

medley

SOUP

Harira Soup (C)(G) **50**
Classic Moroccan harira tomato, lentil and chickpea soup

Soup of Day **45**

STARTERS

Scottish Smoked Salmon (F)(D) **60**
Chive sour cream, traditional condiments

Oriental Cold Mezze (SS)(V) **60**
Hummous, mutabal, tabouleh, fattoush, vine leaves and olives

Oriental Hot Mezze **75**
(D)(SS)(G)(E)(N)(M)
Meat kebbeh, cheese and spinach samboosek, garlic dip



SALADS

Classic Caesar Salad (M)(D)(F)(G)(E)(CR) **60**
Romaine lettuce in caesar dressing, croutons

Add chicken **70**

Add prawns **70**

Greek Salad (D)(M) **50**
Tomato, onion, cucumber, feta cheese and olives and Greek oregano & olive oil


P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean & Mollusks | SS: Sesame Seed | F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard | SO: Sulphites | (V): Vegetarian | : Vegan | : Gluten-Free

Here, our food has a local accent. We favor local produce, our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced. In line with our Sustainability commitment, we do not serve endangered fish.

KETO BOWL

Super Green Salmon Nicoise (F)(E)(SO) **60**
Green mesclun, Kenya beans, boiled egg, artichoke, olives and balsamic dressing

Chicken, Broccoli and Beet Bowl with Avocado Pesto (N)(D) **60**
Chargrilled chicken, roasted beetroot, crumbled blue cheese with avocado pesto


Energising Kale and Quinoa Bowl  (SO)(V) **50**
Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

BURGERS & SANDWICHES

Swiss Burger (D)(G) **80**
100% US angus beef patty topped with roasted onion, lettuce, tomato served with French fries

Club Sandwich (D)(E)(G)(S) **75**
White toast layered with roasted chicken breast, fried egg, tomato and lettuce and beef bacon served with French fries and crispy salad

Chicken Avocado Burger (D)(G) **70**
Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries

Pesto Panini (G)(N)(V)  **50**
Grilled vegetables, onion, mushrooms zucchini and pesto Panini, served with French fries and crispy salad

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MAIN COURSE

Sea bass (F)(D) **105**
Served with steamed vegetables and mashed potatoes or steamed rice

Fish & Chips (G)(F)(E)(D) **95**
Batter-fried cod, French fries, tartar sauce

Salmon Steak (D)(F) **115**
Grilled salmon, served with steamed vegetables, mashed potatoes or steamed rice

Butter Chicken (N)(D)(M) **85**
Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter & cream, served with steamed rice and papadum

Dum Biryani

Dum Biryani
Signature biryani served with pickle, papadum, raita and kachumber salad
Chicken (D)(M) **85**
Vegetable (D)(M) **75**
Mutton (D)(M) **95**

STEAKS

US Prime Black Angus Tenderloin 230g **180**

US Prime Black Angus Rib eye 300g **180**

Sides (D) (G)(M)
Mashed potato - white rice - steamed vegetables - baked potato - French fries - mixed green leaves

Sauces (C)(D)(G)(M)(E)
Peppercorn - mushroom - béarnaise - old mustard

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Pasta **70**
Type of Pasta (G)(D)(E)
Penne - fettuccine - spaghetti - rigatoni, macaroni farfalle (butterfly pasta)

Sauces (G)(D)(C)(N)
Arrabbiata - cream & mushroom - pesto bolognese - napoletano - four cheese

Grilled Half Chicken (D)(G) **85**
Served with a side and sauce of your choice

Arabic mixed grill (D)(G)(SS)(N) **150**
Shish tawook, kofta, lamb kebab, lamb chops served with traditional Arabic rice and hummus

Grill Seafood Platter (D)(F)(CR) **250**
Jumbo prawns, salmon, calamari, sea bass, served with assorted vegetables and lemon butter sauce

Sides (D) **20**
Mashed potato - white rice - steamed vegetables - baked potato - French fries - mixed green leaves

PIZZA

Classic margherita (D)(G) **70**
Tomatoes, mozzarella & fresh basil

Four seasons (E)(D)(G) **75**
Tomato, mozzarella, capsicum, onion, mushroom, olives with an egg on top

Pepperoni (D)(G) **75**
Tomatoes, mozzarella, spicy beef salami, roasted red peppers & chili flakes

Bufalina (D)(G) **70**
Tomatoes, buffalo mozzarella, oregano & basil

Extra toppings **15**

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STARTERS

VEGAN

Quinoa Salad (SO) (V) ✓ 50
Quinoa, assorted vegetable, lettuce, olive oil, lemon jus

Lentil Soup (G) (V) ✓ 45
Braised red lentils flavored with cumin, served with croutons and lemon

