



Christmas Brunch

25 DECEMBER 2026 · LE DIPLOMATE

Fish & Seafood

Asian-Cured Salmon

Oysters

Cocktail sauce, lemon dressing,
tartare sauce, shallot vinaigrette

Tuna Tataki

Seared tuna loin, sweet & spicy
soy, spring onion, pickled ginger

Poached Prawns

Classic Ceviche

Sea bass, sweet potato, lemon,
coriander & sweetcorn

Maki & Nigiri

Soy sauce, pickled ginger, wasabi

Soup Station

Romanian Tripe Soup

Turkey Borş

Salad Bar

LEAVES

Mixed leaves, rocket, spinach, baby gem

DRESSINGS

Lemon, balsamic, French, olive oil

TOPPINGS

Cherry tomatoes, cucumber, olives, red
onion, spring onion, carrot, celery

ROMANIAN PICKLES

White cabbage, green tomatoes,
cucumbers, Romanian chillies, gogoşari



LE DIPLOMATE
Christmas Brunch

Charcuterie

ROMANIAN

Tobă, lebăr, sorici, caltaboș, smoked
pork neck, pork pastrami, smoked
sausages, smoked pork belly, Sibiu salami

INTERNATIONAL

Prosciutto San Daniele, Salame
Napoli, Bresaola, Mortadella

Foie Gras & Cheese

Foie Gras Terrine

Assorted jams, fresh
berries, homemade brioche

Local & International Cheeses

Parmesan, Gorgonzola, Brie,
burduf, Horezu, Praid, telemea,
aged Romanian cheese with truffle,
smoked aged Romanian cheese

Served with dried fruits, fresh berries, grissini, crackers & honey

Cold Starters

Romanian boeuf salad

Tarama

Stuffed eggs

Smoked turkey breast with celery
& cranberry

Vitello tonnato

Mimosa salad

Aubergine salad

Piftie

Sweet potato with blue cheese &
caramelised pecans



LE DIPLOMATE
Christmas Brunch



Hot Starters

Prawn Har Gow

Fritto Misto

Mussels, squid, aubergine,
courgette, peppers

BBQ Beef Gyoza

Dim Sum Dips

Soy sauce, wasabi & ginger

Carving Station

Whole Roasted Argentinian
Rib-Eye

Slow-Cooked Porchetta

Whole Christmas Turkey

Whole Sturgeon Baked in a
Salt Crust

SIDES

Sweet potato mash with marshmallows,
herb bread stuffing, Brussels
sprouts with bacon, garlic-roasted
potatoes, buttered root vegetables

SAUCES

Turkey gravy, aioli, béarnaise, truffle
& red wine gravy, cranberry sauce

Mains

Traditional Romanian Sarmale

Polenta, sour cream & chilli pepper

Duck Confit

Red cabbage with raisins & orange

Beef Goulash

Slow-cooked beef & vegetable stew

Asian Stir-Fried Rice





Desserts

ROMANIAN CLASSICS

Walnut cozonac
Apple pie with cinnamon
Cheese & sour cherry pie

PÂTISSERIE

Chocolate brownie fingers
with salted butter caramel
Mont Blanc: chestnut & rum délice
Tiramisù
Pistachio & praline profiteroles

TROMPE-L'ŒIL FRUITS

Peanut, raspberry, mango, pear, banana,
clementine & lemon, sculpted in pâtisserie

CAKES & TARTS

Seasonal fresh fruit tarts
Citrus & verbena meringue tart with
vanilla cream, berry confit &
champagne glaze
Raspberry cheesecake
Black Forest cake with morello cherries

INDIVIDUAL CAKES

Chocolate symphony
Exotic citrus délice
Lavender & blueberry
Raspberry & pistachio
Almond & pear tart
Baileys & coffee

LIVE DESSERT STATION

Blood orange foam, cream
cheese, speculoos crumble



INTERCONTINENTAL
ATHÉNÉE PALACE BUCHAREST