



Menu

Bar Service

Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,
Sweet or Dry Sherry, Sweet or Dry Vermouth,
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

Cocktails

Black Russian, Bloody Mary, Bucks Fizz,
Champagne Cocktail, Cosmopolitan (US routes),
Fantasy Island, Kir Royal, Manhattan,
Martini Cocktail Classic, Screwdriver, Vodka Martini

Wines

A selection of fine wines from internationally
renowned vineyards of the old and new world

Champagne Brut

Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,
Drambuie, Late Bottled Vintage Port, Tia Maria

Breakfast

Juice

Fresh fruit juice

Fruit

Fresh seasonal fruit

Fruit yoghurt

Main Course

Plain omelette

served with creamed asparagus, grilled mini lamb sausages, corn on the cob, steamed new potatoes and baked beans in tomato cup

Egg akuri

Indian style scrambled eggs, offered with sautéed spinach, tandoori lamb loin, chicken tikka, potato harra with sautéed mushrooms and roast cherry tomato

Granny Smith fritters

offered with crêpes filled with crème pâtissière and citrus compote

Cheese selection and cold cuts

which includes cheddar, Ackawi, kashkawal and Philadelphia cream cheese, peppered roast beef fillet and chicken pastrami

Bread

Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

Beverages

Tea

Ceylon, China, Earl Grey, Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino

Lunch

Appetiser

Arabic mezze

a traditional selection of Arabic mezze, which includes mouhamara with walnut garnish, artichoke with broad beans and tomato salad in iceberg cup, eggplant Al Rahib salad with pine seeds in radicchio cup, stuffed vine leaves, Arabic pickles, eggplant makdous and chickpeas kibbeh

Seafood platter

seared yellow fin tuna marinated with togarashi and sesame seeds, hot peppered smoked salmon, shrimp cocktail and parmesan cheese toast, offered with Thai dressing and garnishing

Main Course

Mixed seafood

pan-seared sea bass, lobster and prawns cooked in a tarragon sauce, served with garlic mashed potato, roasted vegetables and beetroot slice

Moroccan style lamb shanks

served with fruit couscous and Arabic style vegetables

Thai green chicken curry

lemon grass flavoured chicken curry with eggplants, served with nasi goreng, baby pak choy and carrots with shiitake mushrooms

Seafood flavoured stuffed pasta

pasta stuffed with fresh mushroom and squid stuffed with ricotta cheese, topped with a creamy tomato sauce and roasted vegetables, and slivers of parmesan cheese

Dessert

Banoffee pie

banana and cream pie served with strawberry compote,
garnished with white chocolate shavings

Bread

Bread basket

a variety of freshly baked rolls and garlic bread

Cheese

International cheese selection

Fruit

Fresh seasonal fruit

Beverages

Tea

Ceylon, China, Earl Grey, Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino

Chocolates