast with cranberries sauce

Iberic tenderloin with star anise sauce/ Sweet potato puree

Seabass fillet with olive oil lemon sauce

Cod loin with herbs crust and saffron sauce

LAMP

Venison fillet with shimeji mushrooms and port wine sauce

Pheasant with blood orange sauce

PASTA AND ACCOMPANIMENTS

Roasted Baby potatoes with skin, and fresh herbs

Steam rice with green asparagus

Buttered fresh vegetables

Dauphinoise potato

Ravioli Stuffed with creamy cheese sauce

Seafood linguine sepia with bisk sauce

Spinach ricotta cannelloni

CARVING

Lamb leg

Beef Ribs

Apricot glazed Gammon

Salmon fillet with herbs crust

Sauce: gravy, star anise, saffron, mustard, horseradish, mint, cranberries sauce

DESSERT

Chestnut vanilla mousse

Red berries charlotte

Praline chocolate mousse

Swiss roll pistachio

Black forest Amarena cheery

Caramel profiterole

Fruit Tart

INDIVIDUALS

Crème Brule

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Galaktompoureko with caramel crispy filo

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CHRISTMAS DELICE

Melomakarouna

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CHOCOLATE FOUNTAIN

Milk Chocolate/ White chocolate/ Dark chocolate

Marshmallows

Strawberries

Pineapples

Cookies

Chocolate Pearls

WARM DESSERT

Chocolate Melted Cranberry Pudding

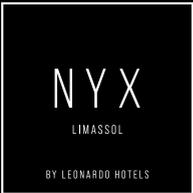
Apple crumble

Sauce: Crème Anglaise

LIVE STATION

French crepe

Condiments: orange sauce, frozen mixed berries, caramelized peanuts, whipping cream, vanilla ice cream



NYX HOTEL LIMASSOL
Anexartisias str. & Christodoulou Sozou str,
Limassol 3036