

IN ROOM DINING MENU

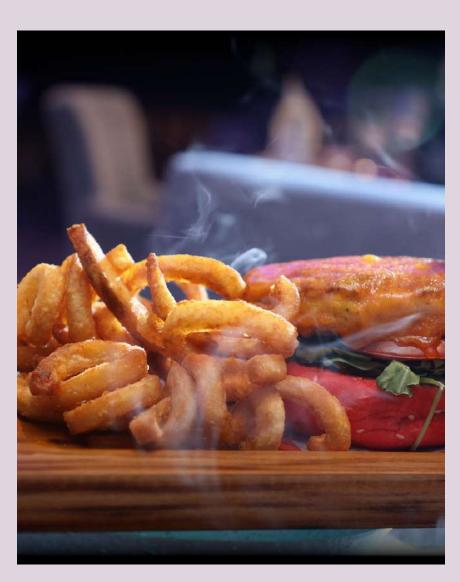
Available daily 24 hours
To order, please call ext.: 5598 - 5599

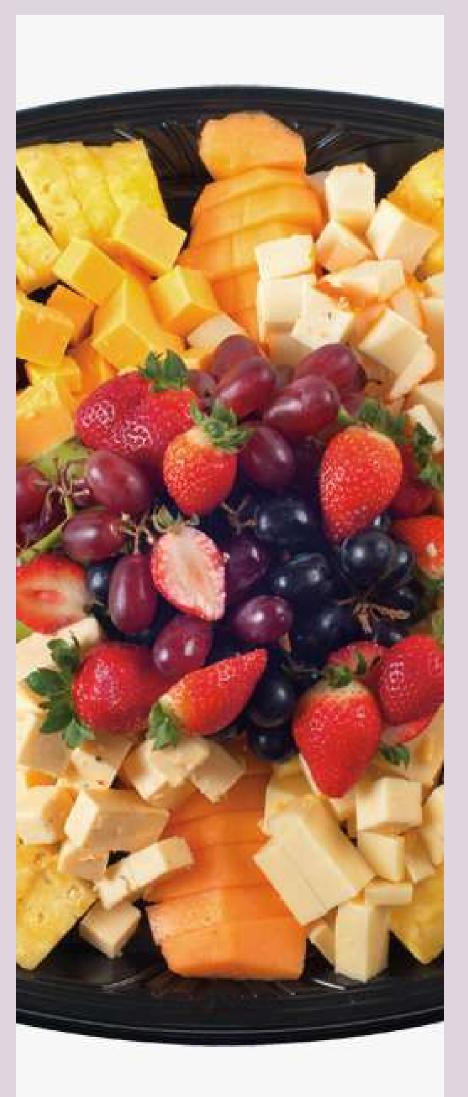










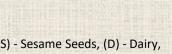


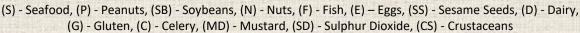
THE COMPLETE SET BREAKFAST

Available daily from 6:00am - 11:00am

Continental Breakfast (E, D, G) ------ 80 ✓ Fresh fruit platter ✓ Baker's basket ✓ A selection of freshly baked muffins, Danish pastries, croissants, butter and preserves ✓ Fresh fruit juice ✓ Tea, coffee, or hot chocolate Stella Di Mare Breakfast (N, E, D, G) ------ 105 ✓ Fresh fruit platter ✓ Two eggs cooked to your liking serve with crispy bacon and chicken sausage ✓ Bircher muesli with berries ✓ Baker's basket ✓ A selection of freshly baked muffins, Danish pastries, croissants, butter and preserves ✓ Fresh fruit juice ✓ Tea, coffee, or hot chocolate Arabic Breakfast (N, E, D, G) ------ 105 ✓ Two Eggs cooked to your liking: ✓ Oriental platter (mixed labneh, hummus, oriental cheese and olives) ✓ Baker's basket fresh za'atar and cheese croissant and Arabic bread ✓ Foul medammes with condiments ✓ Seasonal fruit platter with premium dates ✓ Fresh fruit juice ✓ Tea, coffee, or hot chocolate Healthy Breakfast (N, E, D, G) ----- 95 ✓ Fresh Juices ✓ Smoothie bowl, seasonal fruits ✓ California avocado toast with heirloom tomatoes & ricotta

