

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

CLASSICS

ALL-AMERICAN (N) 120

Two eggs any style, crispy breakfast potatoes
Choice of chicken sausages, veal sausages, beef bacon or turkey bacon
Sautéed mushrooms and grilled tomato
Basket of breakfast breads and toast with jams, honey and butter
Fresh juice, choose from orange, grapefruit, pineapple, carrot or watermelon
Freshly brewed coffee, selection of tea or hot chocolate

ARABIAN SUNRISE (N) 120

Classic Shakshouka Egg
Hummus and Labneh
Foul Madammes with condiments
Basket of fresh Arabic bread
Marinated olives, sliced cucumbers and tomatoes
Fresh juice, choose from orange, grapefruit, pineapple, carrot or watermelon
Choice of Arabic coffee, fresh brewed coffee, tea or hot chocolate

CONTINENTAL (N) 120

Choice of Fresh juice and seasonal fruits
Basket of breakfast breads and toast with jams, honey and butter
Fresh juice, choose from orange, grapefruit, pineapple, carrot or watermelon
Low fat or full fat yoghurt parfait with granola and fruit compote
Freshly brewed coffee, selection of tea or hot chocolate

BOMBAY BREAKFAST (N) 120

Masala Omelet
Choice of paratha, aloo or plain
Kheema mutter or Aloo mutter
yoghurt and pickle
Choice of jeera lassi or mango lassi
Fresh juice, choose from orange, grapefruit, pineapple, carrot or watermelon
Freshly brewed coffee, selection of tea or hot chocolate

HEALTHY START (N) 120

Egg white Omelet
All bran cereal or Bircher Muesli with low fat or full fat yoghurt
Sliced seasonal fruits or fruit salad with cottage cheese
Basket of multi-grain breads and brown toast with jams, honey and butter
Fresh juice, choose from orange, grapefruit, pineapple, carrot or watermelon
Choice of fresh brewed coffee, tea or herbal infusions

FRUITS, CEREALS AND YOGHURTS

BIRCHER MUESLI (N) 44

Rolled oats, toasted coconut, grated apple, cinnamon and apricots

TRADITIONAL OATMEAL 38

Cinnamon, raisins and brown sugar
Add fresh banana 10

HOME-MADE GRANOLA (464 CAL) (H) (N) 38

Rolled oats, nuts, honey, raisins, dates
Low fat or full fat yoghurt

LOW FAT VANILLA YOGURT (284 CAL) (H) 31

Mixed berry compote

NOTE: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

(D) Contains Dairy (E) EGGS (G) Gluten Free (N) Contains Nuts
(S) SOYA (SF) Contains Shellfish (H) Healthy (V) Vegetarian

FROM THE BAKERY

BASKET OF BREAKFAST PASTRIES (N) 50

House-made croissant, pain au chocolate, Danish pastries, muffins and warm rolls
Assorted jams, honey and butter

BASKET OF TOAST (N) 38

Rye bread, 5 grain bread, whole meal bread or white bread
Assorted jams, honey and butter

BASKET OF ARABIC BREADS (N) 50

House-made zaatar croissant, cheese manakish, Arabic breads and warm rolls
Assorted jams, honey and butter

SWEET START

CLASSIC BUTTERMILK PANCAKES 50

Real maple syrup and butter
Banana add 10
Make them blueberry add 12

AMERICAN STYLE WAFFLES 55

Berry compote, caramel butter sauce, vanilla cream

CRUNCHY FRENCH TOAST 55

Brioche bread coated with Cornflakes
Real maple syrup, banana and strawberry "salad"

EGG COOKERY

TWO EGGS ANY STYLE 50

Choice of chicken sausages, veal sausages, beef bacon or turkey bacon
Sautéed mushrooms and grilled tomato

BUILD-AN-OMELET 60

Choice of fillings:
Turkey ham, beef bacon, veal or chicken sausage
Tomatoes, onions, mushrooms, green onions and fresh herbs, chili peppers
Aged cheddar, shredded jack

