


# 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  
Rolled 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

### 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.

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

## MAIN COURSE

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

## DESSERT

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