- ✓ White omelette with herbs
- ✓ Seasonal fruit platter
- √ Oatmeal porridge
- ✓ Coffee, decaffeinated coffee, milk or tea





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A LA CARTE BREAKFAST

Served with whipped cream and fresh

berries

Poached Eggs with Avocado Mash (N, E, Rocket leaves, avocado and cherry tomatoes Hollandaise sauce	G, D) 45 on wholegrain bread served with
Home-made granola bowl (D, G, N) Mixture of nuts and dry fruits with fresh ber	40 ries, yoghurt with honey
Omelette of your choice (D, E, G,) Your choice of: tomato, onions, spinach, must potatoes, grilled tomatoes, sausage and back	
Stella Omelette (D, E, G) 55 Taleggio cheese, spring onions, tomatoes and peppers, served with crispy croquette, roasted tomatoes, turkey bacon and sausage Pancakes (D, E, G) 45 Served with maple syrup, fresh berries and compote	
	Foul Medammes (SS) 35 Served with condiments and tahini Sliced Seasonal Fruit Platter 40 Selection of exotic fruits and low-fat yoghurt, honey
Assorted Pastries 45 Oven fresh bakery basket	Assorted Cheese Selection (N, D) 50 International cheese selections, served with honey, nuts and crackers
French Toast (D, E, G) 45	Vanilla Waffle (D, E, G) 45

(S) - Seafood, (P) - Peanuts, (SB) - Soybeans, (N) - Nuts, (F) - Fish, (E) - Eggs, (SS) - Sesame Seeds, (D) - Dairy, (G) - Gluten, (C) - Celery, (MD) - Mustard, (SD) - Sulphur Dioxide, (CS) - Crustaceans

and maple syrup

Served with strawberries, whipped cream

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Soups

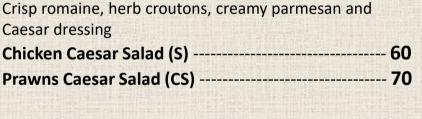
Lentil Soup (C, G)	45
Creamy Seafood Chowder (C, F, D, C, S)	45
Creamy white broth with mixed seafood and vegetables	
Soup of the Day	45
Please ask the server	

COLD APPETIZERS

Burrata with Rocket Salad (D, SD) 5	5
Burrata cheese, rocket leaves, parmesan cheese, cherry	
tomatoes and balsamic reduction	



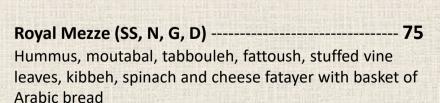
Caesar Salad (C, MD, D)	50
Crisp romaine, herb croutons, creamy parmesan and	
Caesar dressing	
Chicken Caesar Salad (S)	60
Prawns Caesar Salad (CS)	70





Quinoa Melon Balls with Feta Crumble Salad (D) - 50 Quinoa, parsley, sweet melon, rock melon, watermelon with pomegranate molasses

Marinated Seafood Salad (E, S, CS) ----- 70 Prawns, calamari, mussels, yellow fin tuna marinated with lemon oil dressing





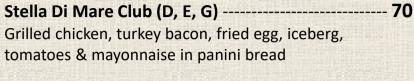
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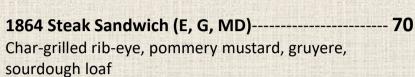
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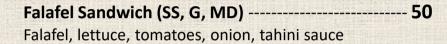
SANDWICHES

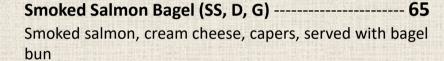
All sandwiches and burgers are served with French fries and side green salad