AVOCADO BENEDICT 75

Poached eggs, avocado smash, toasted English muffin, hollandaise
Grilled tomato "salsa"

EGG WHITE FRITTATA (308 CAL) (H) 75

Goat cheese, fresh herb, tomatoes, and baby spinach
Sautéed mushrooms and grilled tomato

SHAKSHOUKA 75

Baked eggs in tomato and chili pepper
Salted feta, olive oil
Arabic bread

EGGS BENEDICT 65

Poached eggs, turkey bacon, toasted English muffin, hollandaise

MASALA OMELET 60

Three egg omelet with tomatoes, onions and fresh coriander

INDIVIDUAL CHOICES & SIDES

YOGURT WITH SEASONAL FRESH FRUIT 35

BOWL OF FRESH FRUIT SALAD 40

BREAKFAST POTATOES 25

SINGLE FREE RANGE EGG 15

CHICKEN OR VEAL SAUSAGES 25

BEEF OR TURKEY BACON 25

BAKED BEANS 25

ALL DAY DINING

SERVED DAILY FROM 11:00 AM – 11:00 PM

SOUPS

VEGETABLE BARLEY SOUP (V) (H) 50
Vegetable stock, Barley, Carrots

SHORBAT ADDAS 40
Arabic style lentil soup, lemon, croutons

STARTERS

CHILI AND GARLIC CALAMARI 50
Fried squid with cucumber and herb salad, dipping sauce

THE MIDDLE EASTERN MEZZEH (N) 75
Selection of 4 cold mezzeh and 2 hot mezzeh
Arabic bread

INDONESIAN STYLE CHICKEN SATAY 60
Peanut sauce, Asian pickles, prawn crackers

FALAFEL 45
Grilled pita, tahini, garlic sauce, mixed pickles, jar jeer

FROM THE GARDEN

CAESAR SALAD 45
Romaine hearts, parmesan shavings, croutons, Caesar dressing
with grilled chicken add 15
with grilled shrimp add 25

CALIFORNIA COBB SALAD 50
Romaine, grilled chicken, egg, blue cheese, tomatoes and beef bacon
Avocado green goddess dressing

FATTOUSH SALAD (V) (H) 45
Lettuce, tomato, cucumber, radish, pomegranate and olive oil

PEAR AND ROCKET SALAD (N) (V) (H) 50
Hazelnut vinaigrette, parmesan cheese, hazelnuts and extra virgin olive oil

HAND-CRAFTED SIGNATURES

All sandwiches and burgers served with your choice of French fries or side salad

THE ALL-AMERICAN BURGER 85
Angus beef, beef bacon, cheddar cheese, lettuce and tomato

CRISPY CHICKEN BURGER 75
Crispy chicken breast, chipotle mayonnaise, pepper jack cheese, lettuce, tomato

FALAFEL BURGER 65
Pepper-jack cheese, lettuce, tomato, onion, velocity sauce

CLASSIC CLUB SANDWICH 75
Toasted triple decker, chicken breast, beef bacon,
egg, lettuce, tomato and mayonnaise

GRILLED VEGETABLE PANINI SANDWICH 65
Beetroot moutabel, Mediterranean roasted vegetables,
basil pesto, mozzarella cheese

CHEF'S SIGNATURES

FISH AND CHIPS 90
Crispy Fish Fillet, tartar sauce, lemon wedge

CHICKEN SHISH TAWOOK AND QUINOA BOWL 75
Red Onion, Parsley, Cucumber, Hummus, Tahini, Feta Cheese
Make it Vegetarian with Falafel 60

NASI GORENG BOWL 85
Prawns fried rice, chicken satay, peanut sauce
Crispy onion, fried egg

