

Starters

Cold Mezzes

Tabbouleh (V)

Hummus (V)

Mouhamara (V) (N)

Vine leaves (N)

Fattoush (V)

Moutabal (V)

Hot Mezzes

Kebbe (N)

Cheese Samboussek (V)

Spinach Fatayer (N)

Lamb Fatayer (N)

Crispy Calamari Rings

Zucchini, sage leaves, tartar sauce

Nachos

Layered tortilla chips, chili con carne, melted cheddar cheese, sour cream and guacamole

Salads

Traditional Caesar Salad

Baby gem leaves

- Add Grilled Local Chicken Fillet

- Add Grilled Gulf Prawns

- Add Smoked Norwegian Salmon

Norwegian Smoked Salmon

Fennel salad and citrus segments

Niçoise Salad

Tuna confit, boiled egg, French beans, baby potato,

Riviera black olive, baby gem leaves, lemon dressing

* Buffalo Mozzarella (V) (N)

Arugula salad, marinated San Marzano tomato,

basil pesto

Sandwiches

All sandwiches are served with your choice of French fries or mixed green salad

* Club Sandwich

Veal bacon, lettuce, mayo, tomato, steamed chicken

breast, hard-boiled egg

* Canadian Lobster Sandwich Roll

Traditional coleslaw, mango

Australian Grilled Wagyu Burger

Beef or cheese burger on sesame bun, grilled

beef bacon, lettuce, tomato, red onion rings and

pickled gherkins

Char-grilled Local Chicken Burger

Marinated eggplant on sesame bun, lettuce, tomato,

red onion rings, and pickled gherkins

Falafel Burger (V)

Vegetable burger on sesame bun, with pickled

cucumber and lemon tahini sauce

Table Grill

With your choice of one sauce and one side dish

Norwegian Salmon Steak 180 gr

Mediterranean Seabass Fillet 180 gr

Gulf King Tiger Prawns 300 gr

Local Hamour Fillet 180 gr

Australian Black Angus Grass-fed Beef Tenderloin

180 gr

Australian Lamb Chops 250 gr

Grilled Local Boneless Chicken 1/2

* Grand Platter of Oriental Mix Grill

Australian Beef Kebab, Lamb Kofta, Lamb Chops,

Chicken Shish, served with grilled tomato, chili pepper

and spicy bread

Sauces

Madagascar green peppercorn • *Gravy* • *Harra sauce (N)*

Béarnaise sauce • *Lemon Capers sauce (N)* • *Wild*

mushroom-truffle jus

Sides

French Fries • *Steamed vegetables* • *Mix green salad* •

Mashed potatoes • *Garlic-butter broccoli* • *Wilted spinach*

Desserts

Ice Cream and Sorbet (N) per scoop

Homemade Magnum style Ice Cream

Sablé Tart with Fresh Berries (N)

Um Ali (N)

Oriental bread and butter pudding, orange blossom,

nuts and raisins

Mix Arabic Sweet Selection (N)

Cocco-kaffir rice pudding

Mango salad and vanilla rocks

Sliced Seasonal and Tropical Fruit Platter

Warm Kunafa Nabulsi (N)

Farm to Glass

Sowing The Seeds

Chia seed, agave, melon, dill, spinach

Head To Tail

Orange, passionfruit, ginger, pomegranate

Desert Springs

Watermelon, mint, Goji berry

In The Bag

Rhythms Of The Nahham

Kiwi puree, green apple, rosemary and black pepper

Poseidon's Punch

Honeyed mango, cayenne pepper, orange and vanilla

soda

Sands Of Kubbar

Pink grapefruit, red berries, tonic, citrus

Ice Caps

-82.8 °C

Salted caramel, yoghurt, berry tea

Midnight Sun

Rose, raspberry, lime

All In Good Time

Apricot puree, lime, hibiscus

Still Water

Evian • Acqua Panna S/L

Voss S/L

Sparkling Water

Badoit • S. Pellegrino S/L

Voss S/L

Smoothies

Mango • Berries • Mint • Avocado and Honey

Milkshakes

Choco • Banana and Coffee • Vanilla

Berry • Oreo • Nutella

Fresh Juices

Orange • Grapefruit • Lemon and Mint • Pineapple

Watermelon • Carrot • Pomegranate

Soft Drinks

Pepsi • Diet Pepsi • Mirinda Orange

Seven Up • Diet Seven Up

Energy Drinks

Red Bull • Red Bull Sugar Free

Sparkling

Fre • Lussory

So Jennie

Zahara

Gold • Rose and Orange • Strawberry and Mint

Violet and Berries

Malt Beverage

Holsten • Estrella • Budweiser

Hot Coffee

Gahwa Half Pot/Full Pot

Turkish Coffee

Hot Chocolate

Mocha • Latte • Cappuccino

Black Coffee • Espresso

Cold Coffee

Iced Coffee • Shaken Espresso

Frozen Cappuccino • Iced Latte

Teavana Tea

Black

Earl Grey

English Breakfast

Jasmine Oolong

Black Dragon Pearls

Herbal and Fruity

Citrus Lavender Sage

Passion Berry

Tranquil Dream

Green

Jade Citrus Mint

Sencha Jade

Emperor's Clouds and Mist

