FILAMENTS

BREAKFAST À LA CARTE

Served between 6:30 AM to 11:00 AM

ARABIC SPECIALTIES

FALAFEL BASKET (V) (N) 31
Fresh za'atar, marinated tomatoes, tahini, parsley

EGG SHAKSHUKA (E) 39
Onion, tomato, parsley, bell pepper

EGG SPECIALTIES (E)

THREE-EGG OMELETTE 39
Choice of tomatoes, asparagus, onions, mushrooms, baby spinach, turkey ham, smoked salmon, Swiss or cheddar cheese

BREAKFAST SANDWICH (D) (G) 37
Toasted multi-cereal loaf, scrambled eggs, avocado, cream cheese

BREAKFAST SPECIALTIES

AVOCADO TOAST (G) (N) (E) 39
Toasted multi-seed bread, two poached eggs, and arugula

GOLDEN PANCAKES (G) (E) 41
Cinnamon apple compote, maple syrup

CHEESE PLATTER (D) (G) (V) 59
Selection of European cheeses, dried fruits, grapes, crackers, fruit chutney

BAKERY BASKET (G) (V) 37
Plain, za'atar, chocolate, cheese croissant, cinnamon roll, white or brown toast, brioche slice, muffin selection, Danish, pita bread

YOGHURT, FRUITS, & DRINKS

SEASONAL FRUIT PLATE WITH BERRIES (V) 48

FRUIT SALAD (V) 34
Blossom honey, toasted shredded coconut

FRESH FRUIT SMOOTHIES (D) (V) 28
Banana, strawberry, mango

YOUR CHOICE OF FRESH FRUIT JUICES 28
Orange, watermelon, pineapple, lemon

BAKERIES OF THE DAY

Served between 8:00 AM to 11:00 PM

FRESHLY BAKED OF THE DAY
Freshly baked pastries of the day on display

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- Healthy Dish

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SIGNATURE HIGH TEA SET

24-hour notice required

SIGNATURE HIGH TEA **109**

Savory Sandwiches
Smoked salmon, dill cream cheese with flat almond croissant, chicken brioche sandwich, egg & mayo with mini pocket sandwich, roast beef, mustard mayo with german toast sandwich

Freshly Baked Scones
Traditional raisin scone, plain vanilla scone
Served with strawberry jam, madagascar bourbon vanilla cream

Sweet Delights
Mini red velvet cake, apricot crunchy pan tart, lemon tartlet, chocolate éclair

STARTERS

CLASSIC CAESAR (G) (E) **54**
Romaine lettuce, beef bacon, croutons, Parmesan, anchovies
with chicken **64**
with prawns (S) **71**

GREEK SALAD (D) **54**
Cucumber, gem lettuce, feta cheese, olive, oregano, onion, lemon vinegar dressing

MEZZE INDIVIDUAL **21**
Hummus (V)
Moutabal (V)
Tabouleh (G) (V)
Baba ghanoush (V)
Fattoush (G) (V)

ARABIAN MEZZE PLATTER **65**
Hummus (V), moutabal (V), tabouleh (G) (V), baba ghanoush (V), fattoush (G) (V), hot mezze, kibbeh, cheese & spinach fatayer

HOT MEZZE **21**
Cheese sambousek (G) (D) (V), spinach fatayer (G) (N) (V), lamb kibbeh and meat sambousek (N) (G)

CHILI CHICKEN WINGS (G) (SP) **59**
Chili sauce

SOUPS

ARABIAN LENTIL (G) (V) **35**
Croutons, lemon wedge

SOUP OF THE DAY **35**
Please ask the waiter

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SANDWICHES & BURGERS

FALAFEL WRAP (G) (D) (V) **39**
French fries, pickle, wild rocca leaves

SHAWARMA WRAP (G) (D) **39**
Garlic sauce, pickle, wild rocca leaves, French fries
(Spicy / not spicy)

PANINI DI CAPRESE (G) (D) **59**
Fresh mozzarella, panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries

CIABATTA PHILLY STEAK (G) (M) **64**
Mixed peppers, French Gruyère, sautéed onion, mushroom, mustard, mayonnaise, gherkins, fries

FOCACCIA CLUB (E) (G) **64**
Focaccia bread, tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries

CHEF BELAL SIGNATURE BURGER **69**
(B) (D) (G) (SP) (S)
Double beef patties, crispy onion nest, pepper jack, jalapeño jam, rocket, chipotle aioli, signature onion & smoke pickle bun

WAGYU BEEF BURGER **79**
Brioche bun, sautéed onion, mushrooms, French Gruyère, steak fries

CLASSIC CHICKEN MAYO POCKET (G) (D) (S) **69**
Tender chicken with wasabi mayonnaise, Thai chili sauce, pickle cucumber and crisp lettuce

