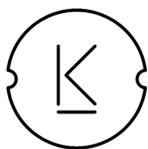


KUPOLA

LOUNGE



KUPOLA
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HOT DRINKS

Espresso	1 250
Double Espresso	1 650
Ristretto	1 250
Americano	1 250
Cortado	1 450
Cappuccino	1 650
Latte	1 850
Flat White	1 850
Iced Coffee	1 850
Hot Chocolate	2 250
Irish Coffee	3 450
Tea selection	1 800
Matcha Latte	3 200

HOMEMADE LEMONADES

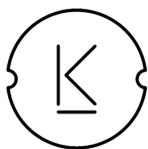
Classic	2 250
Elderflower	2 250
Red Fruits Lemonade	2 250

SOFT DRINKS

Pepsi, Pepsi Black	1 250
7 Up, Schweppes Orange, Canada Dry	1 250
Mineral Water Sparkling	1 250
Mineral Water Sparkling	1 750
Mineral Water Still	1 250
Mineral Water Still	1 750
Acqua Panna	1 650
Acqua Panna	2 550
San Pellegrino	1 650
San Pellegrino	2 550
Fever Tree Ginger Beer	1 900
Fever Tree Tonics	1 900
Fentimans Rose Lemonade	3 250
Thomas Henry Cherry Blossom Tonic	2 100
1724 Tonic Water	3 250
Coconut Water	2 850
Red Bull	2 000

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KUPOLA
LOUNGE

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

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KUPOLA
LOUNGE

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

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KUPOLA
LOUNGE

CAKE AND PASTRY SELECTION

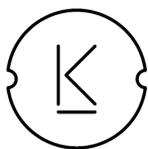
Available daily between 12 - 6 PM

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	1 050
Chocolate Chip Cookie	800
Danish	600
Honey Madeleine	600
Linzer Biscuit	600
Kuglóf	600

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KUPOLA
LOUNGE

CHAMPAGNE SELECTION

GLASS / BOTTLE

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

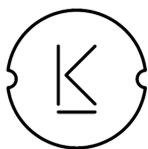
ROSÉ CHAMPAGNE

BOTTLE

Laurant Perrier, Rosé Brut 82 500

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KUPOLA
LOUNGE

COCKTAILS

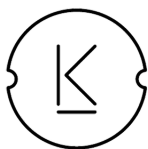
BUDAPEST BELLINI	5 950
Sweet cherry, cherry palinka, prosecco	
VISTA	5 450
Gin Mare, rosemary syrup, 1724 tonic	
LA STRADA	5 450
Amaretto, raspberry liqueur, cranberry, lime	
NEGRONI	5 100
Beefeater, red vermouth, Campari	
PORNSTAR MARTINI	5 300
Ketel One, passion cordial, Bottega	

NON - ALCOHOLIC COCKTAILS

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

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KUPOLA
LOUNGE

ALL DAY BREAKFAST

BREAD BASKET - G/L/V 3 800

Fresh assortment of bread, French butter

EGGS AS YOU WISH - V 4 200

Omelette, scrambled or fried

EGG CONDIMENTS 650 / Per Condiment

Bacon (P), Hungarian sausage (P),
chicken ham, salmon (S), bell pepper,
tomato, spinach, mushrooms,
cheese (L), onion, parsley

EGGS BENEDICT - G/L/V 4 200

Two poached eggs, English muffins,
Hollandaise sauce

+ Local ham - P 1 000

+ Smoked salmon - S 2 300

+ Caviar - S 3 700

BALALEET - G/V 5 200

Sweet and savory vermicelli noodles, fried egg

EMIRATES SHAKSUKA - V 4 200

Eggs, tomato, cilantro, parsley

FUL MEDAMES - VE 3 600

Cooked lava beans with olive oil, lemon,
cilantro and mint

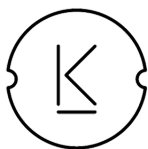
FRUIT PLATE - VE 5 200

Sliced seasonal fruits

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

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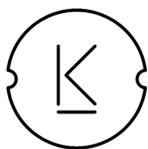
SOUPS, SALADS, STARTERS

HUNGARIAN GOULASH SOUP - L	5 200
Classic beef soup	
LENTIL SOUP - G/VE	4 900
Middle Eastern flavoured soup with lemon, cilantro and crispy bread	
TUSCAN TOMATO SOUP - G/L/N/V	5 200
Pesto and croutons	
CAESAR SALAD - G/L/V	7 500
Romaine lettuce, croutons, parmesan	
+ Chicken	2 200
+ Prawns - S	3 000
COLD MEZZE SELECTION - G/L/N/V	7 900
Hummus, baba ghanoush, warak enab, lebna, muhammara, Arabic bread	
QUINOA SALAD - G/VE	7 500
Mixed lettuce, grapefruit, strawberry, lemon mustard dressing	
COLD CUTS AND CHEESE - G/L/N	8 500
Local and Italian selection with condiments	

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KUPOLA
LOUNGE

SANDWICHES AND BURGERS

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

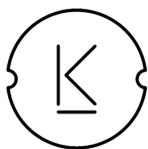
HUNGARIAN FLAVORS

GOOSE LIVER PATÉ - A/G/L/N	8 500
Goose liver pate in Tokaji wine gelee, rhubarb, apple chutney, Turkish honey, pistachio crumble	
COTTAGE CHEESE PASTA - G/L/P	7 500
Hungarian csusza dough, cottages cheese, and sour cream, fried bacon	
PIKE PERCH	14 500
KÁRPÁTHY STYLE - G/L/S	
Grilled pike perch, creamy dill, mushroom, shrimp sauce, boiled parsley potato	

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KUPOLA
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MAIN COURSES

PAN FRIED SEABASS - L/S	15 900
Roasted vegetables	
GRILLED SALMON - S	14 900
Roasted potatoes, grilled vegetables	
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	12 500
Potato wedges, grilled vegetables	
GRILLED LAMB RACK	19 900
Potato wedges, grilled vegetables, chimichurri sauce	
SIDE DISHES	2 200
French fries	
Mixed salad	
Mashed potatoes	
Roasted vegetables	3 500
Broccolini	3 500

ARABIC FLAVORS

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

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(S) Seafood (V) Vegetarian (VE) Vegan

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KUPOLA
LOUNGE

DESSERTS

PALACE OCOA CAKE - G/L/N 3 200

The chef's iconic chocolate cake from cocoa, hazelnut praline, crunchy hazelnut praline base and chocolate mousse

COFFEE OPERA CAKE - G/L/N 3 000

Layers of almond sponge cake filled with coffee buttercream, topped with chocolate glaze

CRÉME BRULÉE - G/L/N 3 300

Served with red fruits

HAND CRAFTED ICE CREAM - G/L/N 2 500

Contains 2 scoops of ice cream

Please ask your server for the available flavors

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

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