



LA FONTANA

All Day Dining

Wines Selection

Sparkling Wine

	<u>Glass</u>	<u>Bottle</u>
Pierlant Brut NV	45	215
Pierlant Rose		215
Spark Prosecco DOCG Valdo 75cl		270
Duberval, Vin Mousseux, France	60	260
Ferrari Rosato Trento, Italy NV		550
Veuve Clicquot "Yellow Label", Reims, Champagne NV		750
Bellavista Cuvée Brut, Franciacorta DOCG, Lombardy		500
Moet Chandon, France		950
Jacquesson Cuvée 738, Dizy, Champagne NV		840
Brut Rosé Billecart-Salmon, Mareuil-sur-Aÿ, Champagne, France		1,180
Dom Perignon Brut Blanc, Epernay, Champagne 2006		2,630
Champ Ferrari Rose		550

Rose Wine

	<u>Glass</u>	<u>Bottle</u>
Rosé Montepulicano, Lupi Reali Abruzzi, Italy	48	230
Antinori "Cipresseto" Rosato, Tuscany IGT, Italy		320

White Wine

	<u>Glass</u>	<u>Bottle</u>
WW Catarratto CaDi Ponti 75cl	45	210
Chardonnay, Eaglehawk, Wolf Blass	48	230

	<u>Glass</u>	<u>Bottle</u>
WW Pinot Grigio Da Luca 75cl	45	215

WW Kapuka Sauvignon Blanc 75cl		280
Dusky Sounds, New Zealand Sauvignon Blanc 2019	60	290
Picpoul de Pinet, Moulin de Gassac, Languedoc, France		260
Riesling "Classic" Max Ferdinand Von Richter, Mosel, Germany		390
Chablis "Les chanoines" Laroch, Burgundy, France		395

Red Wine

	<u>Glass</u>	<u>Bottle</u>
RW Primitivo Italia, Puglia 75cl	45	210
Merlot, Eaglehawk, Wolf Blass	48	230
RW Masia Perelda 75cl		230
Zuccardi Malbec, Argentina, 2018		310
Tommasi, Valpolicella DOC, 2019	62	300
Barbaresco "Bruno Rocca"		1,350
Garnacha "Old Vine" Pablo, Calatayud DO, Spain		320
Amarone Della Valpolicella "Classico" Luigi Righetti, Veneto		690
Domaine de Pellehaut Rouge, IGP Cotes de Gascogne, France		260
Barolo "Castiglione" Vietti, Barolo DOCG, Piedmont		1,090
Rioja "Reserva" Muga, Rioja, Spain		520

Cocktails

	<u>Glass</u>
Frozen Bellini White Wine & Fresh Peach	50
Frozen Rossini Rose Wine & Fresh Strawberries	50
Frozen Margarita El Jimador Tequila, Triple Sec & Lime (Flavours of Your Choice)	55
Frozen Daiquiri Bacardi Rum, Lime & Sugar (Flavours of Your Choice)	55
Passion Spritz Aperol, Passion Fruit & Prosecco Valdo	60
Aperol Spritz Aperol, Prosecco Valdo & Soda	60
Hugo Elder Flower Spritz Elder Flower, Prosecco Valdo & Soda	65
Blue Spritz Aperol, Blue Curacao & Prosecco Valdo	60

Shaken

Cosmopolitan Skyy Vodka, Cartron Triple Sec & Cranberry, Lime	50
Sun on the beach Ketel One Vodka, Peach Schnapps & Cranberry, Orange	60
Bee's Knees Tanqueray Gin, Honey & Lemon	60
El Florida Bacardi Rum, Maraschino Luxardo & Lime	60

Pool's Classic

Mojito Bacardi Rum, Lime & Mint	50
Pina Colada Takamaka Coco Rum, Pineapple & Coconut	50

	<u>Glass</u>
Bay Breeze Skyy Vodka, Cranberry, Pineapple	50

Capirinha Sagatiba cachaca, lime & sugar	55
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Aperitif

Pimm's No 1	50
Martini Bianco/Rosso	50
Campari	45
Ricard/Pernod	50
Mancino chinato	60

