Festive Season

2026 - 2027

AMYTH

OF NICOSIA

17th December to 03rd Jan inclusive available
lunch and dinner Festive Daily Specials.

Dish ideas to be included…

Chestnut soup
with roasted scallops

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Roasted pumpkin soup
with zivania and gruyere cheese croutons

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Slow-cooked Bronze turkey
with roasted walnuts and Brussel sprout sauté

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Wild slow-roasted venison
with red wine and juniper jus, spiced cranberries

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Slow cooked braised beef cheeks
with buttered potatoes and black truffle

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USDA Prime rib beef carved tableside
with roasted parsnips and braised cabbage

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Wild Mediterranean seabass roasted pumpkin
Champagnes butter sauce
with ikura caviar

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Baked camembert
with spiced cranberry relish and organic honey
infused with cinnamon

Christmas Eve
Lunch Menu

Amyth Classic Prawn Cocktail
Lightly poached prawns with homemade cocktail sauce

Helios Winter Salad
Sliced apple, roasted caramelised walnuts, celery,
endive and crumbled blue cheese

Roasted Artichoke Soup
Black truffle, pickled mushrooms crème fraiche

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Carnaroli Chestnut Risotto
Roasted wild mushrooms, black truffle
and aged Parmesan

or

Wild Mediterranean Seabass
Roasted pumpkin, Champagne butter sauce with ikura caviar

or

USDA Creekstone Prime Beef Fillet
with roasted parsnips and braised cabbage

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'Mont Blanc'
Sweet potato sponge with spiced rum
and Christmas cake ice cream

€120 per person

New Years Eve
Gala Dinner Menu

Homemade crackers, grissini
with flavored butter, dips and canapes

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Wild boar pate
with marinated foie gras and spiced cranberries

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Brittany seabass
with roasted scallop and Champagne-caviar sauce

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Interlude

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Slow-roasted Magret duck
with cinnamon-clove spiced honey, slow cooked leg
and black truffle jus

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The Amyth dessert surprise

€180 per person