

APERITIF SUGGESTION	
Glass Testulat Carte D'Or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00
SOUP	
Yellow Lentil Soup Potato, tomato, onion, garlic	15.00
Tomato & Vegetable Soup with Orzo Fresh tomato, mixed vegetables, orzo pasta	15.00
APPETIZER & SALAD	
Cold Mezze Medley Hummus, baba ghanoush, stuffed vine leaves	18.00
Hot Mezze Medley Fried Kibbeh, cheese sambousak, lamb merguez, salad, harissa sauce	30.00
Tabbouleh Salad Chopped parsley, tomatoes, mint and lemon juice	15.00
Baba Ganoush Salad PRoasted eggplants & garlic with tahini sauce	15.00
Fried Falafel Skewer on Pita Bread Lettuce, yoghurt sauce, cucumber and tomato	22.00
Fattoush Salad Cucumber, tomatoes, lettuces, red onions, mint and coriander leaves	15.00
Homemade Labneh Mint olive oil, pistachio, fried halloumi cheese	22.00

Note: We serve all salads and appetizers with homemade grilled Arabic bread

Vegetarian
Spicy

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.



ARABIC SANDWICHES

Chicken Shawarma Spit roasted chicken, Arabic spices, pita bread, cucumber, garlic yoghurt, tomatoes, onion	28.00
Vegetarian Sandwich Mixed peppers, eggplant, zucchini, tomato, onion, coriander, yoghurt, fries	25.00
VEGETARIAN MAIN DISHES	
Falafel Burger	25.00
Ful Medames Pava beans, potato, rocket leaves, carrot, grilled pita bread	25.00
GRILLED SEAFOOD	
Sultan Ibrahim's Baked Reef Fish & Prawn Garlic & lemon butter, spicy harissa sauce, nutty raisin rice, sautéed vegetables	40.00
Sayadieh Fish Kebab Fish skewers, onion rice	40.00
FROM THE GRILL	
Grilled Half Chicken → Spicy tomato & okras stew, spicy harissa sauce, white steamed rice	40.00
Chicken Shish Taouk → Arabic bread, vegetable couscous, spicy harissa sauce, tahini sauce	40.00
Lamb Kofta & Beef Kebab ✓ Smashed smokey eggplant, chili pepper, onion, French fries, tahini sauce	48.00
Slow Roasted Lamb Shank Vegetable couscous, raisins, saffron stock	80.00
Lebanese Mashawi (Share for 2) Lamb kofta, beef kebab, chicken shish taouk, fatty french fries, pita bread, harissa sauce	120.00

Vegetarian

Contains Nuts

Spicy

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TAGINE

Moroccan Vegetable Tagine Chick peas, tomato sauce, steamed rice, pita bread	30.00
Moroccan Chicken Tagine → Potato, carrot, coriander, rice, pita bread	40.00
DESSERTS	
Arabic Baklava Layers of filo pastry, sweet syrup, chopped nuts	18.00
Egyptian Basbousa Almond coconut semolina cake, soaked in sweet syrup	18.00
Malabi Turkish milk based pudding, sweet syrup	18.00
Lebanese Mango Kunafa Pistachio, pastry cream	18.00
House Made Date Ice Cream Served with fruit salad	18.00
Selection Ice Creams or Sorbets (3 scoops) Please ask your server	18.00
Sliced Fruit Platter Seasonal cut fruit	18.00
SWEET WINES & DIGESTIVE	
NV Lutzville Natural Sweet White - (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00

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