



Middle East

Cold mezze

30

- Muhammara (N) (V)

Bread crumbs, chili paste, tahini, pomegranate syrup, cashew nuts
- Marinated olives with fresh za’atar salad (N) (V) (G)

Onion, tomato, walnuts, pomegranate syrup, roasted cumin dressing
- Halloumi cheese rocca salad (V) (G)

Onion, tomato, lemon dressing and sumac powder
- Hummus (N) (G)

Chickpeas, minced lamb, pine nuts, tahini
- Mutabal (V) (G)

Smoked grilled eggplant, tahini, pomegranate seeds
- Tabouleh (V) (G)

Finely chopped parsley leaves, mint, tomato, burghul, lemon, olive oil
- Fattoush (V)

Cucumber and tomato salad, lettuce, toasted Arabic bread, pomegranate dressing
- Vine leaves (V) (G)

Filled with rice, tomatoes, mint, parsley

Hot mezze

- Fried beef kibbeh (N)

Minced beef, pine nuts, burghul dumplings

40
- Cheese burak (V)

Akawi cheese wrapped in pastry filo dough

40
- Lamb sambousek (N)

Deep-fried pastry filled with lamb and pine nuts

40
- Spinach fatayer (V) (N)

Deep-fried pastry with spinach, onion, pine and pomegranate seeds

40
- Lamb arayes

Minced lamb, tomato, mint, Arabic bread

45
- Toshka arayes

Minced lamb, halloumi and cheddar cheese grilled sandwich

45

Side dishes

- Grilled vegetables (V) (G)

25
- French fries (V) (G)

25
- Saffron rice (V) (G)

25
- Potato harra (V) (G)

Chili paste fried potatoes, garlic, coriander

25

Main Courses

- Chicken shish taouk

Lemon-garlic marinated corn-fed chicken, pita bread, mixed greens

80
- Lamb kofta (G)

Minced lamb, spicy tomato sauce, arugula salad, lemon dressing

95
- Lamb chops (G)

Grilled lamb chops, eggplant paste, herbs, harissa sauce

155
- Seabass saiyadiah (G)

Pan-seared seabass fillet, basmati rice, crispy onion and raisins

175



Indian

- Aloo tikki (N)

Pan-seared stuffed potatoes with dry nuts, sweet curd, tamarind sauce

45
- Sarson paneer tikka (V) (G)

Mustard marinated cottage cheese with bell peppers, cooked in tandoor

60
- Gilafi seekh kebab (G)

Tandoor cooked minced lamb skewer with bell pepper

80
- Jinga kali mirchi (G)

Black pepper and yoghurt marinated prawns, mint coriander, yoghurt sauce, cooked in tandoor

135

- Tawa Prawns (G)

Pan-seared tiger prawns, crushed coriander, black pepper, spicy garam masala

135
- Paneer achari masala (V) (G)

Cottage cheese in pickle flavor, cooked in onion and tomato gravy

50
- Chicken tikka masala (N) (G)

Tandoori chicken thigh tikka, cooked in spicy tomato gravy

85
- Murgh malai tikka (N) (G)

Chicken thigh, cream and cashew nut paste marinated, green cardamom

85
- Kashmiri roganjosh (G)

Lamb leg, tomato and onion gravy, fennel seed

110

- Goan fish curry (G)

Red snapper, coconut milk, tamarind, coriander seed sauce

120
- Murgh biryani (N) (G)

Yoghurt marinated boneless chicken, Indian spices, flavored basmati rice

100
- Lamb biryani (N) (G)

Yoghurt marinated lamb leg, Indian spices, flavored basmati rice

110
- Naan (garlic, plain, butter)

20
- Steamed basmati rice (G)

20
- Tandoori roti

20

International

Feta cheese and watermelon salad (V)	45
Frisée and spinach, minted lemon dressing	
Antioxidant salad (N) (V)	50
Mixed greens, grapes, celery, cucumber, walnuts, apple, blue cheese, mint, red onion, goji berry, pomegranate, honey grain mustard vinaigrette	
Deep fried calamari	55
Pink peppercorn aioli, lime relish	
Beef carpaccio (N)	75
Pickled shallots, cauliflower florets, pesto, Parmesan cheese	
Organic heirlooms (V)	75
Tomato and arugula salad, burrata cheese, aged balsamic	
Charcuterie	95
Goose ham, duck speck, smoked goose breast, beef cecina, beef salmonated, carasau bread, marinated Gaeta olives	