THE GRILL

With your choice of 1 side and 1 sauce

8OZ/220G US BEEF TENDERLOIN 225

AUSTRALIAN LAMB CHOPS 163

GRILLED ½ CHICKEN 95

NORWEGIAN SALMON FILLET 150

GULF PRAWNS- 5 PC 120

INSPIRED SIDES 20

SIMPLE BUTTERY MASHED POTATOES

SEA-SALTED FRENCH FRIES

STEAMED VEGETABLES

LOCAL ROCCA AND PARMESAN SALAD

GARDEN SALAD

STEAMED RICE

PARATHA

INSPIRED SAUCES 20

PEPPER SAUCE

MUSHROOM SAUCE

RED WINE SAUCE

HOLLANDAISE

GARLIC AND HERB BUTTER

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PASTA

CHOICE OF PASTA 75/85

Penne, Spaghetti, or Whole Wheat Shell Pasta
Tomato-basil sauce (V), Bolognese, Carbonara, Pesto (N)

BAKED GNOCCHI (V) 85

Tomato basil sauce, fresh mozzarella, roasted cherry tomatoes

BRICK OVEN PIZZA

CLASSIC MARGHERITA (V) 60

Tomato, basil, mozzarella

FOUR CHEESE (V) 65

Roquefort, cheddar, parmesan, mozzarella, rocket leaves, garlic oil

THE CHICAGO 70

Beef pepperoni, Sujuk sausage, mushrooms, cheese blend

PERSIAN PIZZA 75

Sujuk sausage, feta cheese, red onions, tomato sauce, fresh mozzarella cheese

INDIAN

All Indian dishes are served with steamed rice, pickles and poppadum

DAHL MAKHANI (V) 65

Slow stewed black lentils, tomatoes, butter, cream

BUTTER CHICKEN 95

Boneless chicken pieces, tomatoes, fresh cream

PANEER MAKHANWALA (V) 85

Cottage cheese, tomato, dried fenugreek, cream

CHICKEN BIRYANI 95

Chicken, basmati rice, home spice blend, brown onion, raita

MUTTON BIRYANI 110

Pot sealed lamb, basmati rice, cardamom, saffron, brown onion, raita

ARABIC FAVORITES

All Arabic dishes are served Arabic bread and pickles

ARABIC MIXED GRILL 150

Lamb chops, kofta, kebab, shish Tawook, oriental rice or French fries

SEAFOOD MIXED GRILL 200

Omani lobster, calamari, salmon, sea bass, shrimps, bewas salad

LAMB OUZI 125

Slow cooked lamb, roasted nuts and raisins, yogurt

DESSERT

TRADITIONAL UMM ALI (N) 40

Puff pastry, almonds, pistachios, cream, sugar, vanilla, raisins

NEW YORK STYLE CHEESE CAKE 40

Berry compote

SOFT CHOCOLATE FUDGE CAKE (N) 40

Chocolate mud cake, hazelnut praline cream, salted dulce de leche

TROPICAL FRUIT PLATE (H) 30

With a hint of lime

2 SCOOPS OF ICE CREAM 30

Chocolate, vanilla bean or strawberry

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LITTLE CHEFS

For our tiny chefs that are 12 and under

BREAKFAST MENU

FROM 6:00 AM – 11:00 AM

FRESH FRUIT PLATE (H) (91 CAL) 30

Selection of fresh fruits

SELECTION OF CEREAL 35

Choice of Cornflakes, Frosties, Coco Pops, Rice Crispies, All Bran

Low fat, full fat yoghurt, whole or skim milk

Add fresh banana 10

BIRCHER MUESLI (N) 40

Rolled oats, toasted coconut, grated apple, cinnamon and apricots

TRADITIONAL OATMEAL 38

Cinnamon, raisins and brown sugar

Add fresh banana 10

LITTLE CHEF GRANOLA PARFAIT 38

Mango yoghurt, granola, smashed bananas, toasted coconut, dark chocolate chips

TWO EGGS ANY STYLE 40

Choice of chicken sausages, veal sausages, beef bacon or turkey bacon

Breakfast potatoes

CLASSIC SHORT STACK BUTTERMILK PANCAKES 45

Real maple syrup and butter

Add banana 10

Make them blueberry 12

AMERICAN STYLE KIDS WAFFLES 45

Berry compote, caramel butter sauce, vanilla cream

ALL DAY DINING

FROM 11:00 AM – 11:00 PM

SANDWICHES

All served with French fries, side salad or sweet potato fries

TURKEY HAM AND CHEESE 35

CLASSIC PBJ (PEANUT BUTTER AND STRAWBERRY JELLY) 30

TOASTED CHEESE AND TOMATO (V) 35

SOUP

TOMATO AND BASIL (V) 30

Perfect match for toasted cheese sandwich!

