


# medley


## SOUP


**Harira Soup** (C)(G)(D)(E) 276 Cal  **50**  
Classic Moroccan harira tomato, lentil and chickpea soup

**Soup of Day** **45**


## STARTERS

**Scottish Smoked Salmon** **60**  
(F)(D)(M)(SO) 199 Cal   
Chive sour cream, traditional condiments

**Oriental Cold Mezzeh** **60**  
(SS)(G)(D)(V) 1220 Cal   
Hummous, mutabal, tabouleh, fattoush, vine leaves and olives


**Oriental Hot Mezzeh** **75**  
(D)(SS)(G)(E)(N)(M)(S)(F) 1495 Cal   
Meat kebbeh, cheese and spinach samboosek, garlic dip



## SALADS

**Classic Caesar Salad** (M)(D)(F)(G)(E)(CR) **65**  
(S) 336 Cal   
Romaine lettuce in caesar dressing, croutons

Add chicken 372 Cal  **75**

Add prawns 362 Cal  **75**

**Greek Salad** (D)(M)(G)(SO)(E) 228 Cal  **55**  
Tomato, onion, cucumber, feta cheese and olives and Greek oregano & olive oil

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


      
Very Low Low Medium High Very High


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## KETO BOWL


**Super Green Salmon Nicoise** (F)(E)(SO) **60**  
(M)(G) 304 Cal   
Green mesclun, Kenya beans, boiled egg, artichoke, olives and balsamic dressing

**Chicken, Broccoli and Beet Bowl with Avocado Pesto** (N)(D) 377 Cal  **60**  
Chargrilled chicken, roasted beetroot, crumbled blue cheese with avocado pesto



**Energising Kale and Quinoa Bowl** **50**  
(SO)(V)(M)(G)  509 Cal   
Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

## BURGERS & SANDWICHES

**Swiss Burger** **85**  
(D)(G)(E)(M)(S)(F)(SO) 1137 Cal   
100% US angus beef patty topped with roasted onion, lettuce, tomato served with French fries


**Club Sandwich** **80**  
(D)(E)(G)(S)(M)(SO)(F) 796 Cal   
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)(E)(M) **75**  
(SO) 964 Cal   
Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries


**Pesto Panini** (G)(N)(SO)(V)  538 Cal  **50**  
Grilled vegetables, onion, mushroom, zucchini and pesto Panini, served with French fries and crispy salad





## MAIN COURSE

**Sea bass** (F)(D) 393 - 499 Cal  **110**  
Served with steamed vegetables and mashed potatoes or steamed rice

### Fish & Chips


(G)(F)(E)(D)(M)(S)(SO) 1179 Cal  **100**  
Batter-fried cod, French fries, tartar sauce


**Salmon Steak** (D)(F) 492 - 598 Cal  **120**  
Grilled salmon, served with steamed vegetables, mashed potato or steamed rice


**Butter Chicken** (N)(D)(M) 793 Cal  **90**  
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 (M)(D)(S)(SS)(N)(P)(G)(SO) 1363 Cal  **90**

Vegetable (M)(D)(S)(SS)(N)(P)(G)(SO)(V) 1297 Cal  **80**

Mutton (M)(D)(S)(SS)(N)(P)(G)(SO) 1413 Cal  **100**

## STEAKS




**US Prime Black Angus** **185**

**Tenderloin 230g** (D) 696 Cal 




**US Prime Black Angus** **185**



**Rib eye 300g** (D) 596 Cal 

### Sides

Mashed potato (D) - white rice - steamed vegetables -  
baked potato - French fries - mixed green leaves  
(E)(M)(G)(SO) 71 - 894 Cal   

### Sauces

Peppercorn (G)(S) - mushroom (G)(S) - béarnaise (D)(E)  
(SO) - old mustard (M)(G)(SO) 21 - 214 Cal   

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**Pasta** **75**

Type of Pasta (G)(E)(S)(M) 1117 Cal   
Penne - fettuccine - spaghetti - rigatoni,  
macaroni farfalle (butterfly pasta)


