



The Restaurant is known for its exceptional buffet style, à-la carte menus, and set menus that showcase creative international and local techniques and ingredients. Choose from a wide variety of global dishes and seasonal specialties, including local and international favorites, Arabic Mezzeh, and seasonal fare. All dishes are served à-la carte and can be paired with a great selection of wines or craft cocktails.

The Restaurant also offers delicious local breakfast options, including classic favorites and a selection of high-quality coffee and tea.

Let your taste buds guide you through a culinary experience like no other.





BREAKFAST A LA CARTE

BAKER'S BASKET V L N

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

400

PORRIDGE V L

Oat | Milk | Honey | Raisins | Cinnamon

350

ORGANIC GREEK YOGHURT V L

Greek Yoghurt | Mint | Honey

350

BIRCHER MUESLI V L N

Muesli | Nuts | Green Smith Apples | Honey

400

PEACH SALAD GF V N

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

500

FRESH LETTUCE SALAD WITH SMOKED SALMON GF

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

450

CEREAL V

YOUR CHOICE OF

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

300

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
550

FOUL MEDAMMES ^V ^{GF}

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

FALAFEL ^V ^N ^L

Fava Beans | Coriander | Onion | Sesame Seeds
Tahina Sauce | Arabic Pickle | Arabic Bread
250

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 Ragout | 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

400

WAFFLES (V) (L)

Maple Syrup | Berry Compote | Chantilly Cream

450

FRENCH TOAST (V) (L)

Vanilla Sauce | Strawberry Compote | Chantilly Cream

450

CHILLED SEASONAL SLICED FRUIT (V)

450

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

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SALADS

TRADITIONAL CAESAR SALAD (S) (N)

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

600

SMOKY MOUTABAL (GF) (N) (L)

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

600

CHICKEN TERRINE SALAD (L)

Crispy Panko Breaded Chicken Terrine | Basterma Powder
Mix Lettuce | Home Made Ricotta Cheese | Cherry Tomato

650

BEETROOT QUINOA TABBOULEH (V) (GF)

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

475

RUCOLA SALAD (V) (N) (GF)

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

400

ADD TO YOUR SALAD

Grilled Shrimp **350** | Smoked salmon **450**

Grilled Chicken **300**

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

475

BEEF CROQUETTES (L)

Slow cooked beef meat | Cheese | Béchamel Sauce
Spicy Tomato Sauce | Parmesan Cheese

750

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

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PASTA AND RISOTTO

RIGATONI SALSA ROSA (L)

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

750

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

Shaved Parmesan | Basil Oil | Mushroom's

750

BURGERS & WRAPS

SHAWARMA WRAP (L)

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

600

CHEDI BURGER (L)

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

900

OPEN-FACE STEAK SANDWICH (L)

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

995

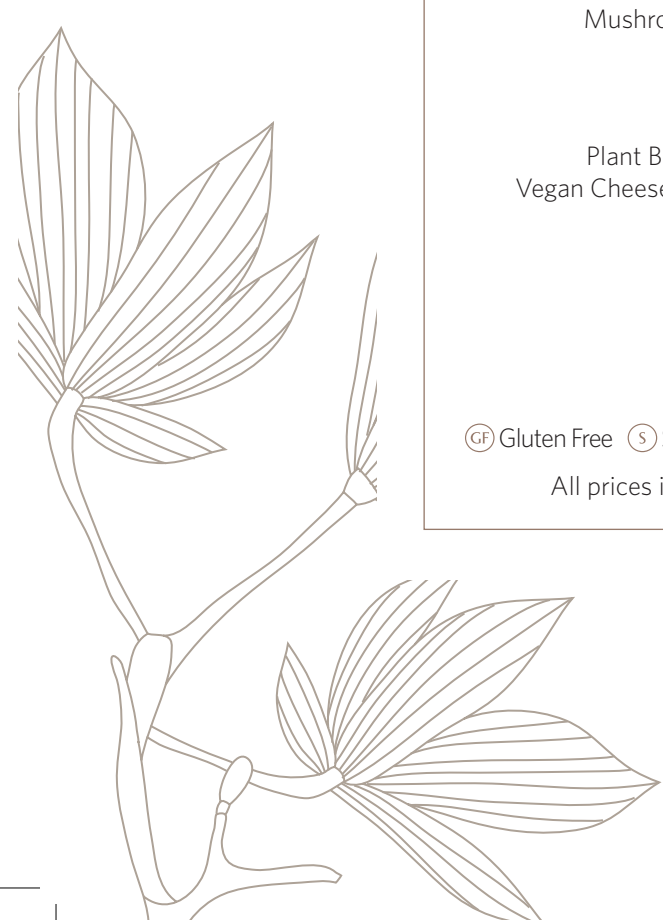
VEGAN BURGER (V)

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

CARROT CAKE

Carrot and Walnuts Sponge

Orange Mascarpone Cream | Cinnamon

475

CHOCOLATE DOME

Vanilla Cream | Almond - Cinnamon Crumble

Milk Chocolate Sauce

550

NEW YORK CHEESECAKE (L) (N)

Strawberry Coulis | Chocolate Tuille

500

SLICED SEASONAL FRUITS (V)

450

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