

FLUID

SNACKS @ 12:00 - 18:00

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

SMALL PLATES

● Prawn Tempura 🌙	Tempura battered crispy fried prawn, sweet chili sauce, and chili soya sauce	28.00
● Crispy Calamari	Salad, lemon, garlic aioli	27.00
● Shrimp Wonton 🌙	Deep fried shrimp wonton, citrus green salad and sweet chili sauce	28.00
● Tuna Tacos	Sushi grade tuna, vegetable, cheese stuffed tacos shell, guacamole and tomato salsa	28.00
● Chicken Tikka	Boneless chicken marinated with yoghurt, Kashmiri chili powder, a hint of spices and cooked in clay oven	20.00
● Ghobi 65	Spicy deep fried cauliflower roses	18.00
● Chicken Noodle Soup 🧑	Rice noodles, mushrooms, chicken breast	17.00
● Chilled Cucumber Soup	Yoghurt, parmesan croutons	15.00
● Fat Fries 🧑	Sweet chili sauce, sour cream, garlic aioli	17.00

SALADS

● Chicken Caesar 🧑	Bacon, cos lettuce, poached egg	25.00
● Thai Green Mango 🌙	Cashews, shrimp, chili, cherry tomatoes	20.00
● Mediterranean 🌙 🧑	Cucumber, red onion, feta cheese, tomatoes, olives	19.00

🌙 Vegetarian Dishes

🌙 Spicy Dishes

◆ Containing Pork

● Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests

Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

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BURGERS

Beef Burger	Gruyere, mustard, ketchup, brioche sesame bun, fat chips aioli and pickle	32.00
● Grilled Chicken Burger	Tomato, lettuce, red onion, brioche sesame bun, fat chips aioli and mayonnaise	25.00
● Tuna Burger	Zingy tuna patty, rocket, brioche sesame bun, fat chips aioli, ketchup and tomato	24.00

LARGE PLATES

● Quesadilla	Chicken, mushroom, cheese, guacamole	28.00
● Macaroni Cheese 🥬🧑	Spiral pasta, cheddar cheese, mustard, parmesan	25.00
● Beef Satay	Beef skewers, jasmine rice, peanut sauce	26.00
Fisherman's Basket	Battered fish, calamari, prawns, scallops, house tartar	30.00
● Tandoori Chicken Wrap	Baby spinach, red onion, cherry tomato, raita	25.00
● Lehsuni Dal	Yellow lentil stew and rice	28.00
Chicken Biryani	Chicken biryani served with raita and mint sauce	35.00
● Mutter Paneer	Paneer (cheese) with peas and tomato sauce and rice	28.00
● Lamb Curry	Indian style lamb curry cooked in garam masala and yoghurt with basmati rice	28.00

PIZZAS

● Margarita 🥬	Tomato, cheese, oregano	20.00
● Mushroom 🥬	Tomato, cheese, garlic	25.00
● Roast Chicken	Tomato, cheese, bell peppers, olives	28.00
● Hawaiian ◆	Tomato, cheese, pineapple, ham	28.00
● Tuna 🌶️🧑	Tomato, cheese, chili, Spanish onion, basil	27.00
● Vegetarian 🥬	Tomato, cheese, mushrooms, onions, olives, bell peppers	20.00

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Marinara	Tomato, cheese, mix seafood, garlic, oregano	32.00
Mexicana 🌶️	Tomato, cheese, hot salami, Spanish onion, bell peppers and chili	30.00
● Tandoori	Tomato, tandoori marinated chicken, baby spinach, cashew shallots, cheese and yogurt	28.00
Meat Lovers' 🌶️🔹	Tomato, cheese, ham, hot salami, bacon	32.00

DESSERTS

● Ice Cream Sandwich	Vanilla ice cream, biscuits, chocolate hazelnut	15.00
● Banana Split	Banana, chocolate sauce, vanilla ice cream, almonds	15.00
● New York Cheesecake	Mix berries and pistachio	15.00
● Gulab Jamun	Sweet dumplings of condensed milk served with a scoop of vanilla ice cream	15.00
● Gajar Halwa	Indian carrot pudding, cardamom, raisin, cashew nut, pistachio	15.00
● Seasonal Local Fruits	Drizzled passion fruit, fresh mint	15.00

SWEET WINES & DIGESTIVE

NV Lutzville Natural Sweet White - (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland – Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00

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