Gin 30ml

Tanqueray	42
Bombay Sapphire	45
Gordon's Pink	45
Hendricks	50

Vodka 30ml

Skyy	40
Ketel one	45
Grey Goose	70
Belvedere Pure	65

Tequila 30ml

El Jimador Blanco	42
El Jimador Reposado	42
Patron XO Café	45
Espolon Reposado	50

Whiskey 30ml

Johnnie Walker Red Label	42
Glenfiddich 12 Years	55
Johnnie Walker Black Label	55
Jack Daniel's Old No.7	50
Wild Turkey 101 Bourbon	55

Liqueurs 30ml

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(G) - Gluten, (C) - Celery, (MD) - Mustard, (SD) - Sulphur Dioxide, (CS) - Crustaceans

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Baileys Original	40
Disaronno Amaretto	40
Grand Marnier Cordon Rouge	50
Drambuie	40
Tia Maria	40
Southern Comfort	40
Ramazotti Amaro	40
Sambuca Vaccari	40
Frangelico	40
Archer's Peach Schnapps	40

Rum 30ml

Bacardi Superior	42
Takamaka Blanco	45
Angostura 5 Years Old	45
Gosling's Black Seal	50
Sailors Jerry Spice	45

Beer Bottles

Corona Extra	45
Stella Artois	42
Estrella Damm	42
Heineken	45
Peroni	45
Thatcher's Gold Cider	50
Franziskaner	55
Duvel	60
Leffe Blond	60

Draft Beer

Peroni pint	50
Peroni ½	35
Heineken pint	52
Heineken 1/2	38

Water

Dolomia Still Large	28
Dolomia Still Small	18
Dolomia Sparkling Large	28
Dolomia Sparkling Small	20

Soft Drinks

Pepsi / Diet Pepsi	22
7up / Diet 7up	22
Mirinda Orange	22
Red Bull	38

Fresh Juices

Orange	30
Pineapple	30
Water Melon	30
Grape Fruit	30

Cold Beverage

Freshly Brewed Lemon Iced Tea	35
Iced Coffee	30
Milk Shakes	35

Smoothies

Raspberry Love	35
<i>Raspberry, Blueberry & Banana</i>	
Mango Paradise	35
<i>Mango, Passion Fruit, Pineapple & Lemon</i>	
Tropicolada	35
<i>Banana, Pineapple & Coconut</i>	
Green Machine	35
<i>Broccoli, Spinach, Celery, Mango, Banana & Pineapple</i>	

Hot Beverages

Black Tea	20
Green Tea	20
Espresso	18
Double Espresso	20
Americano	20
Cappuccino	20
Cafe' Latte	20
Espresso Macchiato	20
Hot Chocolate	24
Turkish coffee	25

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Drinks Package Applicable per person only

Valid from 12:30 to 15:30 & 19:00 to 23:00

Soft Drinks Package	50
<i>Unlimited soft drinks and chilled juices</i>	
Classic Package	99
<i>Free flow of house wines</i>	
Celebration package	120
<i>Free flow of house wines and selected spirits</i>	
Cocktail Combo	60
<i>Select any two: Mojito, Margarita, Cosmopolitan, Pina Colada, Gin Fizz</i>	

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SOUPS

Lentil soup (C, G)	45
Soup of the day	45
Please ask the server	

Cold Appetizers

Baby spinach salad (N, SD)	45
Apple, cranberry and pecans with honey-kaffir lime dressing	
Caesar salad (C, MD, D)	50
Crisp romaine, herb croutons, creamy parmesan and Caesar dressing	
Chicken Cesar salad (S)	60
Prawns Caesar salad (CS)	70
Tabbouleh Quinoa salad (MD)	50
Quinoa, parsley, tomatoes, with olive oil and lemon dressing	
Cobb Salad (E, D)	55
Lettuce, crisp bacon, boiled egg, grilled chicken, avocado, and cheese	
Royal Mezze (SS, N, G, D)	75
Hummus, moutabel, tabbouleh, fattoush, stuffed vine leaves kibbeh, spinach and cheese fatayer with basket of Arabic bread	