PIZZAS

MARGHERITA CLASSICA (V) (G) (D) **60**
Mozzarella, tomato sauce, basil, olive oil

QUATTRO FORMAGGI (G) (D) **60**
Mozzarella, gorgonzola, Parmesan, provolone

FUNGHI E TARTUFO (V) (G) (D) (M) **71**
Mozzarella, truffle cream, mushrooms, spinach, Parmesan

CAPRICCIOSA CLASSICA (C) (M) (G) (D) **74**
Mozzarella, chicken, mushrooms, olives, artichokes, San Marzano sauce

DIAVOLA (B) (G) (D) (SP) (S) **74**
Mozzarella, spicy beef salami, roasted chili, rocket, Parmesan

VESUVIO ROSSO (B) (G) (D) (SP) **74**
Buffalo mozzarella, beef sausage, chili oil, spicy tomato sauce, oregano

FRUTTI DI MARE PICCANTE (G) (S) (D) **79**
Mozzarella, shrimp, calamari, clams mussels, garlic oil, chili flakes, parsley

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ITALIAN SPECIALTY

SPAGHETTI BOLOGNESE (G) 64
Spaghetti, beef with tomato sauce and herbs, Parmesan, basil leaves

TAGLIOLINI AL OLIO (G) (D) (S) 74
Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, Parmesan, olive oil

PESTO DI POLLO TAGLIATELLE (G) (N) (D) 59
Creamy pesto, grilled chicken, basil leaves

LASAGNA AL-FORNO (G) (D) 64
Mozzarella, parmesan, basil leaves, mixed herbs, tomato sauce, white sauce

MUSHROOM RISOTTO (D) (M) 59
Parmesan, basil

RISOTTO TRIO GAMBERETTI (S) 64
Seafood bisque, shrimps, Parmesan, basil

MAIN COURSE

LEMON CHICKEN 64
Garlic, chunk mashed potato, snow beans, baby carrot

KING PRAWNS 105
Cajun parsley sauce, cherry tomato, lemon, cajun mayonnaise

GRILLED SALMON 105
Asparagus, grilled cherry tomato, lemon butter sauce

ASIAN SPECIALS

CHILI PRAWNS 70
Chili vinegar, soy sauce, jasmine rice

THAI CHICKEN CURRY (S) (N) 64
Vegetables, lemon grass, jasmine rice

BIRYANI OF YOUR CHOICE
Chicken 64
Lamb 64
Shrimp 64
Vegetable 64
Served with raita, papad, Indian pickles

CLASSIC BUTTER CHICKEN 60
Rich gravy, honey, basmati rice

SMOKEY-FLAVORED CHICKEN HANDI 60
Pakistani-style chicken, garlic naan, mint sauce

MUTTON KADAI 69
Tomato gravy, mint sauce, naan bread

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HEALTHY DINING

GLUTEN-FREE PENNE ARRABBIATA (V) 67
Spicy tomato sauce

THAI VEGETABLE CURRY (V) 56
Baby corn, bok choy, asparagus, mushrooms, Thai green curry sauce, coconut milk, Thai herbs, jasmine rice

DESSERTS

BAKED CHEESECAKE (D) (E) (G) 35
Passion fruit cream, mango sauce

CRUNCHY WALNUT BROWNIE (D) (E) (G) (N) 35
Milk chocolate chantilly, caramelised walnuts

SEASONAL FRUIT PLATE WITH BERRIES (V) 48

FRUIT SALAD (V) 34

1 KG CAKES

CLASSIC RED VELVET WITH CREAM CHEESE (D) (E) (G) 149
Soft red velvet sponge, cream cheese frosting, vanilla

PISTACHIO RASPBERRY GATEAU (D) (E) (G) (N) 149
Pistachio sponge, pistachio mousse, raspberry compote, white chocolate

BLUEBERRY CHEESECAKE (D) (E) (G) 149
Cream cheese filling, graham cracker crust, blueberry compote

DOUBLE CHOCOLATE CAKE (D) (E) (G) 149
Devil's sponge cake, dark chocolate and milk chocolate mousse

STRAWBERRY SHORTCAKE (D) (E) (G) (N) 149
French vanilla sponge cake, strawberry compote, french vanilla cream

MODERN BLACK FOREST (V) 149
Chocolate cake, cherries, dark cherry filling, chocolate glaze

CUSTOM CAKES
Approach our waiter/barista

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DRINKS

SOFT DRINKS Coca-Cola, Sprite, Diet Coke, ginger ale, soda water, tonic water	22
WATER	**S / L**
STILL	
Airo	14 / 22
Harrogate	22 / 35
SPARKLING	
Harrogate	22 / 35
CHILLED JUICES Apple, orange, mango, pineapple, tomato	30
ENERGY DRINKS Red Bull	44

