

SUPERFOODS BREAKFAST

SUPERFOODS

Powerfully Paired- Our delectable Superfoods dishes pair whole foods to boost their benefits and their flavors. Antioxidant and naturally low in calories, our tempting selections make healthful meals impossible to resist.

AVOCADO BANANA SMOOTHIE 40

Low fat yogurt | Orange juice | Acacia honey

BLUEBERRY & POMEGRANATE BIRCHER MUESLI 40

Soaked oats & oat bran | Mixed seeds & nuts | Fresh grated apple
Organic low-fat yogurt

HONEY TOASTED CINNAMON GRANOLA 40

Rollled oats | Cocoa nibs | Mixed seeds & nuts | Toasted coconut |
Dried berries with yogurt or milk

QUINOA & CHIA SEED PORRIDGE 40

Vanilla almond milk | Sour cherries | Toasted almond flakes

SMOKED SALMON SWEET POTATO AND BEETROOT ROSTI 65

Greek yogurt | Salmon roe | Char Lettuce & rocket salad | Lemon dressing

POACHED EGGS 60

Dark sunflower rye | Crisp veal bacon | Avocadaise |
Harissa | Cherry tomato salad

BREAKFAST A LA CARTE

FRESH FRUIT JUICES 30

Orange | Grapefruit | Carrot | Pineapple juice |
Green apple | Pomegranate

BAKERY BASKET 40

Croissant | Multi cereal and Sourdough Bread Roll
With Butter and preserves | Honey

VIENNOISERIE BASKET 40

Cinnamon swirl | Cranberry twist |
Pain a la crème | Chocolate twist

BUTTERMILK PANCAKE STACK 40

With Snow Sugar melted butter served with maple syrup, mixed seasonal berries
And whipped cream

OMELETTE	60
Add your filling	
Cheddar Cheese Herbs Onion Tomato	
Capsicum Green Chili Turkey Ham Mushrooms	
Served with toast and sautéed Datterino tomatoes	
SIDE ORDERS	10
Chicken or Beef Sausage Veal turkey or Beef Bacon	
Grilled Tomato or Sautéed Mushroom or Fried Potato Rosti	
FOUL MEDAMES	35
With Garlic, Olive oil, onion, tomato, parsley served with lemon wedges and Arabic bread	
CONGEE	60
Chicken & ginger rice porridge	
Fresh spring onions and crispy garlic & shallots	
ASSORTED DIM SUM	70
Chicken siew mai prawn har gow	
Vegetable gyoza soy sauce	

SUPERFOODS LUNCH & DINNER

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SPICED PUMKIN & LENTIL SOUP	45
With Lemongrass and coriander Pesto	
MILK, LEMONGRASS AND GINGER POACHED SALMON	80
Warm salmon flakes Salmon roe Mixed lettuce Watercress Avocado	
Datterino Tomato Red radish Baby beet slices Ginger lemon grass dressings	
ROASTED BABY BEET & PUY LENTIL SALAD	60
Watercress Roasted hazelnut Pomegranate Cherry tomato Fresh beetroot	
Balsamic glaze	
WILD RICE & DUO QUINOA SALAD	55
Caramelized Sweet potato Rocket lettuce baby kale Feta cheese	
Toasted sunflower seeds	
MAPLE MISO DIJON SALMON	155
Roasted beets & sautéed beet greens	
Smoke sesame bread crouton	

ROASTED CAULIFLOWER & MUSHROOM QUICHE	60
With a salad of Shallot, Cauliflower, Mushroom shaves, Quinoa, goat cheese crumble	
APPLE CRUMBLE QUINOA PARFAIT	45
Greek yogurt Oats Vanilla Cinnamon Toasted walnuts & pecans	

STARTER

SATAY DUO	70
Beef and chicken satay Peanut sauce Crispy Asian salad	
COLD MEZZE PLATTER [V]	60
Hummus Moutabel Babaganoush Fattoush Labneh with Garlic Marinated Olives served with Rolled Arabic Bread	
HOT MEZZE TASTING [S]	70
Lobster Kibbeh Cheese Sambousek Spinach Fatayer Homemade Falafel served with Tahini Sauce Arabic Bread	
KADAIF WRAPPED TIGER PRAWNS [S]	70
Cilantro Paste Alpha-Alpha Cress Mango-Chili Salsa	
CRISPY GINGER CALAMARI [S]	80
Scallions Garlic Chips Shallots Sweet chili sauce dip	
SUSHI & SHASHIMI SAMPLER	110
California & Philadelphia roll Blowtorched Salmon Nigiri Fresh Salmon Maguro Hamachi Pickled ginger Daikon Salad Gluten free soy sauce.	

