

medley

SOUP


Lentil Soup (D)(C)(G)  **40**
Braised red lentils flavored with cumin, served with croutons and lemon

Harira Soup (C)(G) **45**
Classic Moroccan Harira Tomato, Lentil, and Chickpea Soup

Soup of Day **40**

STARTERS

Scottish Smoked Salmon (F)(D) **60**
Chive Sour Cream, Traditional Condiments

Oriental Cold Mezzeh (SS)  **55**
Hummous, Mutabal, Tabouleh, Fattoush, vine leaves and olives

Oriental Hot Mezzeh (D)(SS)(G)(E) **70**
Meat Kebbeh, Cheese and Spinach Samboosek, Tahina Dip

SALADS


Classic Caesar Salad (M)(D)(F)(G)(E) **55**
Romaine lettuce, chicken, prawns, and croutons in Caesar dressing
Add Chicken to your Caesar **63**
Add Prawns to your Caesar **63**

Greek Salad (D) **48**
Tomato, onion, cucumber, feta cheese and olives and Greek oregano & olive oil

KETO BOWL

Super Green Salmon Nicoise (F)(E) **62**
Green mesclun, Kenya beans, boiled egg, artichoke, olives and a balsamic dressing

Chicken, Broccoli and Beet Bowl with Avocado Pesto (N) (D) **62**
chargrilled chicken, roasted beetroot, crumbled blue cheese with avocado pesto

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



BURGERS & SANDWICHES

Swiss Burger (D)(G) **73**
100% US Angus beef patty topped with roasted onion, lettuce, tomato, served with French fries

Club Sandwich (D)(E)(G) **70**
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) **65**
Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries

Pesto Panini (D) (G) (N)  **52**
Grilled Vegetables, Onion, Mushrooms Zucchini And Pesto Panini. Served with French Fries and Crispy Salad

 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
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 |  Vegetarian

MAIN COURSE

Sea bass (F)(D) 99

Served with steamed vegetables and mashed potatoes or steamed rice

Fish and Chips (G) (F) (E) (D) 89

Grilled or steamed, served with steamed vegetables and mashed potatoes or steamed rice

Salmon Steak (D) (F) 99

Grilled or steamed, served with steamed vegetables and mashed potatoes or steamed rice

Butter Chicken (N) (D) (M) 80

Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter & cream served with steam rice and papadum

Dum Biryani

Signature biryani served with pickles, papadum, Raita and kachumber Salad

Chicken (D) (G) (M) 83

Vegetable (D) (G) (M) 72

Mutton (D) (G) (M) 90

STEAKS

US Prime Black Angus 172

Tenderloin 230g (D)

US Prime Black Angus 172

Rib eye 300g (D)

Sides (D)

Mashed potato - White rice Steamed
vegetables - Baked potato - Steak cut fries -
Mixed green leaves

Sauces (C)(D)(G)(M)(E)

Peppercorn - Mushroom - Béarnaise -
Old Mustard



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Vegetarian

Pasta 65

Type of Pasta (G) (D) (C) Penne -
Fettuccine - Spaghetti - Rigatoni, Macaroni
Farfalle (butterfly pasta)

Sauces (G) (D) (C) (N)

Arrabbiata - Cream & Mushroom - Pesto
Bolognese - Napolitano - Four Cheese

Grilled Half Chicken (D) (G) 79

Served with a side and sauce of your choice

Arabic mixed grill (D) (G) (SS) 145

Shish Tawook, kofta, lamb kebab, lamb
chops served with traditional Arabic rice and
hummus.

Grill Seafood Platter (D) (F) (CR) 245

Jumbo prawns, salmon, calamari, sea bass
served with assorted vegetables and lemon
butter sauce.

Sides (D)(G) 19

Mashed potato - White rice Steamed
vegetables - Baked potato - Steak cut fries
- Mixed green leaves

PIZZA

Classic margherita (D) (G) 65

Tomatoes, mozzarella & fresh basil

Four seasons (E) (D) (G) 70

Tomato, mozzarella, capsicum, onion,
mushroom, olives with an egg on top

Pepperoni (D) (G) 70

Tomatoes, mozzarella, spicy beef salami,
roasted red peppers & chili flakes

Bufalina (D) (G) 68

Tomatoes, buffalo mozzarella, oregano &
basil

Extra toppings 10

KIDS MENU

Spaghetti / Penne Bolognese (D) (G) (C)	44
Two mini burgers (D) (G) Served with French fries	44
Crispy chicken nuggets (D)(G) (E) Served with French fries	44
Mini margherita pizza (D) (G)	44

DESSERTS

Warm Brownie with Vanilla Ice Cream (N) (D) (G)(E)	33
Cheese Cake (D) (G)(E)	33
Fresh fruit salad	28
Umm Ali (N) (D) (G)	33
Tiramisu (D) (G) (E)	33

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 250ml / 1000ml	27/37
Perrier 330ml	21/37
Mineral water 500ml / 1500ml	16/32
Heineken o.o (Non – Alcoholic)	28
Selection of Tea & Coffee	28



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WHITE WINE

Frontera, Sauvignon Blanc, Chile 38(M) 48 230

Table Mountain, Chardonnay, South Africa 38 (M) 48 230

Mouton Cadet, Bordeaux Blanc, France 90 (M) 65 320

Borgo Tesis, Fantinel, Pinot Grigio, Italy 92 (A) 48 260

RED WINE

Frontera, Cabernet Sauvignon, Chile 38 (M) 48 230

Santa Carolina, Merlot, Chile 38 (M) 48 240

Baron Philippe de Rothschild, 65 320

Bordeaux, France 70 (M) 48 240
Sangiovese IGT Terre Allegre

Wyndham 444 Cabernet Sauvignon 68 350

ROSE WINE

Frontera Rosé, Cabernet Sauvignon, Chile 40 (M) 49 240

CHAMPAGNE & SPARKLING WINES

Laurent Perrier Brut 1200

Moët & Chandon, Imperial Brut 1290

Louis Roederer Cristal 1350

Blanc De Blanc, Jean Louis Cuvée 55 240

Pol Remy Brut 55 240

CHAMPAGNE ROSÉ

Taittinger Prestige Rosé Brut NV 1490

Moët Chandon Imperial Rose 1490

LIQUEURS

Martini Extra Dry/ Martini Bianco/
Martini Rosso/ Martini Rossato 48

SPIRITS

Red Label / Gordon's Gin /
Tenampa Blanco 46

Smirnoff Red / Matusalem Platino 46

Jack Daniel's Tennessee Whiskey /
Hennessy V.S Cognac 50

Johnnie Walker Black Label 55
Whiskey / Chivas 12 years old

BOTTLE BEERS

Heineken 46

Corona 48

SINGLE MALT

GLENFIDDICH 12 years 55

GLENFIDDICH 15 years 75

GLENFIDDICH 18 years 110

THE MACALLAN 12 years 75

THE MACALLAN 15 years 125

THE MACALLAN 18 years 170