

BEVERAGE MENU

Available 0-24

SOFT DRINKS

Pepsi	1 600
Pepsi Max	1 600
Schweppes Tonic	1 600
Schweppes Orange	1 600
Canada Dry Ginger Ale	1 600
7UP Zero	1 600
Fentimans Rose Lemonade	3 550
Still Water 0.7 l	1 950
Sparkling Water 0.7 l	1 950
Still Water 0.3 l	1 400
Sparkling Water 0.3 l	1 400

SPIRITS

4 cl

Gin

Hendricks	6 100
Monkey 47	6 550

Whiskey

Woodford Reserved	6 250
Glenlivet 18 years	19 450

Vodka

Beluga Noble	6 950
Grey Goose	7 550

Rum

Dictador XO	12 150
Ron Zakapa XO	22 150

Cognac

Martell Cordon Bleu	24 150
Hennessy XO	32 950

WINE SELECTION

1.5 dl

By The Glass

Etyeki Kúria, Sauvignon Blanc	4 900
Ruppert, Merlot	5 400
Figula, Bella Róza Rosé Selection	6 050
Kreinbacher Prestige Brut	6 450

By The Bottle

White Wines

Sauska, Chardonnay Birs	38 000
Balassa, Szent Tamás Furmint	52 000
Little Beauty, Sauvignon Blanc, Black Edition	52 000

Rose Wine

Chateau d'Esclans, Whispering Angel Provence Rosé	38 000
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Red Wines

Fekete, Cabernet Sauvignon	31 500
Gere, Solus Merlot Selection	58 000
Opus One	393 000

Dessert Wines

Grand Tokaj, 5 Puttonyos Aszú	40 000
Disznókő, 6 Puttonyos Tokaj Aszú	62 000

Champagne

Laurant Perrier, Rosé Brut NV	91 000
Dom Pérignon	236 500

SET BREAKFAST MENU

Available between 6:00 and 11:00

AL HABTOOR PALACE (D, G, L, N) 18 000

Your choice of orange, grapefruit, apple, or pineapple juice.

Two eggs made to your style: poached, fried, omelette or scrambled.

Seasonal cut fruits.

Choice of sausage, hash browns, grilled tomato, baked beans, sautéed mushrooms, bacon, cereal, pancake or waffle, red fruits, maple syrup or chocolate sauce.

Choice of cereal and grains: Cornflakes, Alpen Muesli, Granola.

CLASSIC ENGLISH BREAKFAST (D, G, L, N) 16 000

Your choice of orange, apple, grapefruit, or pineapple juice.

Two eggs made to your style: poached, fried, omelette or scrambled.

Choice of chicken or beef sausage, potato hash, grilled tomato, sautéed mushrooms, bakery selection of croissants, danish, muffin, whole wheat toast, white toast, preserves, honey, butter.

CONTINENTAL (D, G, L, N) 12 000

Your choice of orange, grapefruit, apple or pineapple juice.

Seasonal cut fruits.

A delectable morning bakery basket filled with croissants, danish, whole wheat toast, white toast, preserves, honey, butter cereal.

Choice of cereal and grains: Cornflakes, Alpen Muesli, Granola.

HEALTHY BREAKFAST (D, G, L, N) 14 000

Your choice of orange, grapefruit, apple, or pineapple juice.

Seasonal cut fruits. Poached egg, sautéed spinach, grilled mushroom, brown bread, avocado, chia pudding.

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A - Alcohol | G - Gluten | L - Lactose | N - Nuts | P - Pork | S - Seafood | V - Vegetarian



- Locally available



- Sourced sustainably

All prices are in Hungarian Forint (HUF). A 15% discretionary service charge will be added to your bill.

