AMAZONAS ROOM

C O L O R
THE NIGHT

NEW YEAR'S EVE GALA DINNER

19:00 · 2026. 12. 31.

WELCOME BITE

Truffle butter with freshly baked bread rolls

COLD STARTERS

Beetroot-cured gravlax salmon with citrus crème fraîche

Duck liver terrine with mango and toasted brioche crumbs

Pink veal with pomegranate and tuna aioli

Mozzarella with colourful tomatoes, basil oil and balsamic vinegar

SIDE DISHES

Steamed vegetables: Romanesco cauliflower, broccoli, sugar snap peas, courgette and spring onion

Saffron rice pilaf

Tomato bulgur

Beetroot gnocchi

VEGAN

Grilled wild mushrooms with chickpeas, roasted celeriac purée and herb oil

HUNGARIAN SPECIALITY

Premium stuffed cabbage with smoked meat, sour cream and fresh bread

CHILDREN'S MENU

Panko-crusted chicken breast bites with French fries

TO FINISH

Fresh fruit

Premium cheese selection with nuts and dried fruit

VITALITY BAR

Baby leaf salads, microgreens, avocado, marinated artichokes, fresh seasonal vegetables and premium dressings

SOUPS

Traditional lentil soup with smoked pork knuckle and sour cream

Saffron seafood soup

MAIN COURSES

Butter-roasted salmon fillet with citrus and herb sauce

Pink-roasted duck breast with cranberry and sour cherry jus

Veal osso buco with Merlot jus

Slow-roasted pork belly with red cabbage and chickpea purée

ITALIAN PASTA

Black tagliatelle with prawns, garlic and cherry tomatoes in a silky Parmesan cream sauce

CARVING STATION

Whole roasted suckling pig and turkey with grilled apples and braised red cabbage

WORLD FOOD

Pineapple and turkey skewers with honey-mango dressing

DESSERTS

Raspberry and ruby chocolate mousse

Mango and passion fruit mini dessert

Pistachio mousse

Blueberry and blackcurrant curd cheese dessert

Dark chocolate mini dessert

Assorted colourful macarons

AMAZONAS ROOM

COLOR THE NIGHT

MIDNIGHT MENU

00:00 · 2026. 12. 31.

COLD STARTERS

Juniper-infused pork cheek aspic with marinated vegetables

Pike-perch pâté with spinach and creamy horseradish

Sesame baby carrot salad with sugar snap peas

SIDE DISHES

Buttered Hungarian dumplings with parsley

Potato croquettes

Grilled vegetables

VEGAN

Roasted polenta with herb-flavoured sheep’s milk curd cheese

CHILDREN’S MENU

Mozzarella sticks with fragrant jasmine rice

SOUP

Traditional Hungarian hangover soup

MAIN COURSES

Slow-roasted BBQ pork ribs

Marinated, panko-crusted chicken breast bites

Veal paprikash with wild mushrooms

Pike-perch fillet poached in Irsai Olivér wine velouté

ITALIAN PASTA

Black tagliatelle with garlic, spinach and Parmesan sauce

HUNGARIAN SPECIALITY

Stuffed cabbage with sour cream and fresh bread

DESSERTS

Raspberry and red berry mousse

Mango and passion fruit mousse

Pistachio mini dessert

Blueberry and dark chocolate cake

Fresh fruit