### Sauces

Arrabbiata (D) - cream & mushroom (D) - pesto  
(N)(D) - bolognese (C)(D)(G) - napolitano (D) -  
four cheese (D) 165 - 621 Cal   




**Grilled Half Chicken** (D) 589 Cal  **90**  
Served with a side and sauce of your choice

**Arabic Mixed Grill** (D)(G)(SS)(M)(S)(C) **155**  
(SO) 1298 Cal   
Shish tawook, kofta, lamb kebab, lamb chops served  
with traditional Arabic rice and hummus

### Grill Seafood Platter

(D)(F)(CR)(MO) 689 Cal  **250**  
Jumbo prawns, salmon, calamari, sea bass, served  
with assorted vegetables and lemon butter sauce

**Sides** **20**


Mashed potato (D) - white rice - steamed vegetables -  
baked potato - French fries - mixed green leaves  
(E)(M)(G)(SO) 71 - 894 Cal   


## PIZZA


### Classic margherita

(D)(G)(M)(S)(V) 1107 Cal  **75**  
Tomatoes, mozzarella & fresh basil

### Four seasons

(E)(D)(G)(M)(S) 1201 Cal  **75**  
Tomatoes, mozzarella, capsicum, onion,  
mushroom, olives with an egg on top

**Pepperoni** (D)(G)(M)(S) 1364 Cal  **80**  
Tomatoes, mozzarella, spicy beef salami,  
roasted red peppers & chili flakes

**Bufalina** (D)(G)(M)(S)(V) 1290 Cal  **70**  
Tomatoes, buffalo mozzarella, oregano & basil

**Extra toppings** **15**



STARTERS

VEGAN

**Quinoa Salad** (V) ✓ 522 Cal (B) 50  
Quinoa, assorted vegetable, lettuce, olive oil, lemon jus

**Lentil Soup** (G)(V) ✓ 390 Cal (A) 50  
Braised red lentils flavored with cumin, served with croutons and lemon

GLUTEN-FREE

**Green Salad** (V) ✓ 98 Cal (B) 45  
Assorted mixed lettuce, cucumber, bell pepper, olive oil

**Super Green Salmon Nicoise** 60  
(F)(E) 278 Cal (C)  
Green mesclun, Kenya beans, boiled egg, cucumber, potato, green beans, olive dressing

LACTOSE-FREE

**Energizing Kale and Quinoa Bowl** 45  
(SO)(M)(G)(V) ✓ 509 Cal (B)  
Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

**Lentil Soup** (G)(V) ✓ 390 Cal (A) 45  
Braised red lentils flavored with cumin, served with croutons and lemon

MAIN COURSE

VEGAN

**Penne Napolitano** 70  
(G)(S)(M)(V) ✓ 694 Cal (B)  
Penne pasta, fresh tomato sauce, basil

**Pesto Panini** (G)(N)(V)(SO) ✓ 538 Cal (B) 50  
Grilled vegetables, onion, mushroom, zucchini and pesto sauce, served with French fries and crispy salad

GLUTEN-FREE

**Grilled Half Chicken** (D) 369 Cal (D) 85  
Served with steamed vegetables

**Sea Bass** (F) 273 Cal (C) 110  
Served with steamed vegetables

LACTOSE-FREE

**Thai Vegetable Green Curry, Jasmine Rice** (CR) 290 Cal (B) 60  
This vegetarian Thai green curry recipe features fresh asparagus, carrots and spinach in a delicious green coconut sauce

**Penne Napolitano** 70  
(G)(V)(S)(M) ✓ 694 Cal (B)  
Penne pasta, fresh tomato sauce, basil

DESSERT

VEGAN

**Almond Panna Cotta with Fruit Jelly** 33  
(V)(N) ✓ 129 Cal (B)  
Homemade almond panna cotta with seasonal fruit jelly and mix berries compote