GLUTEN-FREE

Green Salad (V) ✓ 45
Assorted mixed lettuce, cucumber, bell pepper, olive oil

Super Green Salmon Nicoise (F) (E) 60
Green mesclun, Kenya beans, boiled egg, cucumber, potato, green beans, olive dressing

LACTOSE-FREE

Energizing Kale and Quinoa Bowl 45
(SO) (V) ✓
Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

Lentil Soup (G) (V) ✓ 45
Braised red lentils flavored with cumin, served with croutons and lemon

MAIN COURSE

VEGAN

Penne Napolitano (G) (V) ✓ 70
Penne pasta, fresh tomato sauce, basil

Pesto Panini (G) (N) (V) ✓ 50
Grilled vegetables, onion, mushrooms zucchini and pesto sauce, served with French fries and crispy salad

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GLUTEN-FREE

Grilled Half Chicken 85
Served with steamed vegetables

Sea Bass 105
Served with steamed vegetables

LACTOSE-FREE

Thai Vegetable Green Curry, Jasmine Rice (V) ✓ 60
This vegetarian Thai green curry recipe features fresh asparagus, carrots and spinach in a delicious green coconut sauce

Penne Napolitano (G) (V) ✓ 70
Penne pasta, fresh tomato sauce, basil

DESSERT

VEGAN

Baked Yoghurt (V) ✓ 33
Homemade baked yoghurt recipe is an irresistible combination of yoghurt, cream and sweet condensed milk

Fresh Fruit Salad (V) ✓ 28

GLUTEN-FREE

Chocolate Cake (D)(E) 35
Gluten-free chocolate cake has the perfect texture and is extremely moist and chocolate its melt-in-the-mouth sponges and rich frosting

LACTOSE-FREE

Baked Yoghurt (V) ✓ 33
Homemade baked yoghurt recipe is an irresistible combination of yoghurt, cream and sweet condensed milk

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KIDS MENU

Spaghetti, Penne Bolognese (D)(G)(C)(E)	45
Two Mini Burgers (D)(G) Served with French fries	45
Crispy Chicken Nuggets (D)(G)(E) Served with French fries	45
Mini Margherita Pizza (D)(G)	45

DESSERTS

Warm Brownie with Vanilla Ice Cream (N)(D)(G)(E)	35
Cheesecake (D)(G)(E)	35
Fresh Fruit Platter	35
Umm Ali (N)(D)(G)(V)	35
Tiramisu (D)(G)(E)	35

SOFT BEVERAGES



Pepsi, 7UP, Mirinda, Ginger Ale, Soda Water, Tonic Water	26
Red Bull	46

FRESH JUICE

Green Apple, Pineapple	25
Detox Juice (Tomato & sweet pepper)	30
Energy Juice (Pineapple & orange)	30
Anti-Aging Juice (Carrot & ginger)	30

STILL & SPARKLING WATER

Badoit, Evian 330ml, 750ml	21/37
San Pellegrino 500ml, 1000ml	27/37
Perrier 330ml, 750ml	21/37
Mineral water 330ml, 750ml	16/32
Selection of Tea & Coffee	30

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WHITE WINE

GLASS/BOTTLE

Vistana, Sauvignon Blanc, Chile 45 220

Table Mountain, Chardonnay, South Africa 45 220

Mouton Cadet, Bordeaux Blanc, France 65 300

Bio Bio Organic Chardonnay, IGT, Italy 55 250

RED WINE

GLASS/BOTTLE

Vistana, Cabernet Sauvignon, Chile 45 220

Vistana, Santa Carolina, Merlot, Chile 45 220

Baron Philippe de Rothschild, Bordeaux, France 65 300

Bio Bio Organic Merlot, Italy 55 250

Chateau de Marsan, Bordeaux Sauvignon, France 500

ROSE WINE

GLASS/BOTTLE

Vistana Rosé, Chile 45 220

CHAMPAGNE & SPARKLING WINES

GLASS/BOTTLE

Laurent Perrier Brut 1140

Moët & Chandon, Imperial Brut 1230

Louis Roederer Cristal 1230

Pierlant Brut 50 220

Prosecco Doc 270

CHAMPAGNE ROSÉ

Taittinger Prestige Rosé Brut NV 1350

Moët Chandon Imperial Rose 1350

APERITIFS 30ml

Martini Extra Dry/ Martini Bianco/ Martini Rosso 43

SPIRITS 30ml

Red Label/Gordon's Gin/ Tenampa Blanco 43

Smirnoff Red/Matusalem Platino 43

Jack Daniel's Tennessee Whiskey 48

Johnnie Walker Black Label Whiskey/Chivas 12 years old 55

BOTTLE BEERS

Heineken 43

Corona 45

SINGLE MALT 30ml

Glenfiddich 12 years 52

Glenfiddich 15 years 65

Glenfiddich 18 years 100

The Macallan 12 years 70

COGNAC 30ml

Hennessy VS 45

Hennessy VSOP 62

Hennessy XO 250