



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 Mezze 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.





SALADS

TRADITIONAL CAESAR SALAD (S) (N)

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

HEIRLOOM TOMATO – BURRATA SALAD (V) (GF) (N)

Ruccola-Basil Salsa | Aged Balsamic Glaze | Burrata Cheese | Tomatoes
Sea Salt | Micro Greens | Pine Nuts
550

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 (N) (L) (V)

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

COLD MAZZEH (L) (N) (V)

Hummus | Al rahib | Muhammara | Kashak Libanh
Warm Homemade Pita Bread
350

SMOKY MOUTABAL (GF) (N) (L)

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

GOLDEN HALLOUMI (L) (V)

Deep-Fried Panko Breaded Halloumi Cheese | Spicy Mayo Sauce
380

BEEF CARPACCIO (GF) (L)

Beef Tenderloin | Mushroom Chips | Ruccola | Pickled Onions
| Smoked Dijon Whip | Fresh Micro Herbs
600

SAWDET DJEJ (GF) (L)

Pan-Fried Chicken Liver | Pomegranate Molasses
Parsley | Fresh Cream | Chili Paste
350

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

All prices include service charge and governmental tax.





SOUPS

MUSHROOM SOUP ^(L) ^(V)

Shiitake | Bottom | Porcini Mushrooms | Tortellini Pasta | Truffle Cream
300

CHICKEN ORZO SOUP

Clear Chicken Soup | Slow Cooked Chicken Meat
Fresh Roots Vegetable | Crispy Crouton
280

BISQUE ^(S) ^(L)

Bisque Soup from Local Fresh Crabs | Shrimps | Seabass
420

PASTA AND RISOTTO

BLACK INK SQUID SPAGHETTI ^(S) ^(L)

Black Spaghetti Pasta | Shrimps | Mussels | Calamari
Garlic Herbs | Pesto Cream
600

RIGATONI SALSA ROSA ^(L)

Chicken | Rigatoni Pasta | Creamy Tomato Sauce | Ricotta Cheese
Sundried Cherry Tomatoes
500

TRIO FUNGI RISOTTO ^(V) ^(L)

Arborio Rice | Mushrooms | Shaved Parmesan
Basil Oil | Mushrooms Chips
500

SANDWICHES

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
700

VEGAN BURGER ^(V)

Plant Based Petties | Cherry Tomato and Onion Jam | Vegan Cheese
Avocado | Iceberg salad | Tahini | French Fries
600

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

All prices include service charge and governmental tax.





THE TOUCH OF EGYPT

FATAT MOWZA ^(N)

Lamb Shank | Sour Tomato Ragu | Rice | Crispy Bread | Almonds
650

MULUKHIH BIALJAMBARII ^(S) ^(L)

Jute Leaves Soup | Shrimps | Vermicelli Rice
450

SAYADEYA FISH ^(S)

Catch of the day | tomato | onion | Vermicelli rice
550

MAIN COURSES

THE GRILL

US Angus Beef - Tenderloin

1350

US Angus Beef - Ribeye

1550

Tiger Prawns

900

Seabass Fillet

650

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**

Grilled Green Asparagus - **200**

SAUCES

Demi-glacé Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

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

All prices include service charge and governmental tax.





SPECIAL OFFER

BUZZARA (MONTENEGRIN SEAFOOD SPECIALTY) (L)

Five Spices Sauce | Basil Oil | Gnudi Pasta | Clams
Cherry Tomatoes Confit
700

VEAL TERRINE (N) (L)

Slow Cooked Veal Terrine | Buttery Mille Feuille Potato | Baby carrots
Fresh green Asparagus | Toasted Almonds | Veal Jus
800

DESSERTS

OM ALI (N) (L)

Puff Pastry Dough | Milk | Coconut | Raisins | Mixed Nuts
Baklava Ice Cream
250

CARROT CAKE (N) (L)

Carrot and Walnuts Sponge | Orange
Mascarpone Cream | Cinnamon
320

CHOCOLATE DOME (N) (L)

Vanilla Cream | Almond - Cinnamon Crumble
Milk Chocolate Sauce
350

NEW YORK CHEESECAKE (N) (L)

Strawberry Coulis | Chocolate Tuille
300

PINEAPPLE FRUITY CARPACCIO (V)

Thinly sliced Torched Pineapple | Marinated Seasonal Fruits
Caramelized Pecans
200

ICE CREAM (3 SCOOPS TO CHOOSE)

Vanilla | Chocolate | Caramel | Mango
200



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

All prices include service charge and governmental tax.

