

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.



BREAKFAST A LA CARTE

BAKER'S BASKET (V) (L) (N)

Toast | Soft Bread Roll | Multi-Cereal Bread
Croissants | Danish Pastries | Muffins | Butter

300

PORRIDGE (V) (L)

Oatmeal | Milk | Honey | Raisins | Cinnamon

250

ORGANIC GREEK YOGHURT (V) (L)

Greek Yoghurt | Pomegranate | Mint | Honey

250

BIRCHER MUESLI (V) (L) (N)

Muesli | Nuts | Green Smith Apples | Honey

300

PEACH SALAD (GF) (V) (N)

Organic Spinach | Grilled Peach | Avocado | Tofu Cheese
Crushed Pistachio | Fresh Mint

400

FRESH LETTUCE SALAD (GF)

Fresh Lettuce | Organic Spinach | Rucola Leaves | Cherry Tomato
Avocado Slice | Smoked Salmon | Olives

350

CEREAL (V)


YOUR CHOICE OF

Corn Flakes | Bran Flakes | Rice Crisps
Coco Pops | Muesli | Granola
Frosties | Gluten-Free Cereal | Hot or Cold Milk

200

(GF) Gluten Free (S) Seafood (N) Nuts (V) Vegetarian (L) Lactose (V) Vegan

All prices include service charge and governmental tax.





MORNING TREAT

CHEESE PLATTER ^{GF} ^N ^V

Selection of International and Arabic Cheeses | Grapes | Nuts

400

FOUL MEDAMMES ^V ^{GF}

Local Fava Beans | Tomato | Onion | Parsley
Olive oil | Lemon juice

250

FALAFEL ^V ^N ^L

Chickpeas | Coriander | Onion | Sesame Seeds
Tahina Sauce | Arabic Pickle | Arabic Bread

230

FARM EGGS

BENEDICT ^L

English Muffin | Poached Eggs | Smoked Salmon
Spinach | Hollandaise

550

WHITE OMELET ^V ^{GF}

Egg White | Steamed Asparagus | Mushrooms

400

SHAKSHUKA ^V ^{GF}

Tomato Garlic Ragu | Eggs | Parsley | Extra Virgin Olive Oil

300

EGYPTIAN TASTE ^{GF}

Basterma | Eggs | Quraish Cheese

350

EGGS CHOICE **350**

Omelet | Soft-Boiled | Hard-Boiled
Sunny Side Up | Fried | Scrambled | Poached

Served with condiments as per your wish:
Cheese | Tomato | Mushroom | Turkey Ham | Olives
Bell Pepper | Parsley | Onion
Beef Bacon | Chicken Sausage | Croquettes



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

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SWEET SURPRISE

PANCAKES (V) (L)

Maple Syrup | Berry Compote | Chantilly Cream

300

WAFFLES (V) (L)

Maple Syrup | Berry Compote | Chantilly Cream

350

FRENCH TOAST (V) (L)

Vanilla Sauce | Strawberry Compote | Chantilly Cream

350

CHILLED SEASONAL SLICED FRUIT (V)

300

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SALADS

TRADITIONAL CAESAR SALAD (S) (N)

Romain Lettuce | Caesar Dressing | Croutons | Sun-Dried Tomatoes
Capers | Parmesan | Beef Bacon | Pine Nuts

450

SMOKY MOUTABAL (GF) (N) (L)

Grilled Smoked Eggplant Purée | Tahini
Minced Beef | Onions Tomato Sauce | Toasted Almonds

450

BEETROOT QUINOA TABBOULEH (V) (GF)

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

350

RUCOLA SALAD (V) (N) (GF)

Roasted Pine Nuts | Rucicola Laves
Cherry Tomatoes | Avocado | Balsamic Dressing

300

ADD TO YOUR SALAD

Grilled Shrimp **300** | Smoked salmon **350**
Grilled Chicken **250**

APPETIZERS

FATTET BATINJEIN (V) (N) (L)

Fried Eggplant | Pomegranate Molasses | Parsley | Yoghurt
Fried Bread | Melted Butter | Almonds

350

COLD MAZZEH (V) (N) (L)

Hummus | Alraahib | Muhammara | Kashak Libanh
Warm Homemade Pita Bread

350



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PASTA AND RISOTTO

RIGATONI SALSA ROSA (L)

Chicken | Rigatoni Pasta | Creamy Tomato Sauce
Ricotta Cheese | Sundried Cherry Tomatoes

500

TRIO FUNGI RISOTTO (V) (L) (GF)

Shaved Parmesan | Basil Oil | Mushroom's

550

BURGERS & WRAPS

SHAWARMA WRAP (L)

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

450

CHEDI BURGER (L)

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

700

OPEN-FACE STEAK SANDWICH (L)

Prime Beef | Truffle Mayo | Cheese | Caramelized Onions |
Mushrooms | Home-Made Pickles | Cheese Fries

800

VEGAN BURGER (V)

Plant Based Patties | Cherry Tomato | Onion Jam
Vegan Cheese | Avocado | Iceberg salad | Tahini | French Fries

750

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THE GRILL

BEEF -TENDERLOIN
1250

TIGER PRAWNS
1100

SEABASS FILLET
700

THE SALMON
950

SOUS-VIDE CHICKEN BREAST
550

All Dishes Served with French Fries and Grilled Vegetables

SIDES

French Fries - **200**

Mashed Potatoes - **200**

Creamy Spinach - **300**

Sautéed Wild Mushrooms - **300**

SAUCES

Demi-glace Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

DESSERTS

CHOCOLATE DOME

Vanilla Cream | Almond - Cinnamon Crumble
Milk Chocolate Sauce

400

NEW YORK CHEESECAKE (L) (N)

Strawberry Coulis | Chocolate Tuille

350

SLICED SEASONAL FRUITS (V)

300



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