

GARDEN MENU

SOUPS

- Won Ton Soup L.E 23.00**
Beef broth with wontons filled with chicken ground
- Chicken Cream Soup L.E 28.00**
Chicken broth with cream, roasted chicken cube and roasted pine nuts
- Tomato and Basil Soup L.E 20.00**
Tomato and basil simmered with a touch of cream
- Minestrone L.E 18.00**
Classical Italian vegetables broth with mixed vegetables and pasta

APPETIZERS

- Alfredo Flatbread L.E 39.00**
Pizza Dough Slice covered by alfredo sauce, mix cheeses, topped with grilled chicken breast and steamed fresh spinach
- Armenian Spring Rolls L.E 24.00**
A mixture of vegetables, matured gouda cheese and Armenian sausage rolled in a light pastry dough served with tzatziki dip
- Mankousha with Syrian Akawy Cheese L.E 20, 00**
Mankousha topped with Middle Eastern white cheese, olive oil and oregano
- Mankousha with Thyme L.E 16.00**
Mankousha topped with thyme, sesame, and olive oil
- Calamari Romana L.E 39.00**
Calamari ring batter coated and deep fried, served with aioli
- Cheese Samboussek L.E 25.00**
Fried pastry parcel filled with white cheese, thyme and mint
- Chicken Liver L.E 28.00**
Chicken liver sauteed with garlic, onion, lemon juice, topped with parsley
- Oriental Sausage L.E 35.00**
Mini sausages sauteed with garlic, onion, lemon juice, bell peppers and parsley
- Mini Grape vine leaves with a yoghurt dip L.E 18.00**
Vine leaves stuffed with vegetable mixed rice and olive oil
- Kobeba L.E 24.00**
Deep fried bulgur crust stuffed with minced meat, spices, and pine nuts
- Fattouch L.E 16.00**
Lettuce, tomato, cucumber, radish, mint, fried bread, sumac, pomegranate syrup
- Hummus L.E 16.00**
A mixture of tehina, chickpeas, lemon juice, garlic, and olive oil
- White cheese and tomato L.E 14.00**
White cheese, diced tomato, thyme and olive oil
- Tehina L.E 14.00**
A blend of tehina, cumin, lemon juice, garlic
- Babaganough L.E 12.00**
Roasted egg plant with garlic, tehina, and lemon juice

SANDWICHES

- Chicken Quesadilla L.E 38.00**
Sauteed marinated chicken topped with melted cheddar cheese on a bed of shredded iceberg lettuce, served in a flour tortilla, avocado guacamole, Mexican tomato salsa and sour cream
- Home made cheese burger L.E 42.00**
100% lean ground beef burger topped with cheddar cheese served with french fries
- Club Sandwich L.E 41.00**
Double decker sandwich with smoked beef, smoked turkey, eggs, tomato, lettuce, mayonnaise
- Panini Alfredo L.E 39.00**
Pan seared lightly spiced chicken breast and smoked beef duxelle, on a basil, garlic, onion , mushroom and creamy dip
- Panini Caprese L.E 45.00**
Buffalo mozzarella, fresh basil leaves, roasted fresh and sun dried tomatoes, pesto and reduction balsamic dressing
- Chicken Crispers L.E 39.00**
Batter coated chicken mix with grated parmesan fried and served with french fries
- Kofta Wrap L.E 39.00**
Marinated minced meat mixed with tomato, onion, parsley, topped with tehina in a wheat tortilla
- Chicken Shawerma Wrap L.E 35.00**
Marinated sauteed chicken mixed with tomato, onion, parsley, topped with tehina in a wheat tortilla

SALADS

- Crudites for 2 persons L.E 24.00**
A selection of celery, rocket, carrots, white mushroom, cucumbers, cherry tomato, olives, served with mint yoghurt and orange mayonnaise dips
- Campagnarde L.E 33.00**
Arugula salad with sauteed chicken liver and fried beef bacon topped with garlic croutons and tossed in a shallots red vinegar dressing
- House Salad L.E 21.00**
Assorted Mixed Leaves with sliced tomatoes, black olives, red onion, dressing of your choice: Ranch or Thousand Island
- Nicoise Salad L.E 35.00**
Traditional “French Riviera” Salad served with classic vinaigrette lettuce, egg, tomato, tuna chunks, black olives, onion rings, shredded celery, shredded radish and marinated green bell pepper
- Seasons Salad L.E 28.00**
Mixed of Arugula and iceberg lettuce topped with smoked turkey, french emmental tomatoes, eggs, and served with molasses Balsamic Reduction Dressing
- Salade Folle L.E 27.00**
Assorted mixed leaves composed of fresh spinach, lollo rosso and Arugula mixed with fresh button mushroom, yellow corn, cherry tomatoes and crab sticks , Mango vinegar dressing
- Caprese Salad L.E 44.00**
Buffalo Mozzarella and sliced tomatoes sprinkled with basil, olive oil
- Caesar salad L.E 30.00**
Iceberg lettuce tossed in caesar dressing with grated parmesan cheese, topped with crispy croutons
- Caesar salad with char grilled chicken breast L.E 41.00**

