



## CHRISTMAS BRUNCH

### fish and seafood

Asian cured salmon | Poached prawns | New Zealand mussels  
Served with cocktail dressing, lemon dressing, and tartar sauce

*Ceviche Classico*: seabass, red onions, avocado, and mango

*Tuna Tiradito*: tuna loin, passion fruit, and chile amarillo

### assorted maki rolls and nigiri

Served with soy sauce, pickled ginger, and wasabi

### soup station

Romanian Tripe Soup | Turkey Borş

### salads

*Natural Harvest (v)*: mixed leaves, rocket, spinach, baby gem

*Condiments*: cherry tomatoes, cucumber, olives, red onion, spring onion, carrot, celery

*Dressings*: lemon, balsamic, French, olive oil, balsamic vinegar



### charcuterie

*Romanian Touch*: toba, lebar, sorici, caltabos, smoked pork neck, pork pastrami, smoked sausages, smoked pork belly

*International*: San Daniele, Salami Napoli, Bresaola, Mortadella, Sibiu salami

Foie gras terrine, chicken liver pâté

Assorted jams, fresh berries, homemade brioche

### choice of local and international cheese

Parmesan | Gorgonzola | Burdu | Telemea | Caşcaval | Brie | Camembert

*Dried fruits and fresh berries, grissini, crackers, and honey*

### salads

Romanian Beef Salad | Mimosa | Tarama | Stuffed Eggs | Piftie

Smoked Chicken Salad with Papaya and Lemon | Braised Butternut,

Greek Feta, Kale, Pomegranate

Vitello Tonnato | Eggplant Salad

### hot starters

Vegetable Spring Rolls | Seafood and Vegetable Tempura: prawns, squid,

carrots, eggplant, zucchini, bell peppers

*Served with sweet chili sauce*



### mains

*Traditional Romanian Sarmale:* served with polenta, sour cream, and chili pepper  
*Boeuf Bourguignon:* beef burgundy, glazed carrots, steamed baby potatoes  
*Duck Confit:* braised duck leg with apricot and rosemary  
*Oven Roasted Salmon:* served with ratatouille tapenade  
*Stir-Fried Vegetable Noodles (v):* ginger chili-spiced wok-fried vegetable noodles  
Basmati Rice

### desserts

Christmas Stollen | Christmas Cookies | Mixed Berry pie  
Traditional Bûche de Noël: chocolate truffle with sour cherries  
Mont Blanc, with crunchy meringue and chestnut  
Baked Apple and Cinnamon Pie | Berry Meringue Trifle  
Chocolate Brownie with Whipped Chocolate Ganache  
Ginger Spiced Tiramisu | Spiced Plum Crumble

### cakes & pastries

White Chocolate Cheesecake with Sour Cherries  
Profiteroles Dipped in White Chocolate  
Carrot Cake with Cream Cheese Frosting  
Pistachio Éclair | Red Velvet Cake  
Selection of Whole & Sliced Fruits, Fruit Salad, and Berries



### carving station

36-Hour Beef Brisket  
*Served with milk bun, dynamite sauce, and BBQ sauce*  
Turkey Roulade  
*Glazed with honey and orange, stuffed with dried apricots and ham, and chestnut*  
Roasted, glazed whole pork leg

### condiments

Green Bean Casserole | Sweet Mashed Potatoes with Marshmallows  
Bread Stuffing with Herbs | Brussels Sprouts with Bacon  
Garlic Roasted Potatoes | Honey Roast Parsnips  
Gravy | Cranberry Sauce

### live stations

*Live Caesar Salad Station:* baby gem, parmesan, grilled chicken, bacon chips, croutons, anchovy sauce  
Live Arpacas Risotto

400 lei p.p with food and beverages included  
500 lei p.p. with food, beverages and selected alcohol included