À LA CARTE BREAKFAST

Available between 6:00 and 11:00

COLD DISHES

BREAD BASKET 3 800

Freshly assorted bread and
French butter - G/L/V

AVOCADO TOAST 5 650

Gluten-free bread with smoked salmon,
avocado puree, local goat cheese, organic
greens, roasted tomatoes and spinach
- L/S

COLD CUTS & CHEESE 6 800

Local meat and cheese platter,
served with bread - G/L

EGG DISHES

EGGS AS YOU WISH 4 200

Two eggs omelette, Sunny side up,
Over easy, scrambled, poached- V

EGG CONDIMENTS 650 / Condiment

Bacon, Hungarian sausage, chicken ham,
salmon, bell pepper, tomato, spinach,
mushrooms, cheese, onion, parsley

EGGS BENEDICT

Two poached eggs, English muffins,
Hollandaise sauce - G/L/S/V

With smoked salmon - S 6 500

With local ham - P 5 200

SPECIALS

SHAKSUKA 4 500

Oven baked egg in pepper, tomato, chili,
coriander and lemon stew with
toasted sour dough bread - G/V

LÁNGOS 4 500

Fried traditional flat bread,
spring onion sour cream,
local cheese - G/L/V

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BREAKFAST À LA CARTE

Available between 6:00 and 11:00

HEALTHY CORNER

SEASONAL FRUIT PLATE 5 200

Daily offer from the market - V

BERRY BOWL 6 900

Daily offer from the market - V

YOGHURT 4 200

Natural yoghurt, plain or with seasonal fruits - L/V

CHOICE OF CEREAL 2 200

Cornflakes/muesli/granola, served with a choice of milk - G/L/N/V

FRUITY PORRIDGE 3 900

Gluten-free porridge, plant-based milk, blueberries and maple syrup - V

BIRCHER MUESLI 4 500

With plain yoghurt - L/N

SWEET START

STRAWBERRY PANCAKE 4 500

Served with fresh strawberries, whipped cream and maple syrup - G/L/V

WAFFLE 4 500

Served with whipped cream, maple syrup and fresh berries - G/L/V

FRENCH TOAST 4 100

Pan fried spiced egged brioche, maple syrup, fresh berries - G/L

CREPES 4 200

With strawberry jam - V

With sliced banana and Nutella - N/V

ARABIC FLAVORS

Balaleet –V 4 100

Sweet and savory vermicelli, noodles, fried Eggs

Emirates Shaksuka –V 3 800

Eggs, tomato, cilantro, parsley

Ful Medames –V 3 600

Cooked lava beans with olive oil, lemon,

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À LA CARTE BREAKFAST

Available between 6:00 and 11:00

HOT BEVERAGES

Espresso, Americano	1 600
Cappuccino, Double espresso, Café Latte	2 150
Iced coffee	2 200
Choice of tea <i>Black, green, fruit, herbal</i>	1 500
Hot chocolate	2 400
Choice of milk <i>Whole, low-fat, lactose-free, plant based</i>	1 500

JUICE SELECTION

Selection of juice <i>Apple, peach, tomato, pineapple, grapefruit</i>	1 000
Orange & Carrot	2 500
Green juice <i>Apple, cucumber, celery, spinach, lemon, ginger</i>	2 500
Fresh orange juice	2 500

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LATE BREAKFAST

Available between 11:00 and 18:00

A LA CARTE

BREAD BASKET 3 800

Freshly assorted bread and
French butter - G/L/V

COLD CUTS & CHEESE 6 800

Local meat and cheese platter,
served with bread - G/L

SEASONAL FRUIT PLATE 5 200

Daily offer from the market - V

PASTRY BASKET 4 200

Chocolate Chip Cookie 900

- G/L/N

Honey Madeleine 700

- G/L/N

Linzer Biscuit 700

- G/L/N

Kuglóf 700

- G/L/N

EGGS AS YOU WISH 4 200

Two eggs omelet / Sunny side up /
Over easy - V

EGG CONDIMENTS 650 / Condiment

Bacon, Hungarian sausage, chicken ham,
salmon, bell pepper, tomato, spinach,
mushrooms, cheese, onion, parsley