GARDEN MENU

MAIN COURSE

Chicken Milanese L.E 51.00

Pan fried breaded chicken topped with tomato and mozzarella cheese served with spaghetti napolitana

Chicken a la Francaise L.E 52.00

Batter coated chicken breast pan fried and served in a mushroom cream sauce with a side of vegetables with rice creamy sauce, with a side of vegetables white rice

Grilled Beef Filet L.E 80.00

Tender beef filet Topped with a fried parmesan biscuit, served with sauteed mushrooms meuniere, creamed spinach and baked tomato
Sauce of your choice: Brown mushroom, green pepper corn, gorgonzola

Veal Onion Ragout L.E 65.00

Veal Shank Stewed with sauteed onion served with steamed vegetables rice and crispy herbs tortilla

Shanghai Shrimps L.E 73.00

Pan Fried Shrimps with three colors of bell pepper, served in a sweet and sour sauce with egg noodles, and pineapple pieces.

Indian Butter Chicken L.E 50.00

Braised chicken pieces in a flavorful Garam Masala sauce, served with basmati rice and creamed spinach

Grilled Salmon Steak L.E 72.00

Caramelized grilled salmon steak, served with avocado tomato relish and sun dried tomato saffron rice

Sea Bass Beurre Blanc L.E 78.00

Deep fried filet of sea bass served with creamy lemon butter sauce with black wild rice and artichokes stuffed with potato mash

Veal Parmeggianna L.E 80.00

Crumbed and pan fried veal escalope topped with tomato concasse sauce, melted Parmesan and mozzarella cheese served with spaghetti napolitana

PASTA

Napolitana L.E 34.00

Spaghetti topped with tomato sauce

Bolognaise L.E 45.00

Spaghetti with a creamy tomato bolognaise sauce topped with fresh basil leaves

Chicken Tagliatelle Al Pesto L.E 42.00

Tagliatelle topped with seared chicken and basil pesto

Fusilli Alfredo L.E 40.00

Fusilli al dente in a white cream sauce with smoked beef duxelle and sliced button mushroom

Seafood Bisque Fettuccine L.E 55.00

Fettuccine al dente served in a bisque sauce with marinated fried shrimps and calamari

Oven Baked Lasagna L.E 36.00

Layers of homemade pasta sheets filled with tasty minced meat , tomato, bechamel sauce, topped with grated parmesan and baked in the oven

PIZZA

Margarita L.E 34.00

(tomato, cheese, oregano)

Margarita with Minced Oriental Sausage L.E 46.00

(tomato, cheese, oregano, Armenian sausages)

Quattro Fromaggi L.E 58.00

(tomato, goat cheese, gorgonzola, old Amsterdam, parmesan, oregano, fresh basil leaves)

Quattro Stagioni L.E 43.00

(tomato, cheese, oregano, mushroom, heart of artichokes, spinach, egg plant)

Chicken Marinara L.E 44.00

(tomato, oregano, cheese, chicken breast topped with arugula)

Tuna Mushroom L.E 44.00

(tomato, oregano, cheese, basil leaves, lemon slices , tuna , Finely chopped fresh mushroom)

Seafood L.E 70.00

(tomato, oregano, cheese, scallops, shrimps)

DESSERT

Quick Lime Curd L.E 21.00

Lime custard mixed with whipped cream and white eggs, on a bed of breton sable topped with a light meringue brulee and lemon macaroons

Mix Berries Cheese Cake L.E 28.00

A creamy cheese on a Graham cracker crust topped with mixed berries

Crème Brulee L.E 20.00

Vanilla custard glazed with brown sugar

Chocolate Caramel Cake L.E 28.00

A chocolate cake with a layer of chocolate frosting topped with caramel ganache and served with stracciatella ice cream

Chocolate Fondant L.E 22.00

Warm chocolate cake with a melted chocolate center served with orange saffron sauce

Pecan Pie, golden corn syrup L.E 25.00

A layer of sable dough mixed with pecan nuts and golden corn syrup topped with maple ice cream

Tarte Tatin L.E 28.00

Traditional upside down french tarte with golden apples, caramel sauce topped with vanilla ice cream

Tiramisu L.E 29.00

Layers of espresso saturated with lay fingers and mascarpone cheese dusted with cocoa powder

Crumble Profiterole L.E 28.00

Pate a choux stuffed with vanilla ice cream and topped with a warm chocolate sauce and confectioner sugar

Chocolate Ravioli L.E 31.00

Deep fried chocolate dough stuffed with mascarpone and chocolate topped with confectioner sugar and rosemary sugar glaze

Tete de Negre L.E 21.00

Meringue stuffed with chocolate ganache served with chocolate sauce, vanilla ice

Movenpick Ice Cream (per scoop) L.E 10.00

A selection of twelve Movenpick flavored ice cream served with the toppings of your choice (chocolate, strawberry, caramel, vanilla) on a waffle biscuit



Prices are subject to 12% service charge and 10% sales tax