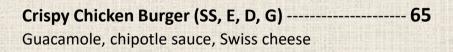






BURGER

Mesquite grilled BBQ Angus Burger (SS, E, D, G) -- 75 Smoked bacon, cheddar cheese, iceberg lettuce and tomato



Crispy Vegetable Burger (SS, E, D, G) ----- 55
Potatoes, green peas, carrot, cauliflower served with curry mayonnaise





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MAIN COURSE

Rosemary Lemon Chicken (D, C) 10	05
Chicken marinated with lemon, topped with sundried tomatoes, artichoke and olives	
Lobster Thermidor (CS, S, D) 1	70
Sautéed lobster meat with mushroom, cream and cheese served with saffron rice	THE RESIDENCE OF THE PARTY OF T
Oriental Mixed Grill (SS, E, D, G) 1	40
Kofta, lamb kebab, shish taouk, lamb chop with grilled vegetable	S,
served with French fries and creamy garlic sauce	
Seafood Mixed Grill (CS, F, D) 2	40
Jumbo shrimp, lobster, hammour, salmon and squid	
served with mashed potato and lemon saffron sauce	
Roasted Beef Tenderloin (D, C) 1	75
Angus beef steak with baby carrots, asparagus and mashed pota	
Grilled Atlantic Salmon Fillet (F, D, MD) 12	20
Served with pumpkin mash and heirloom carrots and asparagus	
Butter Chicken (P, N, E, D)	80
Marinated and char-grilled tandoor chicken simmered in aromat gravy, served with steamed basmati rice	
Biryani (P, N, SD)	
Dum cooked basmati rice with homemade biryani masala with	
your choice of:	
Chicken !	90 * * * * * * * * * * * * * * * * * * *
Vegetable	80
Served with Indian pickles and papad	
Kadai Vegetables (P, SS, E, D)	60
Mixed vegetables cooked in onion tomato gravy with your choice	
of steamed rice or paratha	

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SIDE DISHES

Individual mezze (V, N, SS) 25	Curly fries (V, M) 25
Mashed potato (V, M) 20	Steamed vegetables (V) 20
Steamed rice (V) 20	French fries (V) 20

PASTA

Enjoy our variety of pasta sauces and offerings cooked to your liking

Spaghetti, Penne (E, D, G, C) 70 Arabiata, Alfredo, Bolognese served with parmesan cheese	
Traditional Beef Lasagna (E, D, G, C)80 Grass-fed beef ragout layered with cheese fondue and sheeted pasta	
Fettuccine with Pesto (E, D, G) 65 Cooked with Pesto and cream served with parmesan cheese	CHARLES OF THE PARTY OF THE PAR
Frutti di Mare (CS, F, D, G, C)95 Spaghetti with shrimps, scallops, mussels, smoked salmon, pressed	



DESSERTS

tomato & young olive oil

Lime Cheese Cake (D, E, G) Rich and creamy cheese cake served with citrus puree	45
Umm Ali (G, D, P) Warm bread pudding, pistachio and toasted almonds	40
Caramelized Banana Chocolate Brownie (E, G, P) Warm chocolate sauce, scoop of vanilla ice cream	45



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DESSERT Strawberry, vanilla ice cream (S) - Seafood, (P) - Peanuts, (SB) - Soybeans, (N) - Nuts, (F) - Fish, (E) - Eggs, (SS) - Sesame Seeds, (D) - Dairy,

