

A LA CARTE BREAKFAST

7AM UNTIL 10:30AM

PANCAKES ^V	40
Fresh berries, maple syrup, honeycomb butter	
WAFFLES ^{N / V}	40
Butterscotch, peanuts, banana	
EGGS BENEDICT	45
Choice of: turkey ham or smoked salmon Toasted English muffin, spinach, hollandaise sauce	
ORIENTAL FOUL MEDAMES ^{VG}	45
Slow braised broad beans, tomato, cumin, chili, parsley, lemon, Arabic bread	
THREE FARM EGGS	30
Choice of: Fried, boiled, scrambled or fluffy omelette Grilled buttered sour dough bread, grilled tomatoes	
BUTCHERS FRY UP	65
Chicken sausages, free range eggs, backed beans, veal bacon, sauteed mushroom, grilled tomato, hash browns, toasted bread	
SHAKSHUKA ^{V / GF}	45
Poached eggs in simmered in a sauce of tomato, onions, garlic, spices	
VIENNOISERIE BASKET ^{N / V}	40
Butter croissant, almond croissant, fruit danish, muffin, pain au chocolat	
FRESH FRUIT PLATER ^{VG / GF}	35
Watermelon, rock melon, pineapple, berries, grapes	
ACAI PALEA ^{N / VG / GF}	45
Organic blend of acai berries, coconut, berries, almonds	
RED VELVET GRANOLA ^{N / GF}	45
Raspberry coulis, Greek yoghurt, dehydrated berries, walnuts, cranberries, oats	

N - Nuts | **GF** - Gluten Free | **S** - Shellfish | **V** - Vegetarian | **VG** - Vegan

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked animal, seafood or poultry products like eggs may increase your risk of food-borne illness.

Further information is available upon request.

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LUNCH & DINNER MENU

12PM UNTIL 11PM - LAST ORDER AT 10:30PM

SALADS

BURATTA SALAD ^{GF / V} **75**
Heirloom tomatoes, aged balsamic vinegar, laudato olive oil, espelette chili, fleur de sel, micro green

CLASSIC CHICKEN SALAD **60**
Baby romaine lettuce, anchovies, parmesan cheese, croutons, caesar dressing

GREEK SALAD ^{GF / V} **60**
Cucumber, capsicum, kalamata olives, cherry tomatoes, red onions, romaine lettuce, dried oregano, tzatziki dressing

KALE SALAD ^{GF / VG / N} **60**
Rocket, kale, asparagus shavings, orange segments, apple slice with emulsion of mint, pine nuts

SANTORINI SALAD ^{GF} **75**
Mixed leaves, chickpeas, tomatoes, red onions, dill, tuna confit, citrus dressing

GRILLED HALLOUMI SALAD ^{V / N / GF} **65**
Halloumi cheese, cherry tomato, red onion, baby spinach, rocket leaves, pomegranate, avocado, sliced almond, balsamic dressing

COLD APPETIZER

HUMMUS ^{V / N} **55**
Chickpea hummus, pine nuts, virgin olive oil, pita bread

MELITZANO SALAD ^{VG} **45**
Eggplant caviar, garlic, parsley, confit shallots, virgin olive oil, pita bread

ATLANTIC SMOKED SALMON ROLL ^S **90**
Smoked salmon, asparagus, avocado, lemon cream cheese, dill leaves, chili mango sauce

SOUPS

CREAM OF WILD MUSHROOM SOUP ^V **45**
Portobello, porcini, button mushrooms cooked in a rich creamy soup, served in garlic bread bowl

LENTIL SOUP ^{VG} **45**
Blended lentils with spice and vegetables, crispy cumi flavored pita bread, olive oil, lemon wedge

HOT APPETIZER

HILTON PLATTER **75**
Fech fries, onion rings, cheese spring rolls, chicken popcorn, BBQ sauce, sweet chili sauce

SEREIN ROLLS ^V **65**
Crispy cigar roll, mushroom, potato, parsley, truffle oil, chives labneh

SHRIMP SAGANAKI ^S **90**
Shrimp, tomato sauce, garlic, feta cheese, fresh oregano, red capsicum, garlic pita bread

FIRECRACKER WINGS ^{GF} **75**
Chicken wings, spicy honey sriracha, citrus, spring onion

BURGERS & SANDWICHES

SPICY CHICKEN BURGER **80**
Sesame seed bun, battered chicken, coleslaw, avocado, house secret sauce, sweet potato fries