BIGGER BITES

HOUSE-MADE CRISPY CHICKEN BITES 40

French fries or side salad

NORWEGIAN SALMON 48

Steamed vegetables, mashed potatoes

HOUSE-MADE FISH "STICKS" 40

French fries or side salad

TINY CHEF BURGER 40

French fries or side salad

Add cheese 10

GRILLED CHICKEN BREAST 40

French fries or side salad

PENNE PASTA 40

Tomato basil sauce, butter and cheese or Bolognese

FRIED RICE 40

Chicken or vegetable

PIZZA MARGHERITA 40

Tomato basil sauce, mozzarella

SWEET BITES

CHOCOLATE BROWNIE (N) 30

Vanilla ice cream, chocolate sauce

BANANA SPLIT (N) 30

3 mini scoops of ice cream, chocolate sauce, whipped cream

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OVERNIGHT MENU

SERVED DAILY FROM 11:00 PM – 6 :00AM

ALL NIGHT BREAKFAST

TWO EGGS ANY STYLE 50

Choice of chicken sausages, veal sausages, beef bacon or turkey bacon
Sautéed mushrooms and grilled tomato

SOUPS

VEGETABLE BARLEY SOUP (V) (H) 50

Vegetable stock, Barley, Carrots

STARTERS

CHILI AND GARLIC CALAMARI 50

Fried squid with cucumber and herb salad, dipping sauce

THE MIDDLE EASTERN MEZZEH (N) 75

Selection of 4 cold mezzeh and 2 hot mezzeh
Arabic bread

FROM THE GARDEN

CAESAR SALAD 45

Romaine hearts, parmesan shavings, croutons, Caesar dressing
with grilled chicken add 15
with grilled shrimp add 25

FATTOUSH SALAD (V) (H) 45

Lettuce, tomato, cucumber, radish, pomegranate and olive oil

HAND-CRAFTED SIGNATURES

All sandwiches and burgers served with your choice of French fries or side salad

THE ALL-AMERICAN BURGER 85

Angus beef, beef bacon, cheddar cheese, lettuce and tomato

CLASSIC CLUB SANDWICH 75

Toasted triple decker, chicken breast, beef bacon,
egg, lettuce, tomato and mayonnaise

GRILLED VEGETABLE PANINI SANDWICH 65

Mediterranean roasted vegetables, basil pesto, mozzarella cheese

CHEF'S SIGNATURES

CHICKEN SHISH TAWOOK AND QUINOA BOWL 75

Red Onion, Parsley, Cucumber, Hummus, Tahini, Feta Cheese
Make it Vegetarian with Falafel 60

FISH AND CHIPS 90

Crispy Fish Fillet, tartar sauce, lemon wedge

PASTA

CHOICE OF PASTA 75/85

Penne, Spaghetti, or Whole Wheat Shell Pasta
Tomato-basil sauce (V), Bolognese, Carbonara, Pesto

INDIAN

All Indian dishes are served with steamed rice, pickles and poppadum

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Slow stewed black lentils, tomatoes, butter, cream

BUTTER CHICKEN 95

Boneless chicken pieces, tomatoes, fresh cream

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Cottage cheese, tomato, dried fenugreek, cream

CHICKEN BIRYANI 95

Chicken, basmati rice, home spice blend, brown onion, raita

MUTTON BIRYANI 110

Pot sealed lamb, basmati rice, cardamom, saffron, brown onion, raita

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Berry compote

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Chocolate mud cake, hazelnut praline cream, salted dulce de leche

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