



The Restaurant excels at both buffet style, à-la carte menus and set menus thanks to creative international and local techniques and ingredients. Let your palate be your guide as you select from a deep menu of global fare and seasonal specialties (including local and international favourites, Arabic Mezzeh and seasonal fare). All are served à-la carte, and are perfectly paired with an exceptional wine selection, or craft cocktails (and mocktails). The Restaurant also excels at delicious local breakfasts — offering not just classic early-morning favourites, but also the finest coffee and tea selections.



LATE DINNER

SALAD

TRADITIONAL CAESAR SALAD ^S ^N 450

Romain Lettuce | Caesar Dressing | Croutons
Sun-Dried Tomato | Capers | Parmesan Flakes | Pine Nuts

BEETROOT QUINOA TABBOULEH ^V ^{GF} 350

Parsley | Quinoa | Avocado | Beetroot | Mint
Tomatoes | Citrus Dressing

ITALIAN

PENNE ARRABIATA ^L 400

FETTUCCHINI MUSHROOM CREAM ^L 500

SPAGHETTI BOLOGNESE ^L 550

BURGERS & WRAPS

SHAWARMA WRAP ^L 450

Marinated Chicken | Bread Wrap | Garlic Mayo
Cucumber Pickled | French Fries

CHEDI BURGER ^L 700

Prime Beef | Avocado | Tomato | Iceberg Lettuce
American Cheddar Cheese | Jalapeno
Cajun Mayo | Caramelized Onion | French Fries

THE GRILL

BEEF - TENDERLION 1250

TIGER PRAWNS 1100

THE SALMON 950

SOUS VIDE CHICKEN BREST 550

All dishes served with french fries and grilled vegetables sauce
Green peppercorn sauce | mushroom sauce | lemon butter

DESSERTS

CHOCOLATE DOME 400

Vanilla Cream | Almond - Cinnamon Crumble
Milk Chocolate Sauce

NEW YORK CHEESECAKE ^L ^N 400

Strawberry Coulis | Chocolate Tuille

^{GF} Gluten Free ^S Seafood ^N Nuts ^V Vegetarian ^L Lactose ^V Vegan

All prices include service charge and governmental tax.

