



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 <sup>S</sup> <sup>N</sup> 450

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

#### BEETROOT QUINOA TABBOULEH <sup>V</sup> <sup>GF</sup> 300

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

### ITALIAN

#### PENNE ARRABIATA <sup>L</sup> 350

#### FETTUCCHINI MUSHROOM CREAM <sup>L</sup> 400

#### SPAGHETTI BOLOGNESE <sup>L</sup> 450

### BURGERS & WRAPS

#### SHAWARMA WRAP <sup>L</sup> 400

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

#### CHEDI BURGER <sup>L</sup> 600

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

### THE GRILL

#### BEEF - TENDERLION 1300

#### TIGER PRAWNS 900

#### THE SALMON 800

#### SOUS VIDE CHICKEN BREST 500

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

### DESSERTS

#### CHOCOLATE DOME 300

Vanilla Cream | Almond - Cinnamon Crumble  
Milk Chocolate Sauce

#### NEW YORK CHEESECAKE <sup>L</sup> <sup>N</sup> 300

Strawberry Coulis | Chocolate Tuille

<sup>GF</sup> Gluten Free <sup>S</sup> Seafood <sup>N</sup> Nuts <sup>V</sup> Vegetarian <sup>L</sup> Lactose <sup>V</sup> Vegan

All prices include service charge and governmental tax.

