



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

Toast | Soft Bread Roll | Multi-Cereal Bread
Croissants | Danish Pastries | Muffins | Butter
400

PORRIDGE

Oatmeal | Milk | Honey | Raisins | Cinnamon
350

ORGANIC GREEK YOGHURT

Greek Yoghurt | Pomegranate | Mint | Honey
350

BIRCHER MUESLI

Muesli | Nuts | Green Smith Apples | Honey
400

PEACH SALAD

Organic Spinach | Grilled Peach | Avocado | Tofu Cheese
Crushed Pistachio | Fresh Mint
500

FRESH LETTUCE SALAD

Fresh Lettuce | Organic Spinach | Rucola Leaves | Cherry Tomato
Avocado Slice | Smoked Salmon | Olives
450

CEREAL

YOUR CHOICE OF

Corn Flakes | Bran Flakes | Rice Crisps
Coco Pops | Muesli | Granola
Frosties | Gluten-Free Cereal | Hot or Cold Milk
300



 Gluten Free  Seafood  Nuts  Vegetarian  Lactose  Vegan

All prices include service charge and governmental tax.



MORNING TREAT

CHEESE PLATTER

Selection of International and Arabic Cheeses | Grapes | Nuts
550

FOUL MEDAMMES

Local Fava Beans | Tomato | Onion | Parsley
Olive oil | Lemon juice
250

FALAFEL

Chickpeas | Coriander | Onion | Sesame Seeds
Tahina Sauce | Arabic Pickle | Arabic Bread
250

FARM EGGS

BENEDICT

English Muffin | Poached Eggs | Smoked Salmon
Spinach | Hollandaise
550

WHITE OMELET

Egg White | Steamed Asparagus | Mushrooms
400

SHAKSHUKA

Tomato Garlic Ragu | Eggs | Parsley | Extra Virgin Olive Oil
300

EGYPTIAN TASTE

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



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SWEET SURPRISE

PANCAKES


Maple Syrup | Berry Compote | Chantilly Cream
400

WAFFLES

Maple Syrup | Berry Compote | Chantilly Cream
450

FRENCH TOAST

Vanilla Sauce | Strawberry Compote | Chantilly Cream
450

CHILLED SEASONAL SLICED FRUIT 
450



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SALADS

TRADITIONAL CAESAR SALAD

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

500

SMOKY MOUTABAL

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

745

BEETROOT QUINOA TABBOULEH

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

475

RUCOLA SALAD

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

400

ADD TO YOUR SALAD

Grilled Shrimp 350 | Smoked salmon 450

Grilled Chicken 300

APPETIZERS

FATTET BATINJEIN

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

475

COLD MAZZEH

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

500



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PASTA AND RISOTTO

RIGATONI SALSA ROSA

Chicken | Rigatoni Pasta | Creamy Tomato Sauce
Ricotta Cheese | Sundried Cherry Tomatoes
750

TRIO FUNGI RISOTTO

Shaved Parmesan | Basil Oil | Mushroom's
750

BURGERS & WRAPS

SHAWARMA WRAP

Marinated Chicken | Bread Wrap | Garlic Mayo
Pickled Cucumber | French Fries
600

CHEDI BURGER

Prime Beef | Avocado | Tomato | Iceberg Lettuce |
American Cheddar Cheese | Jalapeno
Cajun Mayo | Caramelized Onion | French Fries
900

OPEN-FACE STEAK SANDWICH

Prime Beef | Truffle Mayo | Cheese | Caramelized Onions |
Mushrooms | Home-Made Pickles | Cheese Fries
995

VEGAN BURGER

Plant Based Petties | Cherry Tomato | Onion Jam
Vegan Cheese | Avocado | Iceberg salad | Tahini | French Fries
995

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THE GRILL

BEEF -TENDERLOIN
1500

TIGER PRAWNS
1450

SEABASS FILLET
900

THE SALMON
1300

SOUS-VIDE CHICKEN BREAST
750

All Dishes Served with French Fries and Grilled Vegetables

SIDES

French Fries - 250

Mashed Potatoes - 250

Creamy Spinach - 350

Sautéed Wild Mushrooms - 350

SAUCES

Demi-glace Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

DESSERTS

CHOCOLATE DOME

Vanilla Cream | Almond – Cinnamon Crumble
Milk Chocolate Sauce

550

NEW YORK CHEESECAKE

Strawberry Coulis | Chocolate Tuille

500

SLICED SEASONAL FRUITS

450



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