Banana Split ----- 30

Non-Alcohol Selection

TEA		HEALTHY SMOOTHIES	
Black Tea	22	Raspberry Love	40
Green Tea		(Raspberry, Blueberry, Banana)	
Peppermint Tea		Mango Paradise	40
Earl Grey Tea		(Mango, Passion Fruit, Pineapple, Lemo	
		Tropicolada	40
Coffee		(Banana, Pineapple, Coconut)	
	10	Green Machine	
Espresso		(Broccoli, Spinach, Celery, Mango, Bana	ina,
Double Espresso		Pineapple)	
Americano		Mocktails	
Turkish Coffee		Virgin Mojito	35
Café Latte		Mint leaves, sugar syrup, lime, soda	
Cappuccino		Berry Sensation	35
Espresso Macchiato		Pineapple, mixed berry, vanilla, lime jui	
Hot Chocolate	24	Passion Colada	
		Passion fruit, coconut cream, almond, l	ime
COLD BEVERAGE			
Freshly Brewed Lemon Iced Tea	28	Fresh Juice	
Iced Coffee		Orange	28
Milk Shakes (choice of Vanilla,	20	Watermelon	30
Strawberry, Chocolate)	25		
Strawberry, Chocolate)	33	PACKET JUICE	
		Apple	20
		Pineapple	
		WATER	
The state of the s		Imported still/sparkling Large	_ 26
		Imported still/sparkling Small	
		SOFT DRINKS	
		Pepsi/Diet Pepsi/7up	22
		Red Bull	
The state of the s			

WINE SELECTION

SPARKLING WINE

Valdo Prosecco Brut Treviso DOC, Italy NV	glass 65	btl 320
Veuve Clicquot "Yellow Label", Reims, Champagne NV		btl 850
Moet and Chandon, France		btl 950
WHITE WINE		
Pinot Grigio, Da Luca, Terre Sciliane, 2019	glass 45	btl 215
Sauvignon Blanc, Kapuka Marlborough, New Zealand	glass 65	btl 320
Santa Margherita, Pinot Grigio, Valdadige, DOC, 2019		btl 415
Chablis "Les chanoines" Laroche, Burgundy, France		btl 580
Rose Wine		
Rose Montepulicano, Lupi Reali Abruzzi, Italy	glass 58	btl 280
Antinori "Cipresseto" Rosato, Toscany IGT, Italy		btl 320
RED WINE		
Primitivo Italia, Puglia, 2019	glass 45	btl 215
Barbera Araldica, Piedmont, Italy	glass 45	btl 220
Pinot Noir "Alamos Seleccion" Catena Mendoza, Argentina)	btl 390
Chianti Classico DOCG Castello di Albola, Tuscany, Italy		btl 480









BEER BOTTLES

	DEEN DUTIELS		
Corona Extra			45
Peroni Nastro Azzurro			50
Estrella Damm			45
Heineken			45
	D 0		
	Beer Offers		
Heineken (2 + 1 Pint)			105
	BEER DRAUGHTS		
Stella Artois			50
riocgaarach			
eineken Beineken		Hoog William Co. 1979	Carden Calert Mante
	SPIRITS		
	GIN	20mal	hattla
Tangueray		30ml	850
			890
bullibay Sapplifie			830
	Vodka		
Skyy		40	850
Ketel One		50	980
			1,550
Beluga Noble		70	1,550

WHISKY		
Johnnie Walker Red Label	30ml	bottle 850
Johnnie walker Black Label		1,350
Chivas 12 Years		1,350
Jack Daniel's Old No. 7		1,150
	1 0	2,250
Brandies		
Hennessy VS	50	950
D		
Rum		30ml
Bacardi Carta Blanca		
Angostura 5-year-old		40
TEQUILA		
El Jimador Blanco		
El Jimador Reposado		
El Jimador Blanco (4+1) shots		180
El Jimador (8+2) shots		360
Liqueurs		
		40
Baileys Original		
Sambuca Vaccari		40
Cocktail		
Mojito		60
Rum, Mint Leaves, Lime, Soda, Sugar Syrup		
Bull Frog		70
Vodka, Tequila, Rum, Gin, Blue Curacao, Lemon, Red Bull		
Long Island Ice Tea		 70
Gin, Tequila, Rum, Vodka, Lemon Juice, Pepsi		
Tom Collins		60
Gin, Soda Water, Lemon Juice		