

*Prices are in lei and include VAT
For our New Year's Eve events
we require full advance payment.

COUVERT

Fresh baked assorted bread | Marinated olive mix | Green tahini

STARTER

Octopus & prawn duo

Chickpea hummus | tahini | sautéed prawns |
spicy sundried tomato tapenade
Fresh avocado salad | grilled octopus | Parmesan biscuit

MAIN

Salmon

Grilled salmon | Vegetable orzo | turmeric lemon sauce
or

Duck

Marinated duck breast | sweet mashed potatoes |
zucchini tagliatelle | pomegranate sauce
or

Beef

Grilled New Zealand beef tenderloin | crispy baby potatoes |
glazed carrots | sautéed asparagus | mushroom sauce

DESSERT

White ingot

White chocolate mousse cake | raspberries |
white chocolate lemon Chantilly | Amarena cherries | raspberries gel
or

Exotic fruits

Exotic fruits | chocolate cake | cocoa sponge | passion fruit glaze

VEGETARIAN MENU

COUVERT

Fresh baked assorted bread | Marinated mix olives | Green tahini

STARTER

Falafel & avocado

Duo of chickpea hummus | tahini | falafel | avocado | green salsa
Grilled eggplant | goat cheese | tomato chutney | bell pepper coulis

MAIN

Orzo

Greek pasta | vegetables | asparagus

DESSERT

White ingot

White chocolate mousse cake | raspberries |
white chocolate lemon Chantilly |
Amarena cherries | raspberries gel
or

Exotic fruits

Exotic fruits | chocolate cake | cocoa sponge | passion fruit glaze

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Our New Year's Eve menus feature

*a complimentary
glass of Prosecco*

for each guest, served at midnight
to celebrate the New Year in style!

UNLIMITED OPEN BAR

Still and sparkling water

Soft drinks

Coca Cola | Sprite | Fanta Orange | Tonic water

Orange juice

Wine

Sauvignon blanc | Rosé | Cabernet sauvignon

Beer

Selection of coffee and teas