

Hungary-Pannonia Pavilion Food Menu

Mains



LÁNGOS • DEEP FRIED BREAD

\$6.00

Golden deep-fried bread, soft and warm on the inside. Topped with a choice of garlic salt (savory) or icing sugar (sweet).

V



HUNGARIAN KOLBÁSZ • SAUSAGE

\$7.00

Spiced baked pork sausages made with traditional Hungarian seasonings. Juicy and flavorful with a hint of paprika heat. Bold and rustic.

DF GF



TÖLTÖTT KÁPOSZTA • CABBAGE ROLL

\$8.00

Tender cabbage leaves stuffed with hearty seasoned ground meat and rice, slow-cooked in a savoury tomato-paprika sauce.

DF GF



HUNGARIAN PLATTER

\$24.00

Can't choose just one? Enjoy a trio of some of our most popular dishes: lángos (deep fried bread), kolbász (sausage), and töltött káposzta (cabbage rolls), with a side of uborkasaláta (cucumber salad).

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V Vegetarian

DF Dairy-Free

GF Gluten-Friendly

Hungary-Pannonia Pavilion Food Menu

Mains



GULYÁS • SOUP

\$10.00

A rich and hearty Hungarian soup, slow-cooked with tender beef, paprika, and a medley of vegetables. Served with csipetke — hand-pinched egg noodles.

DF



CIGÁNYPECSENYE • GYPSY STEAK

\$8.00

Tender pan-seared pork cutlet, finished with a paprika glaze. This bold dish brings together rustic countryside flavors with a hint of fiery spice.

DF

GF



CSIRKEPAPRIKÁS NOKEDLIVEL •

\$17.00

CHICKEN PAPRIKAS WITH DUMPLINGS

Tender chicken simmered in a rich, creamy paprika sauce, made with sweet Hungarian paprika and sour cream. Served with traditional egg dumplings—nokedli.



LECSÓ •

\$12.00

PEPPER, ONION & TOMATO STEW

A hearty Hungarian vegetable stew made with sautéed bell peppers, tomatoes, and onions, gently simmered in paprika, garlic and olive oil. Served with fluffy white rice.

V

DF

GF

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Hungary-Pannonia Pavilion Food Menu

Sides



UBORKA SALÁTA • CUCUMBER SALAD \$3.00

Thinly sliced cucumbers marinated in a light vinegar dressing with garlic and salt.

V

DF

GF



FRESH BREAD

Soak up rich sauces or enjoy on its own.

V

DF



PICKLES

Add a crunch to any dish.

V

DF

GF

Hungary-Pannonia Pavilion Food Menu

Desserts



KRÉMES • CUSTARD SLICE

\$7.00

Custard slice featuring layers of flaky puff pastry and silky, vanilla-infused pastry cream. Sweet, light, and airy.



DOBOS TORTA • DRUM CAKE

\$7.00

Hungarian cake made with thin layers of sponge cake, rich chocolate buttercream, and topped with a crisp caramel glaze.



RASPBERRY LEMON CAKE

\$7.00

Moist, vanilla cake made entirely gluten-free, layered with vibrant raspberry lemon mousse. Refreshing and light.

GF



CHOCOLATE RASPBERRY CAKE

\$7.00

Decadent chocolate cake layered with sweet and tart raspberry mousse. Made entirely gluten-free. Perfect for our chocolate lovers.

GF

GF

Gluten-Friendly

Hungary-Pannonia Pavilion Food Menu

Desserts



STRAWBERRY TORTE

\$7.00

Vanilla cake layered with strawberry mousse. Light, airy and perfect for summer.



HAZELNUT TORTE

\$7.00

layers of hazelnut cake filled with a hazelnut chocolate mousse.



RUM TORTE

\$7.00

Layers of vanilla and chocolate cake separated with a rich chocolate rum flavoured mousse.



LEMON COCONUT TORTE

\$7.00

Bright and zesty, this soft, tangy lemon spongecake is layered with smooth lemon coconut mousse and topped with delicious coconut flakes.

Hungary-Pannonia Pavilion Bar Menu

*Available in our food line

Non-Alcoholic

DOLE JUICE

\$3.00

SOFT DRINK

\$2.50

BOTTLED WATER

\$2.50

BUBLY SPARKLING WATER

\$2.50

PURE LEAF ICED TEA

\$4.00

COFFEE

\$1.50