



Champagne & Sparkling		
	Glass	Bottle
Laurent Perrier Brut, NV France	135	650
Savion, Rose D'Anjou, France	42	190
White Wine		
Colombelle, Plaimont France	29	130
Chardonnay Montes Chile	42	190
Pinot Grigio Argento Argentina	45	210
Sauvignon Blanc Casa Lapostolle, Chile	48	215
Semillon-Chardonnay Penfolds, Australia	55	255
Red Wine		
Colombelle, Plaimont France	29	130
Shiraz, Argento Argentina	42	190
Cabernet Sauvignon, Montes Chile	48	215
Shiraz Cabernet Penfolds, Australia	55	245
Cocktails		
Martini Tanqueray, dry vermouth stirred.	45	
Daiquiri Matusalem, sweet & lime mix served frozen.	45	
Margarita Jose Cuervo, triple sec, lime juice, sugar.	45	
Pina Colada Blend of white rum, pineapple juice, Coconut syrup and Malibu.	45	
Mojito White rum, mint, brown sugar, fresh lime muddled and topped with soda water.	45	
Singapore Sling Tanqueray, cherry brandy, fresh lime juice, cointreau, pineapple juice.	45	
Cosmopolitan Smirnoff, cointreau, fresh lime, splash of cranberry all shaken & served chilled.	49	
Mai Tai White and dark rum, amaretto, Pineapple juice, lemon juice, orgeat syrup.	49	
Bull Frog Vodka, tequila, rum, gin, blue curacao topped with Red bull.	55	
Long Island Iced Tea Vodka, tequila, rum, gin, triple sec topped with a splash of coke.	49	

Non Alcoholic Beverages		
Virgin Mary Spiced up tomato juice with fresh lime	30	
Virgin Mojito Mint, raw sugar, lime, ginger ale & sprite	30	
Virgin Pina Colada Pineapple juice, coconut syrup	30	
Badia Breeze Passion fruit syrup & sprite	30	
Back Spin Fresh mint, pink grapefruit juice, sprite	30	
Tap In Fresh Orange juice, pineapple juice, lime with grenadine	30	
Other Beverages		
Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Fanta, Soda water, Tonic water, Ginger Ale	18	
Red Bull	25	
Fresh Juices	27	
Holsten (Non Alcoholic Beer)	25	
Fresh Milk Shakes (Please ask for flavors)	30	
Homemade Iced Teas		
Peach Ice Tea Green tea leaves with a touch of Peach	25	
Royal Lemon Twist Black tea with a twist of lemon and sugar	25	
Moroccan Mint Herbal peppermint infusion with fresh mint leaves and a twist of lemon and sugar	25	
Berry Passion Herbal infusion with fresh passion fruit	25	
Lychee Iced Tea Freshly infused Earl Grey with a touch of lychee	25	
Bottled Beer		
Corona, Mexico	36	
Heineken, Holland	36	
Budweiser, US	36	
Strongbow, England	36	
Amstel Light, Netherland	36	
Erdinger, Germany	50	
Draught Beer		
Stella Artois, Belgium 5%Alc.	Glass 34	Pint 40

Spirits		
	30ml	Bottle
BRANDY / COGNAC		
Hennessy VSOP, France	50	900
WHISKY		
Johnnie Walker Red Label Scotland	35	750
Johnnie Walker Black Label Scotland	45	900
Chivas Regal 12 years Scotland	38	1000
Jack Daniels Tennessee	40	900
GIN		
Tanqueray, UK	35	750
Bombay Sapphire, UK	38	800
VODKA		
Smirnoff Red, Russia	35	750
Grey Goose, France	50	1250
RUM		
Mathusalem, Cuba	35	750
Bacardi Black, Cuba	38	800
TEQUILA		
Jose Cuervo Classic Mexico	35	670
Jose Cuervo Gold Mexico	35	750
LIQUEUR		
Sambuca D'Amante, Italy	42	900
Baileys Ireland	42	900
Martini Bianco, Italy	35	670
Martini Extra Dry, Italy	35	670
Martini Rosso, Italy	35	670
Amaretto Disaronno, Italy	42	900
	375 ml	800 ml
Voss Still Water	20	30
Voss Sparkling Water	20	30
Coffee Selection (Available Regular or Decaffeinated)		
Regular Coffee		20
Espresso		20
Double Espresso		22
Espresso Macchiato		22
Turkish Coffee		24
Cappuccino (D)		22
Café Latte (D)		22
Herbal Infusion & Tea		
Royal Breakfast		20
Green Tea Curls		22
Chamomile Breeze		22
Moroccan Tea		25

(D) Contains dairy products
All prices are in Dirham's & include 10% Municipality Fees & 10% Service Charge



A La Carte Menu

COLD APPETIZERS

Selection of Cold Mezze 85 (V)

Hummus, Mutabel, Waraq Inab, Fattoush

Mixed Salad 50 (V)

Cherry Tomato, Beetroot, Carrot, Cucumber and Olives with French Dressing

Caesar Salad 55/65

Romaine Lettuce, Anchovies, Parmesan Shavings
Rustic Croutons with Caesar Dressing
With Grilled Chicken/With Grilled Shrimps

HOT APPETIZERS

Selection of Hot Mezze 95 (N)

Cheese Rukak, Meat Sambousek, Spinach Fatayer and Fried Kebbeh

Assorted Freshly Baked Manakish 30

Zaatar, Cheese, Zaatar and Cheese, Minced Lamb
Smoked Mozzarella and Pesto

Crispy Calamari 60

Black Olives, Bell Pepper Confit and Passion Fruits
Dressing

Marinated Chicken Shawarma with Potato Fries 65 (S)

Falafel and Avocado Wrap 55 (V)

Arabic Pickles

Blades Fries 35 (V)

Garlic Mayonnaise

Arabic Lentil Soup 50 (V)

Croutons and Lemon Wedge

MAIN COURSES

Arabic Mixed Grill 135

Shish Tawook, Lamb Kofta, Kebab Bil Rob
Lamb Chop and Chicken Sausage

Seared Salmon and Prawns 160

Warm Crush Potato and Jacqueline Sauce

Char-Grilled Whole Baby Chicken 85

Pepper and Onion Salad with Sumac

Chicken Biryani with Raita 75 (S, N)

Chicken Spiced Rice with Cucumber and Mint Yoghurt

Grilled Tiger Prawns 5 Pcs 120

Penne or Spaghetti Pasta

With a choice of:

Seafood Tomato Sauce 95 (S)

Chicken and Mushroom Cream Sauce 85

Arrabiata 70 (V, S)

DESSERTS

(All Desserts are Vegetarian)

Blueberry Cheese Cake 30

Camel Milk Chocolate Fondant 35 (N)

Selection of Ice Cream 30

3 Scoops, Vanilla / Camel Milk,
Strawberry and Chocolate

Assorted Bakalawa and Dates 25 (N)

Um Ali 25 (N)

Fresh Fruit and Berry Platters 25

Thick Yoghurt with Honey

(S) Spicy (N) Contains nuts, (GF) Gluten Free, (V) Vegetarian

5 dhs Surcharge for Take-Away

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