SOUP

ARABIC LENTIL SOUP [V]	45
Red lentil White Quinoa Rolled Arabic Bread	
SILKY TOFU MISO BROTH	55
Shiro miso Kombu Wakame Silken tofu	
CREAM OF MUSHROOM [V]	50
Porcini Flan Puff Pastry Crisps	

SALAD

TOMATO BURRATA [V]	75
Balsamic Heirloom Tomato Extra Virgin Olive Oil Toasted Filone di Renella Bread	
CAESAR SALAD	
Baby Romaine Lettuce Shaved Parmesan Cheese Spanish Anchovy Thyme Croutons	60
Tender Chicken Breast	70
Cajun Spice Shrimps [S]	80
NICOISE SALAD	75
Blow Torched Tuna Loin Purple Potatoes Olive de Nice Soft Quail Eggs Datterino Tomatoes Tender Seasonal Leaves	
RED QUINOA AND BUTTER NUT SQUASH [V] [N]	70
Avocado's Lollo-rosso lettuce Ginger Carrot Dressing Toasted Sunflower Seeds	

SANDWICH & BURGER

BEEF BURGER	85
6 Oz Angus beef Sesame bun Boston lettuce Duo of red onion Sweet Pickle Tomatoes Melted cheddar Homemade ketchup Skin on fries	
TRADITIONAL CLUB SANDWICH	75
Grilled Tender chicken Lettuce Tomatoes Fried eggs Emmental Cheese Turkey ham Avocado Mayo French fries	
CHICKEN TIKKA PANINNI	75
Tandoori chicken tikka Curried Butter Yogurt Marinated Cucumbers Chili drizzled Potato skin	
WHOLE GRAIN MELTED BRIE CHEESE [V]	70
Brie De Meaux Cheese Grain Mustard spread Grapes Marmalade	

PIZZA

SONO VEGETARIANO [V]	60
Thyme Roasted Capsicum & Zucchini Portobello Mushroom Eggplant Caviar Mozzarella Cheese	
MARGHERITA [V]	65
Tomato Sauce Mozzarella Datterino Tomatoes Fresh basil	
CHICKEN	70
Tomato Sauce Mozzarella Capsicum Marinated Grilled Chicken and Onions	
SEAFOOD [S]	85
Brown Shrimps Calamari Black Mussels Vongole Diced Salmon Mozzarella Cheese Oregano	

PASTA & RISOTTO

GLUTEN FREE PENNE PASTA	75
Basil infused Olive Oil Confit Button Mushroom Slow roasted Plum Tomatoes	
FETTUCINNI WITH SEABASS	85
Kalamata Olives Chili Flakes Rustic Tomato Pepperoncino Sauce	
CANADIAN LOBSTER RISOTTO [S]	100
Carnaroli rice Lobster Medallions Truffle Mascarpone Affila cress	

MAIN COURSE

FISH OF THE DAY	145
Seasonal Vegetable Mini Herb Salad lemon Butter Sauce	
GLAZED JUMBO SHRIMPS [S]	175
Venere Risotto Baby Spinach Whipped Lobster Cream	
HERB BUTTER CORN FED CHICKEN	125
Mushroom Pithiviers Shaved Green Asparagus Beetroot Puree Moutarde a L'ancienne Sauce	
BUTTER CHICKEN	120
Char grilled chicken cooked in rich Tomato gravy finished in butter with aromatic Indian spices Buttered Naan	
TRADITIONAL DUM LAMB BRIYANI	135
Long grain Basmati rice and Lamb, Cooked delicately with aromatic spices Traditional Dum Pappadams Cucumber Raita	
GRILLED BEEF RIBEYE	185
Black Onyx Grain fed Crushed Chives Ratte Potatoes Creamy Mushroom and Peppercorn Sauce	
24 HOURS BRAISED VEAL OSSO-BUCCO	145
Fondant & Mashed Potatoes Baby Carrots Brussels sprouts Gremolata Jus	
RAS AI HANOUT MARINATED LAMB CHOPS	155
Lamb Shoulder Pastilla Mini Ratatouille Pommes Pailles Preserved Lemon & Parsley Sauce	
The S.T MIXED GRILL	160
Shish Tawook Beef Kebab Lamb Kofta served with Arayes Layered Grilled Vegetables Lemon & Garlic Paste	
Lamb Chops	175
Jumbo Shrimps	190
Lobster Tail	200

DESSERT

SELECTION OF INTERNATIONAL CHEESE PLATTER	75
Brillat Savarin Bouchon de Chevre Bleu D'Auvergne Manchego Camembert	
Served with Walnut Sable Quince Paste Fig& Cranberry marmalade Shredded Apple	