

NEW YEAR'S LATE BRUNCH

JANUARY 1, 2027

✦ EXCLUSIVE INTERNATIONAL BUFFET ✦

A culinary journey through Asia, the Mediterranean and South America.

3:00 PM – 9:00 PM
WARSAW PRESIDENTIAL HOTEL
FLOOR NO.2

Menu

ASIAN BUFFET

An elegant composition inspired by the diverse flavours of Asia.

SUSHI STATION

California Roll

Salmon & Avocado Maki

Tuna Maki

Shrimp Maki

Japanese Soy Sauce · Wasabi · Pickled Ginger · Sesame

THAI CHICKEN & MANGO SALAD

Roasted Chicken · Fresh Mango · Cucumber · Carrot · Mixed Leaves

Coriander · Roasted Cashews · Chili-Lime Dressing

VIETNAMESE BEEF SALAD

Rare Beef · Rice Noodles · Carrot · Cucumber · Fresh Mint

Coriander · Roasted Peanuts · Nuoc Cham Dressing

PRAWN & MANGO SALAD

Tiger Prawns · Mango · Avocado · Cucumber · Baby Leaves · Coriander · Passion Fruit & Chili Dressing

LAMB ROGAN JOSH

Slow-Braised Lamb · Kashmiri Spices · Tomato · Ginger · Garlic · Fresh Coriander

MIXED VEGETABLE KORMA

Seasonal Vegetables · Cashews · Coconut · Mild Aromatic Spices · Creamy Korma Sauce

BASMATI RICE · NAAN BREAD

Desserts

MANGO & PASSION FRUIT PUDDING

Silky Mango Cream · Passion Fruit · Coconut

LYCHEE & ROSE PAVLOVA

Lychee · Rose Cream · Fresh Berries · Meringue

BRUNCH

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Menu

MEDITERRANEAN BUFFET

A modern and sophisticated interpretation of Mediterranean cuisine

MEDITERRANEAN QUINOA SALAD

Quinoa · Roasted Vegetables · Cherry Tomatoes · Feta
Kalamata Olives · Fresh Herbs · Lemon Vinaigrette

BEEF TARTARE

Dijon Mustard · Shallots · Cornichons · Capers · Chives · Toasted Brioche

HOME-SMOKED SALMON

Chipotle · Honey · Smoked Pepper

OCTOPUS SALAD

Roasted Potato · Sundried Tomato · Black Olives

ANTIPASTI SELECTION

Parma Ham · Bresaola · Salami · Grilled Zucchini
Marinated Olives · Roasted Peppers · Artichokes · Parmesan

SHEPHERD'S PIE

Lamb · Creamy Mashed Potato · Carrots · Green Peas

ROASTED DUCK BREAST

Red Cabbage · Apple · Red Wine

PUMPKIN RAVIOLI

Sage Butter · White Wine · Pine Nuts

Desserts

TIRAMISÙ

Espresso-Soaked Mascarpone Cream · Cocoa · Italian Ladyfingers

CRÈME BRÛLÉE

Silky Vanilla Custard · Caramelized Sugar · Fresh Berries

PARIS-BREST

Choux Pastry · Hazelnut Praline Cream · Roasted Hazelnuts

BRUNCH
JANUARY 1

Menu

SOUTH AMERICAN BUFFET

Bold flavours, vibrant colours and the spirit of South America

PERUVIAN CEVICHE

Sea Bass · Lime · Red Onion · Coriander · Aji Amarillo · Sweet Potato · Corn

GRILLED CORN & AVOCADO SALAD

Charred Corn · Avocado · Cherry Tomatoes · Black Beans · Red Onion · Coriander
Chipotle-Lime Dressing

CHORIZO & ROASTED SWEET POTATO

Black Beans · Baby Leaves · Toasted Pumpkin Seeds
Aji-Lime Dressing

BBQ PORK RIBS

Slow-Cooked Pork Ribs · Smoky BBQ Glaze · Roasted Garlic · Fresh Herbs

LOUISIANA-STYLE CHICKEN WINGS

Crispy Chicken Wings · Spiced Louisiana Glaze · Celery · Fresh Herbs

Desserts

ARGENTINE LEMON TART

Lemon Curd · Almond Pastry · Toasted Meringue

NEW YORK CHEESECAKE

Classic Baked Cheesecake · Berry Compote · Vanilla Crumble

CHOCOLATE BROWNIE

Dark Chocolate Brownie · Salted Caramel · Vanilla Ice Cream

BRUNCH
JANUARY 1

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SOUPS STATION

Comforting classics & warming seasonal flavours.

TRADITIONAL BEEF GOULASH SOUP

Slow-Cooked Beef · Root Vegetables · Paprika · Caraway · Fresh Herbs

ROASTED PUMPKIN & RED LENTIL SOUP

Ginger · Orange · Chili · Coconut Cream · Pumpkin Seeds

Live Cooking

HOMEMADE PASTA LIVE COOKING STATION

Freshly prepared to your preference

PASTA & RISOTTO

Spaghetti · Penne · Risotto · Gnocchi

SIGNATURE SAUCES

Tomato & Basil · Arrabbiata · Pesto Genovese
Wild Mushroom Cream · Four Cheese · Truffle Cream

CONDIMENTS & TOPPINGS

Parmesan · Fresh Basil · Rocket · Chili Flakes
Garlic · Black Olives · Sun-Dried Tomatoes · Roasted Vegetables
Sautéed Mushrooms · Extra Virgin Olive Oil

PREMIUM ADDITIONS

Grilled Chicken · Garlic Prawns · Italian Sausage · Fresh Truffle

CRUSTACEAN & SEAFOOD BAR

Oysters · Tiger Prawns · Mussels · Octopus · Calamari · Salmon · Tuna

Accompaniments & Condiments

Lemon · Lime · Mignonette · Marie Rose Sauce · Cocktail Sauce
Tartar Sauce · Ponzu · Soy Sauce · Wasabi · Pickled Ginger · Tabasco · Chili Sauce

Salads & Garnishes

Avocado · Mango · Cucumber · Baby Leaves · Rocket · Cherry · Tomatoes · Red Onion · Radish · Capers
Cornichons · Kalamata Olives · Sundried Tomatoes · Roasted Peppers · Sweet Corn · Fresh Fruit · Citrus Segments

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✦ CHOCOLATE FOUNTAIN ✦

Belgian Chocolate

FRESH FRUITS

Strawberry · Banana · Pineapple · Mango · Melon · Kiwi · Grapes · Orange Segments · Apple

SWEET TREATS

Marshmallows · Brownie Bites · Mini Waffles · Profiteroles

TOPPINGS & CONDIMENTS

Roasted Almonds · Hazelnuts · Pistachios · Coconut Flakes · Crushed Cookies

DRINKS

Prosecco

White and red wine

Książęce beer

Soft drinks

Coffee, tea

PRICE

PRICE PER PERSON:	395 PLN
CHILDREN up to 4 years old:	Free of Charge
CHILDREN aged 5-12 years:	50% of the price

A 100% prepayment is required at the time of booking.
A 10% service charge will be added to the final bill.

RESERVATIONS

floorno2@presidential.pl
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BRUNCH
JANUARY 1