



KUPOLA  

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LOUNGE



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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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## 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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## 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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## 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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## 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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## 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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## 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

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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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## SANDWICHES AND BURGERS

VEGGIE AVOCADO SANDWICH - G/L/V	5 600
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	
LANGOS - G/L	7 500
Fried traditional flat bread, spring onion sour cream, korozott, two poached eggs, Hollandaise & caraway	

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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	2 750
French fries	
Mixed salad	
Mashed potatoes	
Roasted vegetables	
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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## 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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