HOT BEVERAGES

Espresso, Americano 1 600

Cappuccino, Double espresso,
Café Latte 2 150

Iced coffee 2 200

Choice of tea 1 500
Black, green, fruit, herbal

Hot chocolate 2 400

Choice of milk 1 500

*Whole, low-fat, lactose-free,
plant based*

JUICE SELECTION

Selection of juice 1 000

*Apple, peach, tomato, pineapple,
grapefruit*

Orange & Carrot 2 500

Green juice 2 500

*Apple, cucumber, celery, spinach,
lemon, ginger*

Fresh orange juice 2 500

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ALL DAY DINING

Available between 11:00 and 22:00

STARTERS

LA NOSTRA BURRATA 7 800

Heirloom tomato, pesto - L/N

COLD MEZZE SELECTION (G, L, N, D) 7 900

Hummus, baba ghanoush, warak enab, lebna, muhammar, Arabic bread

CAPRESE 5 300

Served with schiacciata - G/L/N

CAESAR SALAD 5 500

Croutons, parmesan, anchovy - G/L

- chicken 1 600

- prawns 2 200

COLD CUTS & CHEESE 8 500

Local meat and cheese platter,
served with bread - G/L/N

SOUPS

HUNGARIAN GOULASH SOUP 5 200

Classical Hungarian beef soup

LENTIL SOUP -G/VE 4 900

Middle Eastern flavored soup with lemon,
cilantro and crispy bread

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ALL DAY DINING

Available between 11:00 and 22:00

BURGERS & SANDWICHES

ALL OUR SANDWICHES AND BURGERS ARE SERVED WITH YOUR CHOICE OF POTATO WEDGES, FRENCH FRIES, OR FRESH MIXED SALAD

VEGGIE AVOCADO 5 600

SANDWICH

Guacamole, feta cheese, tomato, arugula, veggie chips - G/L/D/N

CLUB SANDWICH 7 900

Grilled chicken, bacon, egg, vegetables, fries - G/L/N

SHAWARMA 7 900

Marinated chicken, lettuce, tomato, pickles tahini sauce, fries - G/L/N

LOX BAGEL 7 800

Smoked salmon, avocado, cream cheese red onion, arugula salads - G/N/L

STEAK SANDWICH 9 900

Beef, onion, bell pepper, mushroom mustard mayonnaise sauce, cheese country baguette, fries - G/L

CRISPY CHICKEN BURGER 7 900

Chipotle mayo, cheddar cheese, fries - G/L/P/N

AL HABTOOR PALACE 9 900

BEEF BURGER

Beef black angus, tomato relish, chipotle mayo, caramelized onion, pickles, cheddar, provolone, fries - N/G/L

SELECTION OF PASTA 5 500

SELECT YOUR PASTA AND YOUR SAUCE

SPAGHETTI, PENNE, RIGATONNIE

Pomodoro - V 6 000

Arrabiata - V 6 200

Bolognese 8 800

Cacio Pepe - V 8 100

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ALL DAY DINING

Available between 11:00 and 22:00

PIZZA

MARGHERITA 6 900

Tomato Sauce, fior di latte confit, heirloom tomato and basil - G,L,N

CAPRICCIOSA 7 200

Tomato sauce, fior di latte, ham, olives, artichokes, mushroom - G,L,N

DIAVOLA 7 200

Tomato sauce, spicy salami, gorgonzola blue cheese, fior di latte. G,L,N,P

VERDURE 5 200

Tomato sauce, vegetables - G,L,N

ARABIC FLAVORS

RUBIAN MENTABANG 12 900

Basmati Rice with prawns, black lemon, roasted bell pepper - S,L,N

VEGETABLE BIRYANI 9 900

Aromatic basmati rice, ginger, garlic, bay leaf, cumin, cilantro, mint with vegetable - V,L,N

ADD: Chicken 2 100

LAMB FOGA 13 900

Lamb, Basmati rice, dried tomato, mint, saffron - G,L,N

MAIN COURSES

PAN FRIED SEABASS 15 900

Roasted vegetables, Mashed potatoes - L,S,N

GRILLED SALMON 14 900

Roasted potatoes, Broccolini - L,S,N

THE PALACE VEAL SCHNITZEL 14 500

Mashed potatoes - L,N,G

STEAK FRITES 21 900

Grilled Tenderloin with fries, café de Paris butter or peppercorn sauce - G,L,S

BEEF KEBAB 16 500

Lemon yoghurt, harissa, grilled pepper, grilled tomato, fries, Arabic flat bread - G,N,L