BEEF BURGER **85**
Grilled beef patty, cheddar cheese, tomatoes, crispy onion rings, iceberg lettuce, gherkins, home made tomato ketchup, french fries

FOCACCIA CAPRESE ^V **75**
Toasted focaccia, tomatoes, olive pesto, mozzarella di bufala, rucola salad

CHICKEN TIKKA WRAP **75**
Chargrilled tandoori marinated chicken thigh, grilled capsicums, mango chutney, onions, mixed salad tossed in a minty cucumber yogurt dressing

SLOW SMOKED BEEF BRISKET SANDWICH **85**
16 hour slow braised, toasted ciabatta, caramelized onions, mixed peppers, mushrooms, melted cheddar cheese, sweet potato fries

CLUB SANDWICH **85**
Chicken, turkey bacon, veal ham, cheddar cheese, fried egg, lettuce, tomato, french fries, coleslaw

OPEN SANDWICH ^S **85**
Line caught Atlantic smoked salmon, crab, lemon zest cream cheese, fennel rocket salad, salmon roe

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MAINS

FRIED NOODLES	75
Cooked with chicken, baby corn, snow peas, capsicums, bok choy, bean sprouts	
BEAN ENCHILADAS ^{VG}	75
Black beans, onions, roasted bell peppers, tomato sauce, vegan cheese, green tomatillo sauce	
FISH AND CHIPS	85
Cod fish in a light crispy batter, french fries, mushy peas, tartar sauce	
CHAR GRILLED CHICKEN BREAST ^{GF}	105
Corn fed chicken, Asian vegetables, garlic mashed potatoes	
AUSTRALIAN RIB EYE MB4-5, 250GR ^{GF}	225
Grilled vegetables, french fries, mushroom sauce	
SEABASS FILLET ^{GF}	145
Taggiasca olives, heirloom tomatoes carpaccio, virgin sauce, olives mash potato	
BEEF TENDERLOIN ^{GF}	225
Cauliflower puree, grilled cauliflower, roasted cherry tomato, grilled asparagus, demi-glace	
LAMB CHOPS ^N	165
Smoked paprika, kalamata olives, eggplant puree, tzatziki, pita bread, jacket potato	
BUTTER CHICKEN ^N	110
Marinated charred chicken thighs, spiced tomato curry, paratha, papadum, mango chutney, saffron rice	
PANEER TIKKA MASALA ^{V/N}	90
Indian cottage cheese cooked in tomato curry, paratha, papadum, mango pickle, steamed rice	
KUNG PAO CHICKEN ^N	95
Chicken thighs, mix bell peppers, spring onion, red dry chili, ginger, garlic, roasted peanuts, brown rice	

SIDES

MASHED POTATO ^{V / GF}	30
FRENCH FRIES ^{V / GF}	25
SWEET POTATO FRIES ^{V / GF}	30
STEAMED VEGETABLES ^{V / GF}	25
SAFFRON RICE ^{V / GF}	25

PASTA

PENNE ARRABBIATA ^V	70
Dry chili peppers, black olives, basil, garlic, tomato sauce, olive oil	
SPAGHETTI BOLOGNAISE	75
Ground beef ragu, onions, garlic, tomato sauce, parmesan cheese	
RICOTTA RAVIOLI ^{V / N}	75
Creamy herb sauce, spinach, nut gremolata, herb oil	
SEAFOOD ORZO ^S	110
Short rice shaped cooked in saffron stock, king prawn, mussels, baby octopus, garlic, herb oil	
BEEF MANTI	85
Turkish dumplings, tomato fondue, garlic yoghurt, crispy onion	
VEGETABLE MEZZE MANICHE ^V	75
Onions, garlic, grilled leeks, artichoke, kalamata olives, tomato sauce	

DESSERTS

TONKA BEAN CREAM BRULÉ ^N	40
Fresh berries and lemon madeleines	
WARM CHOCOLATE MARSHMALLOW BROWNIE ^N	40
Pecan ice cream and sea salt caramel sauce	
CLASSIC TIRAMISU ^N	40
Coffee anglaise and dry fruit biscotti	
LEMON CHEESECAKE ^N	40
Fresh berries and strawberry ice cream	
UMM ALI ^N	35
Egyptian spiced bread pudding, cream, pistachio	
SELECTION OF HOMEMADE ICE CREAM AND SORBET	35
SELECTION OF CHEESE	50
Chutney, grapes, crackers	

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