Pizza Pesto (N) (V)	75
Eggplant, feta cheese, tomato datterino	
Margherita pizza (V)	75
Mozzarella di buffala, fresh basil	
Panpizza	85
Rocca leaves, za’atar, halloumi, fresh tomato, smoked turkey ham	
Penne Gragnano arrabbiata sauce (V)	80
Fusilli Amatriciana	90
Tomato sauce, caramelized onion, smoked duck breast	
Seafood spaghetti	135
Homemade pasta, crustacean sauce	
Beef burger	100
Smoked veal bacon, caramelized onions, portobello mushrooms, homemade spicy dip, paprika French fries	

Corn-fed poultry (G)	135
Spit roasted free range chicken, bintje mashed potatoes, lemon juice	
Prime beef rib eye (G)	180
Grilled entrecôte, lemon and tarragon zucchini, French fries, herbs, butter	
Daily market fish (G)	195
Red quinoa and watercress salad, sumac, sherry vinaigrette	
Crab and caviar	600
Alaskan king crab, baby lettuce, quail egg, cocktail sauce, asparagus, avocado, white sturgeon caviar 30g	
2 kg grass fed Irish lamb (G)	800
Artichoke and mushroom à la grecque, barley risotto	
Affinated farmed cheese (N)	90
International artisanal fresh and aged cheese, Balqees honey, dry fruits, raisin, walnuts, crackers	

Pastry shop

Gulab jamun (N)	40
Indian milk dumpling, rose water syrup	
Combava coconut, lychee jelly	45
Mango, sesame ice cream	
Chef David’s mood of the day	45
Daily creation from pastry workshop	
Umm Ali (N)	50
Flaky puff pastry, rose water, sweet milk, whipped cream	
Kunafa roll (N)	50
Pistachio light cream, apricot compote, raspberry sorbet	
Katayef kashta (N)	50
Vanilla peach compote, kulfi ice cream	
Raspberry cream cheese éclair	50
Raspberry jam, light cream cheese, vanilla ice cream	
Dark chocolate cake (N)	55
Hazelnut crisp, milk chocolate chantilly, passion fruit sauce	
Halawiyat Arabia (N)	75
Basboussa, ghoraiebah, mamoul, pistachio bourma, baklava, dates	

Dessert Station

Gelato counter	15 p/scoop
18 flavors waiting for you there	

WAFFLES

American dream (N)	40
Caramelized pecan, whipped cream, maple ice cream, syrup	
Strawberry cream	40
Strawberry jam, fresh strawberry, vanilla ice cream	
Delicious (N)	45
Grated 70% dark chocolate, salted caramel sauce, whipped cream, caramelized peanut, salted caramel ice cream	

CRÊPES

Classic (N)	40
Banana, hazelnut spread, chocolate shavings	
Gluten-free (G)	40
Mango sauce, fresh pineapple, kiwi, strawberry	
Pecans crumble (N)	45
Caramelized apples, pecans crumble, vanilla ice cream chantilly	

Mocktails 45

Pomegranate punch
Fresh ginger, mint, apricot, pomegranate juice
Green cooler
Fresh mint, cucumber, coriander, lemonade
Karkade margarita
Karkade tea, lime juice, sugar syrup
Lassi
Yoghurt based drink with the choice of salt/ sweet/mango

Juice Counter

Red apple, beets, grounded ginger	35
Wheat grass, jicama root, green apple	35
Broccoli, spinach	35
Mixed berries	35
Beets, orange, pineapple, kiwi	35
Apple, celery, cucumber	35

Wine by glass

Sparkling wines

Zonin NV	75
Prosecco, Veneto, Italy	
Brut “Yellow Label” NV	135
Brut Rosé NV	165
Veuve Clicquot Ponsardin, Reims, Champagne, France	
Rosé wine	
Henri Fabre Cuvée	75
Henri Fabre, Provence, France	

White wines

Pinot Grigio	60
Argento, Mendoza, Argentina	
Chardonnay	65
Santa Julia, Mendoza, Argentina	
Moulin de Gassac Classique	65
Mass de Gassas, Pays D’Herault, France	
Sauvignon Blanc Baby Doll	75
Yealand, Malborough, New Zealand	
Chablis	95
Domaine Laroche, Burgundy, France	

Red wines

Merlot Terre Siciliane	60
Cusumano, Sicily, Italy	
Malbec serie A	65
Zuccardi, Mendoza, Argentina	
Rioja, Viña Collada	65
Marques de Riscal, Rioja, Spain	
Pinot Noir Villard	90
Villard, Colchuga Valley, Chile	
Bordeaux Supérieur	80
Château Lagrange les tours, Bordeaux, France	