



ANANTARA

NEW YORK PALACE  
BUDAPEST HOTEL



UNWRAP MAGIC IN BUDAPEST

New Year's Eve 2024





# NEW YEAR'S EVE GALA DINNER

As the clock ticks towards a brand new year, step into the illustrious New York Café for an unforgettable end-of-year feast.

We present two exceptional menus: our traditional New Year's banquet and a gourmet vegetarian ensemble.

Crafted with the finest ingredients the season has to offer, each dish is a toast to new beginnings and cherished memories.

## MENU 1.

Mini bread selection with homemade butter variation

Amuse Bouche

St. Jacob Scallops chevice with gin-fizz granite

### *Starter*

Goose liver terrine with Tokaji wine flavoured red onion jam,  
mini sourdough toast

### *Soup*

Hungarian fish consommé, smoked pike perch, red pepper, homemade pasta

### *Main Course*

Aged Rib-eyes steak with butternut squash and lentil curry,  
layered potato served with pearl onion jus

### *Dessert*

Variation of Valrhona chocolate with dried sour cherry in sour cherry schnapps

Selection of bon-bon

(Milk chocolate, Tonka beans, orange chocolate)

Our offer includes a selection of Hungarian premium wines, coffee and mineral water.

**PRICE: 240 EUR/PERS**

**The atmosphere will be elevated by a live gypsy music show and piano bar performance.**

**Anantara Hotel guests receive a 10% discount on the New Year's Eve package.**

Our prices are indicated in EUR and include VAT. A 15% service charge will be added to your bill.

## MENU 2. (VEGETARIAN)

Mini bread selection with homemade butter variation

Amuse Bouche

King oyster mushroom chevice with truffle salad

### *Starter*

Aromatized baked butternut squash with micro cress salad,  
pumpkinseed dressing and buckwheat

### *Soup*

Red pepper cream soup, tomato ragout and bread crisps

### *Main Course*

Whole baked cauliflower with mint yoghurt, butternut squash  
and lentil curry, layered potato

### *Dessert*

Pistachio tart with raspberry

Selection of bon-bon

(Milk chocolate, Tonka beans, orange chocolate)





For table reservation, please call +36 1 8866 134 or send an e-mail to  
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UNFORGETTABLE JOURNEYS