

GRAZE

| | |
|--|----|
| ROASTED VINE TOMATO SOUP V tomato focaccia, crème fraîche | 18 |
| SEAFOOD BOUILLABAISSSE fish, shellfish, saffron-fennel stock soup, red pepper rouille and ciabatta | 32 |
| DRY AGED ANGUS BEEF CARPACCIO rocket leaves, aged parmesan, mustard oil | 29 |
| ARABIC TASTING PLATES each 27 | |
| φ hummus, tabbouleh salad, baba ganoush, olives, salad, pita bread, warak enab V | |
| φ cheese sambousek, halloumi, spinach fattah, Lamb kibbeh, Arabic sauce | |

| | |
|--|----|
| CAESAR SALAD 🐷 pancetta, baby cos, parmesan crumbs, poached egg, spanish white anchovies | |
| φ PLAIN | 22 |
| φ GRILLED FREE RANGE CHICKEN BREAST | 24 |
| φ GRILLED PRAWN | 29 |

| | |
|--|----|
| CAPRESE MODERN V 🥜 mixed baby tomato, buffalo mozzarella, basil, shaved pickled fennel | 28 |
|--|----|

| | |
|--|----|
| GREEK SALAD V Persian feta, Greek olives, mixed lettuce, fresh lemon vinaigrette | 23 |
|--|----|

| | |
|--|----|
| FRESH CARPACCIO fresh caught daily special! | 21 |
|--|----|

TAPA'S

Share some tapas to start or for a late afternoon snack.

| | |
|---|----|
| CHICKEN QUESADILLAS crème fraîche, tomato salsa fresco | 21 |
|---|----|

| | |
|--|----|
| CHICKPEA FALAFEL'S V garlic sauce | 16 |
|--|----|

| | |
|--|----|
| GAMBAS AL AJILLIO garlic prawns, olive oil, chili | 24 |
|--|----|

| | |
|---|----|
| FRIED CUTTLE FISH salt and pepper, lime, aioli | 19 |
|---|----|

| | |
|---|----|
| LAMB KOFTA mint raita, zatar, pita bread | 24 |
|---|----|

| | |
|---|----|
| FRIED MUSHROOMS 🐷 iberico ham, manchego cheddar and spring onion crust | 22 |
|---|----|

| | |
|--|----|
| WARM OLIVES, LABNA CHEESE V French baguette | 19 |
|--|----|

PASTA & RISOTTO

| | |
|--|----|
| PENNE NAPOLITANA V fresh tomatoes, basil, extra virgin olive oil | 18 |
| ALASKAN KING CRAB PAPPARDELLE aglio al olio, lemon | 54 |
| SPAGHETTI ALA BOLOGNAISE minced black angus beef and tomato sauce, shaved parmesan | 32 |
| FRESH PASTA CREATION | 34 |
| FUNGHI RISOTTO V morel, cèpe and porcini mushrooms, soft herbs | 34 |
| SCALLOP RISOTTO asparagus, peas, grana padano foam | 42 |

PIZZA

All pizzas are topped with tomato pizza sauce and buffalo mozzarella.

| | |
|--|----|
| PIZZA BREAD V garlic, olive oil, rosemary | 14 |
|--|----|

| | |
|--|----|
| MARGHERITA V cherry tomato confit and fresh basil | 23 |
|--|----|

| | |
|--|----|
| FOUR SEASONS shaved beef salami, chicken ham, mushroom, artichokes | 29 |
|--|----|

| | |
|---|----|
| VEGETARIAN V artichoke, king mushrooms, spinach, bell pepper coulis | 24 |
|---|----|

| | |
|--|----|
| GARLIC PRAWN preserved lemon, wild rocket, cherry tomato, parmesan | 29 |
|--|----|

| | |
|---|----|
| THE OCEAN prawn, squid, mussels, smoked salmon | 32 |
|---|----|

MEAT

| | |
|--|----|
| AUSTRALIAN CAPE GRIM BEEF RIBEYE [GF] pumpkin crush, baby vegetables, tomato jam, crispy potato | 62 |
|--|----|

| | |
|---|----|
| ANGUS BEEF BURGER emmental cheese, onion relish, egg, salad and fries | 29 |
|---|----|

| | |
|---|----|
| ARABIC GRILL PLATE FOR TWO chicken shish taouk, beef kebab, lamb chop, Arabic cocktail sauce, couscous, arabic sauce | 89 |
|---|----|

| | |
|--|----|
| BBQ KUROBUTA PORK CHOP [GF] 🐷 🥜 tomato eggplant gratin, roasted garlic, thyme jus and nuts | 58 |
|--|----|

| | |
|--|----|
| CONFIT CHICKEN [GF] slow cooked chicken in olive oil, ratatouille, mashed potato and chicken jus | 42 |
|--|----|

SEAFOOD

| | |
|---|----|
| FRITTO MISTO fresh breaded fish and shellfish, saffron french fries, salad, tartare sauce | 42 |
|---|----|

| | |
|---|-----|
| GRILLED OCEAN PLATTER lobster, prawn, octopus, mussel, scallops, squid, fish fillet, green salad, lemon butter | 135 |
| φ FOR ONE | 135 |
| φ FOR TWO | 245 |

| | |
|--|----|
| GRILLED CHERMOULA TIGER PRAWNS giant couscous, Tabbouleh salad, mint raita | 52 |
|--|----|

| | |
|--|-----|
| SEAFOOD PAELLA 🐷 lobster, prawns, fish, baby octopus, clams, mussels, squid, chorizo, peppers | 135 |
|--|-----|

| | |
|---|----|
| MALDIVIAN FISH FILLETS fresh caught daily special! | 42 |
|---|----|

| | |
|---------------------------------------|----|
| SIDES | |
| φ mushroom fricassee | 14 |
| φ mashed potatoes | 10 |
| φ steamed rice | 10 |
| φ ratatouille | 10 |
| φ green salad | 10 |
| φ French fries | 12 |
| φ fries with truffle oil and parmesan | 16 |

TROPICAL SWEETS

| | |
|--|----|
| CAFÉ AU LAIT espresso, vanilla ice cream, savoiardi biscuits | 19 |
|--|----|

| | |
|---|----|
| SOFT LAYER ORANGE CHOCOLATE CAKE spearmint ice cream, fresh garden berries, crispy tulip | 19 |
|---|----|

| | |
|--|----|
| PISTACHIO CREAM BRULEE 🥜 caramelized granny smith apple, cassata ice cream | 19 |
|--|----|

| | |
|--|----|
| TRADITIONAL TIRAMUSU BAILEYS A vanilla jelly coffee stracciatella ice cream | 19 |
|--|----|

| | |
|--------------------------------|----|
| FRESHLY SLICED TROPICAL FRUITS | 18 |
|--------------------------------|----|

| | |
|------------------------|--|
| ICE CREAM per scoop 4 | |
| φ VANILLA | |
| φ CHOCOLATE | |
| φ STRAWBERRY | |
| φ ITALIAN CASSATA 🥜 | |
| φ PISTACHIO MINT 🥜 | |
| φ COFFEE STRACCIATELLA | |

| | |
|--------------------|--|
| SORBET per scoop 4 | |
| φ MANGO | |
| φ LEMON | |
| φ COCONUT | |

|V| Vegetarian/can be made vegetarian |🥜| Contains nuts |🔥| Spicy [GF] Gluten free |🐷| Contains Pork |A| Contains Alcohol

The hotel Prefers to serve hamburger cooked well done. However, we are delighted to prepare as you may have preferred.

Prices are quoted in US Dollars and subject to additional 10% service charge & 12% GST

For those with special dietary requirements or allergies who wish to know more about food ingredients used.

Kindly notify one of our team members if you have any allergic intolerance.