GRILLED CHICKEN BREAST 12 500

Potato wedges, Butter Baby Carrots, Thyme Jus - L,N

GRILLED LAMB RACK 19 900

Potato wedges, broccolini, chimichurri sauce - L,N

SIDE DISHES

Mix salad 2 200

Mashed potatoes 2 200

Roasted vegetables 2 200

French Fries 2 200

Broccolini 3 500

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ALL DAY DINING

Available between 11:00 and 22:00

DESSERTS

PALACE OCOA CAKE 3 200

Chocolate cake, amarena , cherry - G,L,N

OPERA CAKE 3 200

Layers of almond sponge cake filled with coffee butter cream, topped with chocolate glaze - G,L,N

CREAM BRULEE 3 300

Served with red fruits- G,L,N

HAND CRAFT ICE CREAM 2 500

Contains two scoops of ice cream

(Vanilla, Chocolate, Strawberry) - G,L,N

FRUIT PLATE 5 200

Seasonal fruit selection

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ALL DAY DINING

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KIDS' OFFER

BREAKFAST

ASSORTED CEREALS - D 3 000

Choice of:
cornflakes, your
choice of whole, low-fat or soy milk.

MINI PANCAKES - D 3 000

Maple syrup

OATMEAL PORRIDGE - D 3 000

Honey, milk

SCRAMBLED EGGS ON TOAST - G 3 000

DESSERT

Assorted Cookies 1 200

Choice two;
Double chocolate chip, oatmeal,
peanut butter, chocolate chip

APPLE CUSTARD TART - G,L,N 3 000

Fresh Fruit, Berries

CHOCOLATE BROWNIES - G,L,N 3 000

Vanilla ice cream

SLICED FRUITS 3 000

Melon, watermelon, pineapple, berry

MAIN COURSE

CREAMY TOMATO SOUP - D 4 000

Celery, carrot

GOLDEN Tenders - G,N 5 000

Chicken nuggets, cocktail sauce, french fries

FISH FINGERS - G,L,S,N 5 000

Crumbed fried fish, tartar sauce, french fries

KIDS SPAGHETTI OR PENNE - D,L 5 000

Choice of

Tomato 5 000

Bolognese 5 200

Cream sauce 5 200

KIDS GRILLED CHICKEN - D,L 6 500

Mashed potato, steamed broccoli, chicken jus

KIDS GRILLED SALMON - D 7 000

Steamed vegetables, lemon butter sauce

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NIGHT MENU

Available between 22:00 and 6:00

STARTERS

TUSCAN TOMATO SOUP 4 900

Slow roasted tomato,
extra virgin olive oil - G/V

COLD CUTS & CHEESE 8 500

Local cured meat and cheese, bread - G/L

CAESAR SALAD 5 500

Croutons, parmesan, anchovy - G/L

- chicken 1 600

- prawns 2 200

MAIN COURSE

MILANESE DI VITELLO 14 500

Breaded veal schnitzel,
french fries - G/L

AL HABTOOR PALACE 9 900

BEEF BURGER

Chipotle sauce, Romaine lettuce,
tomato, cheddar, homemade bun,
French fries - G/L

CLUB SANDWICH 7 900

Grilled chicken, bacon, egg, vegetables, fries - G/L

SELECTION OF PASTA 5 500

PASTA ARRABIATA 6 200

With spaghetti or penne - G/L

PASTA POMODORO 6 000

With spaghetti or penne - G/L

PASTA BOLOGNESE 8 800

With spaghetti or penne - G/L

DESSERTS

ROYAL CHOCOLATE CAKE 3 200

Cacao, hazelnuts, praline– G/L/N

FRUIT PLATE 5 200

Selection of seasonal fruits

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