

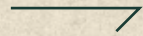
s o e

Concept:

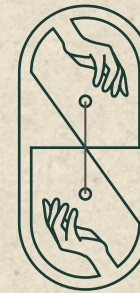
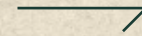
At the end of the day, it's about the food! The idea is to highlight the diversity of the food in the menu. Having a taste from every corner of the world from one kitchen is a distinctive identity for the place. It creates almost a melting pot of cultures in one space.

S.O.e

INITIALS



COMBINED TO CREATE
AN EMBLEM



ADDED HANDS RESEMBLE
GIVING AND SHARING

Symbolism:

The symbolism comes from displaying the concept as a new service that gives the customer a little taste of everything. The representation is shown as classic luxury with a twist of modern design. Colors and metallic brushes will come in as a supporting element - bringing out the luxurious side of having everything.

SALADS

Eden Salad 49
Baby Gems / Kale / Pomegranate / Green Apple / Caesar Dressing

Crispy Corn 49
Crispy Corn / Feta / Cucumber / Frizze Lettuce / Honey Lime Sauce

Beetroot Carpaccio 53
Balsamic Marinated Beetroots / Truffled Goat cheese / Rocca / Candied Walnuts

Pesto Buratta 79
Fresh Buratta / Rocca / Dried Cherry Tomatoes / Pesto Sauce

APPETIZERS

Charcoal 39
Cured Aubergine / Charcoal-infused Batter Labnah / Tahini Dressing

Truffle Cheese Fries 44
Hand cut fries / Truffle Cheese Sauce / Chili Peppers / Crispy Shallots / Kewpie

Parmesan Rolls 49
Freshly Baked Parmesan Brioche Bread / Home Marinara Sauce

Spinach Gratin 44
Artichokes / Parmesan / Gruyere / Homemade Chips

Crispy Prawns 57
Diced mango / Spicy Sambal Sauce

Baby Octopus 59
Fried Baby Octopus / Remoulade Aioli

SLIDERS

Chicken Caesar 42
Brioche Buns / Panko Chicken Breast / Parmesan Cheese / Marinara Sauce

Wagyu & Bacon Jam 53
Brioche Buns / Wagyu Chuck Sliders / Cheddar Cheese / Bacon Jam

PIZZA

Margarita 54
Classical Margarita

Rocca Truffle 64
Cream Cheese / Mozzarella / Rocca

Diavola 59
Mozzarella Cheese / Spicy Pepperoni / Marinara / Green Olives

PASTA

Truffled Ravioli 74
Spinach Sofe Ravioli / Wild Mushrooms / Truffle Cream Sauce

Buratta Marinara 74
Rigattoni / Buratta / Marinara / Roasted Green Olives

Pink Pasta 64
Papardelle Pasta / Grilled Chicken / Pink Sauce

MAINS

Braised Short Ribs 139
Grain Fed Black Angus / Demi Glaze / Crispy Shallots / Garlic Mash

Josper Grilled Tenderloin 135
Grain Fed Black Angus / Garlic Mash

Josper Chicken Breast 97
Grilled Chicken Breast / Wild Mushrooms / Truffle Cream Sauce / Steamed Vegetables

Mediterranean Seabass 147
Whole Salted Seabass / Choice of Sauce.

Baked Salmon 109
Baked Salmon / Marinara Sauce / Mixed Vegetables / Herbs

SIDES

French Fries 24

Garlic Mash 24

Steamed Vegetables 24

DESSERTS

Gold Bar 59
999.9 pure gold

Crown Date Cake 51
Toffee Date Cake / Vanilla Gelatto

Cinnamon Rush 54
Brioche milk cake served with Caramel Sauce

Burnt Meringue 53
Torchd Vanilla Meringue

COFFEE

Espresso 18

Double Espresso 22

Americano 19

Macchiato 21

Cappuccino 27

Cafe Latte 27

Flat White 27

Rose Latte 29

Arabic Coffee (2 person) 49

Turkish Coffee 24

TEA

Wild Tea 29

MOJITOS

Virgin 31

Mix Berry 34

Basilon 33

Mango Passion 36

FRESH JUICES

Pomegranate 24

Watermelon 24

Orange 24

Lemon & Mint 24

SOFT DRINKS 16

WATER

Soe Spa Water 21

Aquapanna 500mL 0

Aquapanna 1L 0

S. PelleGrino 500mL 0

S. Pellegrino 1L 0