



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

250

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

250

PEACH SALAD (GF) (V) (N)

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

320

FRESH LETTUCE SALAD (GF)

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

350

CEREAL – YOUR CHOICE OF: (V)

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

350

FOUL MEDAMMES ^Y ^{GF}

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

200

FALAFEL ^Y ^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

450

WHITE OMELET ^V ^{GF}

Egg White, Steamed Asparagus | Mushrooms

300

SHAKSHUKA ^V ^{GF}

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

250

EGYPTIAN TASTE ^{GF}

Basterma | Eggs | Quraish Cheese

250

EGGS CHOICE **250**

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 ^Y 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

300

FRENCH TOAST (V) (L)

Vanilla sauce | Strawberry Compote | Chantilly Cream

250

CHILLED SEASONAL SLICED FRUIT (V)

250

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SALADS

TRADITIONAL CAESAR SALAD (S) (N)

Baby Gem Lettuce | Caesar Dressing | Croutons
Sun-Dried Tomatoes | Capers | Parmesan Flakes | Pine nuts
400

SMOKY MOUTABAL (GF) (N) (L)

Grilled Smoked Eggplant Puree | Tahini | Cream Cheese
Minced Beef | Onions & Tomato Sauce | Toasted Almonds
430

BEETROOT QUINOA TABBOULEH (V) (GF)

Parsley | Quinoa | Avocado | Beetroot | Mint
Tomatoes | Citrus Dressing
300

RUCOLA SALAD (V) (N) (GF)

Rucola Leaves | Roasted Pine Nuts | Cherry Tomatoes
Avocado | Balsamic Dressing
300

ADD TO YOUR SALAD

Grilled Shrimp **200** | Smoked salmon **250**
Grilled Chicken **150**

APPETIZERS

FATTET BATINJEIN (V) (N) (L)

Fried Eggplant | Pomegranate Molasses | Parsley | Yogurt
Tahina | Fried Bread | Melted Butter | Almonds
350

COLD MAZZEH (V) (N) (L)

Hummus | Al rahib | 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)

Arborio Rice, | Mushrooms | Shaved Parmesan
Basil Oil | Mushrooms Chips

500

BURGERS & WRAPS

SHAWARMA WRAP (L)

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

400

THE CHEDI BURGER (L)

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

600

OPEN-FACE STEAK SANDWICH (L)

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

650

VEGAN BURGER (V)

Plant Based Petties, Cherry Tomato and Onion Jam,
Vegan Cheese, Avocado, Iceberg salad, Tahina, French Fries

600

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THE GRILL

US ANGUS BEEF – TENDERLOIN
1300

US ANGUS BEEF – RIBEYE
1300

TIGER PRAWNS
900

SEABASS FILLET
600

NORWEGIAN SALMON
800

SOUS-VIDE CHICKEN BREAST
500

All grilled main courses include one side dish
and one sauce of your choice

SIDES

French Fries - **150**

Mashed Potatoes - **150**

Sweet Potato Fries - **150**

Creamy Spinach - **200**

Sautéed Wild Mushrooms - **200**

SAUCES

Demi-glace Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

DESSERTS

MANGO KUNafa (L) (N)

Oriental Cream | Sugar Syrup | Pistachio

300

NEW YORK CHEESECAKE (L) (N)

Strawberry Coulis | Chocolate Tuille

300

SLICED SEASONAL FRUITS (V)

250

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