**Fresh Fruit Salad** (V) ✓ 189 Cal (A) 28

GLUTEN-FREE

**Chocolate Cake** (D)(E)(S) 1381 Cal (C) 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

**Almond Panna Cotta with Fruit Jelly** 33  
(V)(N) ✓ 129 Cal (B)  
Homemade almond panna cotta with seasonal fruit jelly and mix berries compote

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## KIDS MENU

**Spaghetti, Penne Bolognese** 50  
(D)(G)(C)(M)(S) 749 Cal 

**Two Mini Burgers** (D)(G)(E)(M)(S)(F) 50  
(SO) 684 Cal   
Served with French fries

**Crispy Chicken Nuggets** (D)(G)(E) 50  
(C)(S)(SO)(F)(M) 798 Cal   
Served with French fries

**Mini Margherita Pizza** (D)(G)(S)(M) 50  
(V) 559 Cal 


## DESSERTS

**Warm Brownie with Vanilla Ice Cream** 35  
(N)(D)(G)(E)(S)(SO) 810 Cal 

**Cheesecake** (D)(G)(E)(N)(S) 684 Cal  35

**Fresh Fruit Platter** 35  
(V)   189 Cal 

**Umm Ali** 35  
(N)(D)(G)(E)(S)(SS)(SO) 551 Cal 

**Tiramisu** (D)(G)(E)(M)(S) 596 Cal  35

## SOFT BEVERAGES



**Pepsi, 7UP, Mirinda, Ginger Ale, Soda Water, Tonic Water** 27  
**Red Bull** 35

## FRESH JUICE

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

## STILL & SPARKLING WATER

**Badoit, Evian 330ml, 750ml** 21/37  
**San Pellegrino 500ml, 1000ml** 27/37  
**Perrier 330ml, 750ml** 22/37  
**Mineral water 330ml, 750ml** 17/32  
**Selection of Tea & Coffee** 32

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## KIDS MENU / DESSERT / BEVERAGES



## WHITE WINE

GLASS/BOTTLE

Vistana, Sauvignon Blanc, Chile	52	235
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Table Mountain, Chardonnay, South Africa	52	235
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Mouton Cadet, Bordeaux Blanc, France	65	300
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Bio Bio Organic Chardonnay, IGT, Italy	60	275
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## RED WINE

GLASS/BOTTLE

Vistana, Cabernet Sauvignon, Chile	52	235
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Vistana, Santa Carolina, Merlot, Chile	52	235
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Baron Philippe de Rothschild, Bordeaux, France	70	330
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Bio Bio Organic Merlot, Italy	60	275
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Chateau de Marsan, Bordeaux Sauvignon, France	545	
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## ROSE WINE

GLASS/BOTTLE

Vistana Rosé, Chile	52	235
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## CHAMPAGNE & SPARKLING WINES

GLASS/BOTTLE

Laurent Perrier Brut	1145	
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Moët & Chandon, Imperial Brut	1350	
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Prosecco Da Luca	55	250
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Pierlant Brut	55	250
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## CHAMPAGNE ROSÉ

Taittinger Prestige Rosé Brut NV	1350
Moët Chandon Imperial Rose	1500

## APERITIFS 30ml

Martini Extra Dry/ Martini Bianco/ Martini Rosso	45
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## SPIRITS 30ml

Red Label/Gordon's Gin/ Tenampa Blanco	49
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Absolute/Bacardi White	49
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Jack Daniel's Tennessee Whiskey	55
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Johnnie Walker Black Label Whiskey/Chivas 12 years old	59
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## BOTTLE BEERS

Heineken	48
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Corona	47
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Budweiser	48
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Amstel	48
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## SINGLE MALT 30ml

Glenfiddich 12 years	59
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Glenfiddich 15 years	72
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Glenfiddich 18 years	90
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The Macallan 12 years	77
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## COGNAC 30ml

Hennessy VS	49
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Hennessy VSOP	70
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Hennessy XO	250
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