



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

### TRADITIONAL CAESAR SALAD <sup>S</sup> <sup>N</sup> 400

Baby Gem 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

### FETTUCINI 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

### US ANGUS BEEF – RIBEYE 1000

### TIGER PRAWNS 900

### NORWEGIAN 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

### MANGO KUNafa <sup>L</sup> <sup>N</sup> 300

Oriental Cream | Sugar Syrup | Pistachio

### 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.