COFFEE SELECTION

HOT	
American	25
Espresso	18
Cappuccino	30
Macchiato caldo	25
Double macchiato	35
Café latte	30
Vanilla latte	35
Caramel latte	35
Turkish coffee	28
Double Turkish coffee	35
Double espresso	30
Hot chocolate	30
Hot mocha	30
ICED	
Iced mocha	30
Iced latte	30
Iced americano	25
Iced caramel macchiato	30
Iced vanilla latte	30
Iced caramel latte	35
Matcha latte	30
Almond matcha latte	35
ADD-ONS (vanilla or caramel)	5

TEA SELECTIONS

English Breakfast	30
Earl Grey	30
Chamomile	30
Green Tea	30

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SMOOTHIES & SHAKES

BLACK FOREST **27**
Blueberry, blackberry, blackcurrant, cherry and activated charcoal

PINK DRAGON **27**
Red dragon fruit, mango and strawberry

ALOE-HA **27**
Aloe vera, mango, papaya, pineapple and ginger

STRAWBERRY SPLIT **27**
Strawberry, banana, papaya and cherry

BEET THE HEAT **27**
Beetroot, ginger, pineapple and blueberry

TROPI COLADA **27**
Coconut, pineapple and banana

MILK SHAKES

Banana & caramel	**27**
Strawberry & white chocolate	**27**
Cherry & chocolate	**27**
Strawberry (Premium)	**35**
Vanilla (Premium)	**35**
Chocolate (Premium)	**35**
Banana (Premium)	**35**

FRAPPES
Chai **27**

ICED TEAS
Lemon, lychee, or peach **27**

MOCKTAILS

CHERRY COLA TWIST **35**
Cherries, cola (diet optional), lime juice

CRAN-APPLE SPICE FIZZ **35**
Apple juice, cranberry juice, ginger ale

LAVENDER BLUEBERRY LEMONADE **35**
Blueberries, lemon juice, soda

FRUITY FLAVORED FREEZE SLUSHY **35**
Passionfruit, strawberry, watermelon, peach, lime, pomegranate, or banana colada

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HOUSE BEVERAGE MENU

BOTTLED BEERS & CIDERS

Heineken	**36**
San Miguel	**36**
Budweiser	**36**
Sol	**36**
Corona Extra	**40**
Savannah Dry	**40**

WINE BY THE GLASS

SPARKLING	**150ml**	**BTL**
Rocca dei Forti, Prosecco DOC Spumante Italy, Cantine Tongi	**40**	**175**
Rocca dei Forti, Prosecco DOC Rose Italy, Cantine Tongi	**40**	**175**
WHITE		
Château Rousseau Bordeaux Blanc France, Bordeaux	**35**	**160**
Casa Solis Chardonnay Chile, Central Valley	**35**	**160**
ROSÉ		
Jouselet Rosé Pays France, d'Oc	**35**	**160**
RED		
Château Rousseau Bordeaux Rouge France, Bordeaux	**35**	**160**
Casa Solis Merlot Chile, Central Valley	**35**	**160**

WINE BOTTLES

CHAMPAGNE	
Lanson Le Black Label Brut France, Champagne	**350**
Veuve Clicquot Yellow Label Brut France, Champagne	**476**
ROSÉ	
Domaine Tropez Sand Tropez IGP Rosé France, Côtes de Provence	**210**
Evans & Tate Classic Rosé Australia, Margaret River	**300**

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HOUSE BEVERAGE MENU

WINE BOTTLES

RED

D de Dauzac France, Bordeaux	**140**
Louis Jadot Beaujolais-Villages Combe Aux Jacques France, Burgundy	**260**
Jacobs Creek Reserve Shiraz Australia, Southeast Regional	**140**
Maxwell Orchard Cabernet Sauvignon Australia, Mclaren Vale	**200**
Oyster Bay Merlot New Zealand, Marlborough	**215**
Oyster Bay Pinot Noir New Zealand, Marlborough	**180**

WHITE

Louis Moreau, Petit Chablis France, Burgundy	**210**
Millet Sancerre Blanc France, Loire Valley	**300**
Vouvray 'Medium Sweet Wine', Vignobles Lacheteau France, Loire Valley	**150**
La Marca Pinot Grigio Italy, Venezie DOC	**175**
Cesari Soave Italy, Classico DOC	**155**
Farm to Table Sauvignon Blanc Australia, Victoria	**150**
The Next Big Thing Chardonnay Australia, Barossa Valley	**175**
Viña Chocalán Origen Gran Reserva Sauvignon Blanc Chile, Maipo Valley	**175**
Oyster Bay Chardonnay New Zealand, Marlborough	**195**
Cloudy Bay Sauvignon Blanc New Zealand, Marlborough	**350**

For more extensive selection of dishes 24 hours,
Scan QR to check our

IN-ROOM DINING MENU

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