

LOUNGE



HOT DRINKS

Espresso, Ristretto, Americano	1 850
Espresso Macchiato	1 950
Double Espresso	2 150
Cortado	2 450
Cappuccino	2 450
Caffé Latte	2 450
Flat White	2 500
Iced Latte	2 500
Iced Mocha	2 500
Hot Chocolate	3 200
Matcha Tea Latte	3 200
Irish Coffee	4 650
Tea selection	2 150

HOMEMADE LEMONADES

Ask your server for today's selection.

Classic	2 250
Elderflower	2 250
Red Fruits Lemonade	2 250



ROYAL AFTERNOON TEA BY AL HABTOOR PALACE

SANDWICHES

Tart of Smoked Salmon, Dill Ricotta Cream and Keta Caviar on Beetroot

Foie Gras Mousse and Dried Fruit Chutney on Grilled Brioche Bread

Roast Wagyu Brisket Beef, Parmesan, Mustard spread and Arugula on Toasted Sour Bread

Goat Cheese, Pickled Pear and Roasted Walnuts on Brown Bread

PLAIN AND RAISIN SCONES

Accompanied by cornish clotted cream, strawberry jam, rose petal marmalade and spiced fig

PASTRIES

Palace Ocoa Cake

Coffee Opera

Al Habtoor Palace Pistachio Macarons

Tiramisu Verine

Amarena Cherry Marble English Bread

AFTERNOON TEA FOR ONE

18 900

INCLUDING A GLASS OF SPARKLING WINE

24 900

Please note that all of our sandwiches and cakes contain gluten, lactose and nuts

If you have any dietary requirements or requests, please notify your server.



ROYAL AFTERNOON TEA BY AL HABTOOR PALACE

TEA SELECTION

BLACK TEA

Al Habtoor Palace Blend Darjeeling Springtime (BIO) Golden Assam Splendid Earl Grey

GREEN TEA

Finest Shizuoka Sencha Jasmine Pearls Superior Gyokuro (BIO) Morgentau

WHITE TEA Moonlight Dongzhai (BIO)

OOLONG TEA

Dung Ti Oolong

HERBAL INFUSION Life & Beauty

FRUIT INFUSION
Get the Power



CAKE AND PASTRY SELECTION

Available daily between 12-6 PM

Palace Ocoa Cake	3 200
Coffee Opera Cake	3 000
Limoncello Cake	3 000
White Forest Cake	3 000
Granny Smith Ricotta Cake	3 000
Rákóczi Cottage Cheese Cake	3 000
Vegan Avocado Cherry Cake	3 000
Menton Lemon Tart	3 000
Salty Caramel Cake	3 000
Macaron	850
Chocolate Chip Cookie	800
Danish	600
Honey Madeleine	600
Linzer Biscuit	600
Kuglóf	600

Please note that all of our cakes contain gluten, lactose and nuts

If you have any dietary requirements or requests, please notify your server.



CHAMPAGNE SELECTION

GLASS	/	BO	TTL	Ξ
-------	---	----	-----	---

Billecart & Salmon,

Brut Reserve 10 500 / 52 500

Sauska, Brut

4 500 / 20 500

Furlan, Prosecco

Superiore DOCG 4 700 / 22 500

Laurant Perrier, La Cuvée Brut

~ / 50 500

Moët & Chandon, Imperial

~ / 54 000

Veuve Clicquot, Yellow Label

~ / 62 500

ROSÉ CHAMPAGNE

BOTTLE

Laurant Perrier, Rosé Brut 82 500



COCKTAILS

BUDAPEST BELLINI Sweet cherry, cherry palinka, prosecco	5 950
VISTA Gin Mare, rosemary syrup, 1724 tonic	5 450
LA STRADA Amaretto, raspberry liqueur, cranberry, lime	5 450
NEGRONI Beefeater, red vermouth, Campari	5 100
PORNSTAR MARTINI Ketel One, passion cordial, Bottega	5 300

NON - ALCOHOLIC COCKTAILS

FRESCO	4 250
Grapefruit, rosemary syrup, Mediterranean to	onic
INCONTRO	4 250
Seedlip, apple juice, lemon juice, basil	



ALL DAY BREAKFAST

BREAD BASKET - G/L/V Fresh assortment of bread, French butter	3 800
EGGS AS YOU WISH - V Omelette, scrambled or fried	4 200
EGG CONDIMENTS 650 / Per C Bacon (P), Hungarian sausage (P), chicken ham, salmon (S), bell pepper, tomato, spinach, mushrooms, cheese (L), onion, parsley	ondiment
EGGS BENEDICT - G/L/V Two poached eggs, English muffins, Hollandaise sauce	4 200
+ Local ham - P + Smoked salmon - S + Caviar - S	1 000 2 300 3 700
BALALEET - G/V Sweet and savory vermicelli noodles, fried ege	5 200
EMIRATES SHAKSUKA - V Eggs, tomato, cilantro, parsley,	4 200
FUL MEDAMES - VE Cooked lava beans with olive oil, lemon, cilantro and mint	3 600
FRUIT PLATE - VE	5 200

Sliced seasonal fruits

(G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Seafood (V) Vegetarian (VE) Vegan

If you have any dietary requirements or requests, please notify your server.



