

GRAZE

- ROASTED VINE TOMATO SOUP |V| 18
tomato focaccia, crème fraîche
- SEAFOOD BOUILLABAISSSE 32
fish, shellfish, saffron-fennel stock soup,
red pepper rouille and ciabatta
- DRY AGED ANGUS BEEF CARPACCIO 29
rocket leaves, aged parmesan, mustard oil
- 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| 23
Persian feta, Greek olives, mixed lettuce,
fresh lemon vinaigrette

- FRESH CARPACCIO 21
fresh caught daily special!

TAPA'S

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

- CHICKEN QUESADILLAS 21
crème fraîche, tomato salsa fresco
- CHICKPEA FALAFEL'S |V| 16
garlic sauce
- GAMBAS AL AJILLIO 24
garlic prawns, olive oil, chili
- FRIED CUTTLE FISH 19
salt and pepper, lime, aioli
- LAMB KOFTA 24
mint raita, zatar, pita bread
- FRIED MUSHROOMS|🐷| 22
iberico ham, manchego cheddar and
spring onion crust
- WARM OLIVES, LABNA CHEESE |V| 19
French baguette

PASTA & RISOTTO

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

PIZZA

- All pizzas are topped with tomato pizza sauce and
buffalo mozzarella.
- PIZZA BREAD |V| 14
garlic, olive oil, rosemary
- MARGHERITA |V| 23
cherry tomato confit and fresh basil
- FOUR SEASONS 29
shaved beef salami, chicken ham,
mushroom, artichokes
- VEGETARIAN |V| 24
artichoke, king mushrooms, spinach,
bell pepper coulis
- GARLIC PRAWN 29
preserved lemon, wild rocket, cherry
tomato, parmesan
- THE OCEAN 32
prawn, squid, mussels, smoked salmon

MEAT

- AUSTRALIAN CAPE GRIM BEEF RIBEYE
[GF] 62
pumpkin crush, baby vegetables,
tomato jam, crispy potato
- ANGUS BEEF BURGER 29
emmental cheese, onion relish, egg,
salad and fries
- ARABIC GRILL PLATE FOR TWO 89
chicken shish taouk, beef kebab, lamb
chop, Arabic cocktail sauce, couscous,
arabic sauce
- BBQ KUROBUTA PORK CHOP [GF]|🐷||🥜| 58
tomato eggplant gratin, roasted garlic,
thyme jus and nuts
- CONFIT CHICKEN [GF] 42
slow cooked chicken in olive oil, ratatouille,
mashed potato and chicken jus

SEAFOOD

- FRITTO MISTO 42
fresh breaded fish and shellfish, saffron
french fries, salad, tartare sauce
- GRILLED OCEAN PLATTER 54
lobster, prawn, octopus, mussel,
scallops, squid, fish fillet, green salad,
lemon butter
φ FOR ONE 135
φ FOR TWO 245
- GRILLED CHERMOULA TIGER PRAWNS 52
giant couscous, Tabbouleh salad, mint
raita
- SEAFOOD PAELLA|🐷| 42
lobster, prawns, fish, baby octopus,
clams, mussels, squid, chorizo, peppers
- MALDIVIAN FISH FILLETS 42
fresh caught daily special!
- 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 19
espresso, vanilla ice cream, savoiardi
biscuits
- SOFT LAYER ORANGE CHOCOLATE
CAKE 19
spearmint ice cream, fresh garden
berries, crispy tulip
- PISTACHIO CREAM BRULEE |🥜| 19
caramelized granny smith apple, cassata
ice cream
- TRADITIONAL TIRAMUSU BAILEYS |A| 19
vanilla jelly coffee stracciatella ice cream
- 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.