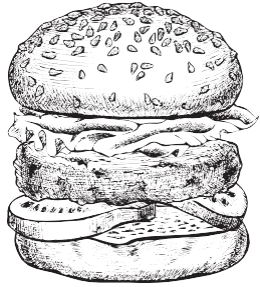


## MORNING TREAT

MORNING BAKER'S BASKET	180
Croissants   Danish Pasties   Muffin   Butter   Honey   Jam	
FRUITY BIRCHER MUESLI	250
Home-Made Energy Muesli   Exotic Fruit   Nuts   Honey Yoghurt	
EGG & CHEESE BUN	350
Scrambled Eggs   Red Cheddar Cheese   Caramelized Onion   Avocado   Shiracha Mayo	
PARISIAN BAGEL	350
Melted Brie   Smoked Salmon   Crunchy Walnuts   Fresh Arugula Salad   Drizzle of Honey	

## BURGER

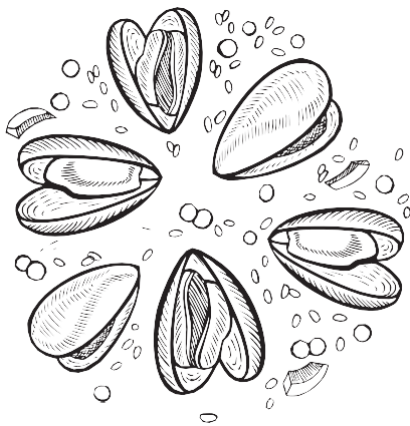
GOURMET ANGUS BEEF BURGER	580
Beef Bacon   Shredded Gruyere   Crispy Fried Onions   Home-Made Chili Mayo   Sesame Bun	
SALMON BURGER	580
Asian Seasoning   Wasabi Brioche   Togarashi Spiced Fries   Asian Mixed Pickled Vegetables	



CAJUN CHICKEN BURGER	470
Avocado   Tomato   Iceberg Lettuce   Cheddar Cheese   Jalapeno   Cajun Mayo	

## FISH AND SEAFOOD

LEBANESE SPICY SAMKEH HARRA	490
Fresh Red Sea Baby Sea Bream Fillet   Spicy Tomato   Tahini Flavored Sauce   Fresh Herbs   Green Beans	
POT OF MUSSELS	490
Steamed Mussels   White Wine Broth   Herb & Lemon   Garlic Bread   Hand-Cut Chips   Home-Made Tartar Sauce   Mashed Peas   Tartar Dip   Malt Vinegar	
CATCH OF THE DAY	700
Ask your Server for Our Daily Fresh Fish Dish	

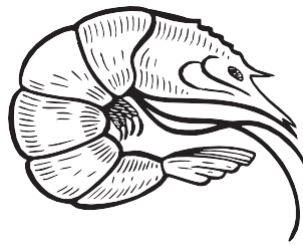


## CATCH OF THE DAY

Ask your server for our daily fresh fish dish.

## COLD STARTERS & SALADS

LEVANT TAPAS	350
Hummus   Baba Ghanoush   Muhammara   Moutabl   Warm Home-Made Pita Bread	
TRADITIONAL SPANISH GAZPACHO	260
Chilled Tomato   Cucumber   Bread Soup	
TUNA MANGO CEVICHE	350
Marinated Mango   Avocado   Red Chili   Cilantro   Grapefruit   Tamarind Sauce   Black Tuille	
SALAD NIÇOISE	350
Pan-Seared Tuna Loin   Green Beans   Potatoes   Quail Eggs   Black Olive Anchovies   Light Lemon-Dijon Dressing	
HEARTS OF ROMAINE	350
Crisp Romaine Hearts   Creamy Garlic   Anchovies   Capers   Caesar Dressing   Crispy Beef Bacon   Parmigiano Shavings	
GREEK SALAD	350
Feta Cheese   Heirloom Tomatoes   Bell Pepper   Black Olive   Cucumber   Onion   Vinaigrette Dressing	
ADD TO YOUR SALAD	
Chicken 150   Shrimp 200   Salmon 200	



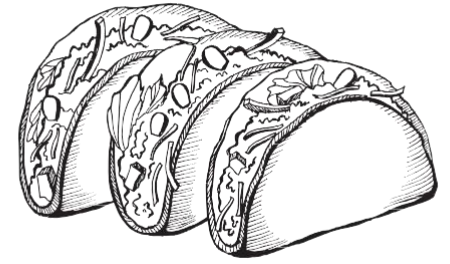
## MEAT & POULTRY

SOUS-VIDE ORGANIC BABY CHICKEN	400
Lemon Thyme   Roasted Shallot Reduction   Sweet Potatoes   Wild Mushroom Ragout	
CERTIFIED ANGUS RIB EYE & FRIES	950
US Beef   Fries   Choice of Sauce: Peppercorn   Mushroom   Bearnaise	

## OUR HEALTHY CORNER

BABY ORGANIC SPINACH SALAD	260
Pomegranate Citrus Dressing   Roasted Pine Nuts   Dates   Goat Cheese   Bell Pepper   Tomato   Spring Onion Confit	
WHOLE WHEAT SPAGHETTI	280
Fresh Oven-Dried Tomatoes   Broccoli   Basil-Mint Infused Extra Virgin Olive Oil	
YOUR DAILY DOSE OF OMEGA-3	750
Grilled Salmon Fillet   Salad Niçoise   Light Lemon-Balm Vinaigrette	

## WARM STARTERS



FRITO MISTO	350
Baby Octopus   Zucchini   Broccoli   Asparagus   Andalusian Tomato-Bell Pepper Sauce	
CRUNCHY BABY CALAMARI	350
Semolina Coated Calamari   Noodle Chips   Shiracha   Siracha Aglio-e-Olio	
BUFFALO CHICKEN WINGS	290
Oven-Baked Wings   Buffalo Wing Sauce   Blue Cheese Dip   Crunchy Veggies	
FALAFEL BITS	350
Warm Stuffed Pita Bread   Crispy Falafel   Hummus   Tomatoes   Mint   Lettuce   French Fries	
GAMBAS A GUILHO	400
Shrimp   Smoked Paprika   Garlic   Lemon   Parsley   Butter-Herb Bread	
EL TACOS	350
Chicken Fajita   Pico de Gallo Salsa   Guacamole   Cilantro Sour Cream	

## PASTA

FRUTTI DI MARE LINGUINI	450
Mussels   Clams   Calamari   Prawns   Chili   Garlic Sauce   Extra Virgin Olive Oil   Fresh Oregano	
GRILLED CHICKEN SHELL	400
Rose Tomato Cream Sauce   Sun-Dried Tomatoes   Fresh Basil   Parmigiano Shavings	
SPINACH FETTUCINE	400
Vegetable Ragout   Pine Seeds   Fresh Roasted Cherry Tomatoes   Herbs   Cream Sauce	



## DESSERT

VALHRONA MANJARI CRÈME BRULEE	330	SLICED FRESH TROPICAL FRUIT	220
Almond Praline Mouse   Passion Fruit		Served with Sweet Lemon & Mint Syrup	
BAKED GREEN YOGHURT PANNA COTTA	330	FROZEN SUMMER TROLLEY (1 SCOOP)	80
Summer Berry Salad   Saffron Mousseline   Strawberry Gel		Choice of Home-Made Ice Cream & Sorbet	
TIRAMISU	330		
An Exquisite Italian Mascarpone & Coffee Classic			