SOUPS, SALADS, STARTERS

HUNGARIAN GOULASH SOUP Classic beef soup	5 100
LENTIL SOUP - G/VE Middle Eastern flavoured soup with lemon, cilantro and crispy bread	4 900
TUSCAN TOMATO SOUP - G/L/N/V Pesto and croutons	4 900
CAESAR SALAD - G/L/V Romaine lettuce, croutons, parmesan, anchovy + Chicken + Prawns - S	5 500 1 600 2 200
COLD MEZZE SELECTION - G/L/N Hummus, baba ghanoush, warak enab, lebna, muhammara, Arabic bread	7 900
QUINOA SALAD - G/N/VE Mixed lettuce, grapefruit, strawberry, lemon mustard dressing	5 500
COLD CUTS AND CHEESE - G/L/N Local and Italian selection with condiments	8 500

(G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Seafood (V) Vegetarian (VE) Vegan

If you have any dietary requirements or requests, please notify your server.



SANDWICHES AND BURGERS

VEGGIE AVOCADO - G/L/N SANDWICH Guacamole, feta cheese, tomato, arugula, veggie chips	5 600
CLUB SANDWICH - G/L/N/P Grilled chicken, bacon, egg vegetables, fries	7 900
SHAWARMA - G/L/N Marinated chicken, onion, lettuce, tomato, pickles, tahini sauce, fries	7 900
LOX BAGEL - G/L/N/S Smoked salmon, avocado, cream cheese, red onion, arugula salad	7 900
STEAK SANDWICH - G/L/N Beef with caramelised onion, bell pepper, mushroom, mustard-mayonnaise sauce, cheese, country baguette, fries	9 900
CRISPY CHICKEN BURGER - G/L/N Chipotle mayo, cheddar cheese, fries	7 900
AL HABTOOR PALACE - G/L/N/P BEEF BURGER Black angus beef, tomato relish,	9 900

chipotle mayo, caramelized onion pickles, cheddar, provolone, fries

(G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Seafood (V) Vegetarian (VE) Vegan

If you have any dietary requirements or requests, please notify your server.



MAIN COURSES

PAN FRIED SEABASS - L/S	15 900
Roasted vegetables, mashed potatoes	
GRILLED SALMON - S	14 900
Roasted potatoes, broccolini	
THE PALACE VEAL SCHNITZEL - G/L	14 500
Mashed potatoes	
STEAK FRITES - L	21 900
Grilled beef with fries,	
Café de Paris butter or peppercorn sauce	
BEEF KEBAB - G/L	16 500
Harissa, fries, Arabic flat bread	
GRILLED CHICKEN BREAST - L	12 500
Potato wedges, butter, broccolini,	
thyme jus	
GRILLED LAMB RACK	19 900
Potato wedges, broccolini, chimichurri sauce	
SIDE DISHES	2 200
French fries	
Mixed salad	
Mashed potatoes	
Roasted vegetables	0.500
Broccolini	3 500

ARABIC FLAVORS

RUBIAN MENTABANG - L/N/S Basmati Rice with prawns, black lemon, roasted bell pepper	12 900
CHICKEN FOGA - L/N Chicken, basmati rice, dried tomato, mint, saffron	11 900
LAMB FOGA - L/N Lamb, basmati rice, dried tomato, mint, saffron	13 900

(G) Gluten (L) Lactose (N) Nuts (P) Pork (S) Seafood (V) Vegetarian (VE) Vegan

If you have any dietary requirements or requests, please notify your server.



DESSERTS

PALACE OCOA CAKE - G/L/N The chef's iconic chocolate cake from cocoa, hazelnut praline, crunchy hazelnut praline base and chocolate mousse	3 200
COFFEE OPERA CAKE - G/L/N Layers of almond sponge cake filled with coffee buttercream, topped with chocolate glaze	3 200
CREAM BRULEE - G/L/N Served with red fruits	3 300
HAND CRAFTED ICE CREAM - G/L/N Contains 2 scoops of ice cream.	2 500

Ask for the available flavors

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts