



CELEBRATE

TOGETHER

AMPLIFY YOUR
NEW YEAR'S EVE WITH US

FUNHOUSE BAND

DJ VALI BĂRBULESCU | FIREWORKS



BUCHAREST

ADULT TICKET PRICE

1150 LEI

CHILD TICKET PRICE

575 LEI

BUFFET MENU

CANAPÉS & APPETIZERS

Gravlax Salmon Tartare with Mango, Green Apple and Lime

Foie Gras Panna Cotta with Rose Infusion, Lime and Savoury Sponge Cake

Melon & Prosciutto Skewers

Mini Tarts with Avocado Cream, Pistachio Crumble and Mint Jelly (V)

Mini Tarts with Four-Onion Jam, Calvados and Danish Blue Cheese (V)

SIDE DISHES

Brussels Sprouts with Chorizo and Pomegranate Glaze

Lemon-Herb Rice (V)

Corn Ribs with Lemon Butter Sauce, Tabasco and Parmesan (V)

Roasted Baby Potatoes with Rosemary, Garlic and Pecorino Romano (V)

Chargrilled Vegetables with Basil and Truffle Pesto (VG)

DESSERTS

Mascarpone Panna Cotta with Wild Berry Jam Infused with Chambord Liqueur

Pistachio Brownies with White Chocolate Sauce Infused with Don Papa Baroko Rum Petit Fours

Homemade Cobbler with Pear Brandy Salted Caramel Sauce

OPEN BAR

Non-Alcoholic Beverages: Espresso, Still Water, Sparkling Water, Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Cappy

Alcohol-Free Cocktails: Strawberry Basil Lemonade, Mango Berry Cooler, Cucumber Lime Press, Honey Fresh Mint Lemonade

Prosecco: Grande Vento Prosecco

Cramele Recas Wines: Sole Chardonnay, Sole Rosé, Selene Cabernet Sauvignon

Beer: Carlsberg Draught, Tuborg, Bucur, Alcohol-Free Tuborg

Spirits: Johnnie Walker Black Label Whisky, Captain Morgan Rum, Ketel One Vodka, Martini

Cocktails: Aperol Spritz, Hugo, Lovely Rita, Mojito, Paloma, Vodka Orange, Campari Orange, Cuba Libre, Amaretto Sour, Whiskey Sour

NYE Signature Cocktails: Midnight Kiss, Black Gold, Golden Passion

Gin Sessions: Elderflower Gin & Tonic, Rose Blossom Gin & Tonic, Lavender Gin & Tonic, Classic Gin & Tonic

SALADS

Trevisano Radicchio Salad with Satsuma Mandarins, Pistachios, Cherry Tomatoes, Deep-Fried Seafood and Calabrian Chilli Vinaigrette

Grilled Peach Salad with Rocket, Walnuts, Roquefort, Prosciutto di Parma and Balsamic Glaze

Mixed Green Salad with Grapefruit, Crispy Goat Cheese, Fennel, Pomegranate Dressing and Toasted Hazelnuts (V)

Caesar Salad with Crispy Bacon, Smoked Salmon, Fried Capers and Parmesan

MAIN COURSES

Grilled Salmon with Miso Butter, Lemon-Yuzu Miso Sauce and Tobiko

House-Smoked Ribs with Beluga Bloody Mary BBQ Sauce

Beef Tenderloin with Red Wine Jus, Confit Garlic and Black Truffle

Chef's Burger

Churrasco Lamb Chops with Charred Lemon Chimichurri

Vegan Falafel & Couscous with Garlic Tahini, Mint, Pomegranate, Pistachios and Pickled Red Onion (VG)

Crispy Chicken Breast with a Mixed-Seed Crust and Mustard Sauce