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SANDWICHES

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

Stella Di Mare Club (D, E, G)	70
Grilled chicken, veal bacon, fried egg, iceberg, tomatoes & mayonnaise in classic focaccia	
1864 Steak sandwich (E, G, MD)	70
Char-grilled Rib eye, pomery mustard, gruyere, sourdough loaf	
Burrata “Stella Style” (D, G, MD)	75
Fermented pita, rocket, aged balsamic, olives, young burrata	

BURGERS

Mesquite grilled Angus burger (SS, E, D, G)	75
Apple wood smoked veal bacon, Vermont, cheddar, truffle aioli	
Crispy chicken burger (SS, E, D, G)	65
Guacamole, chipotle sauce, Swiss cheese	
The “BAP” (SS, E, D, G)	60
Halloumi, lettuce, grilled vegetables, tahini sauce, bun	
Portobello mushroom & cheese burger (SS, E, D, G)	65
Swiss cheese, grilled Portobello, and baby spinach	

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PASTA

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

Spaghetti, Penne (E, D, G, C)	70
Arrabbiata, Alfredo, Bolognese Served with parmesan	
Traditional Beef Lasagna (E, D, G, C)	80
Grass-fed beef ragout layered with cheese fondue and pasta sheets	
Fettuccine with Truffle (E, D, G)	95
Cooked with summer truffle, cream	
Frutti di mare (CS, F, D, G, C)	95
Spaghetti with shrimps, scallops, mussels, smoked salmon pressed tomato & young olive oil	

PIZZA

Available from 1:00pm - 11:00pm

Our pizzas are made to your order, using the best seasonal ingredients and house-made sauces

Pizza Vegetariana (D, G)	
White base, eggplant, zucchini, bell pepper and cherry tomatoes	
	65
Pizza Margherita (D, G)	
Tomato polpa, mozzarella and fresh basil leaves	
	65
Pizza al quattro formaggi (D, G)	70
White cheese sauce, smoked provola, taleggio cheese, mozzarella, groviera	
Pizza Burratina (D, G)	75
Tomato sauce, cherry tomatoes, basil leaves and fresh burrata	
Pizza Broccolie Pancetta (D, G)	65
Broccoli, veal bacon, cream cheese	
Pizza alla Diavola (D, G)	70
Tomato polpa, spicy pepperoni and mozzarella	
Focaccia stracciatella e tartufo (D, G)	70
Rocket leaves, cherry tomato and truffle stracciatella	
Pizza Capricciosa (D, G)	70

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MAIN COURSE

Rosemary lemon chicken (D, C)	105
Chicken marinated with lemon, topped with sundried tomatoes, artichoke and olives	
Garlic and ginger prawns (CS, MD, E, D)	150
Sautéed jumbo prawns with rocket salad, and saffron rice	
Oriental mixed grill (S, E, D, G)	140
Kofta, lamb kebab, shish taouk, lamb chop with grilled vegetables Served with French fries and creamy garlic sauce	
Seafood mixed grill (CS, F, D)	240
Jumbo shrimp, lobster, hammour, salmon and squid Served with sun dried mashed potato and lemon saffron sauce	
Roasted beef tenderloin (D, C)	175
Angus beef steak with wild mushroom ragout, baby carrots, asparagus and mashed potato	
Maple glazed Atlantic salmon fillet (F, D, MD)	130
Asparagus, green peas puree, rocket lettuce	
Butter chicken (P, N, E, D)	80
Marinated and char grilled tandoor chicken simmered in aromatic gravy served with steamed basmati rice	
Biryani (P, N, SD)	
Dum cooked basmati rice with homemade biryani masala with your choice of:	
Chicken	90
Vegetables	80
served with Indian pickles and papad	
Paner Makhni (P, SS, E, D)	75
Cottage cheese cooked in smoked tomato gravy with your choice of steamed rice or paratha	
SIDE DISHES	
Individual mezze (V, N, SS)	25
Mashed potato (V, M)	20
Steamed rice (V)	20
Sautéed seasonal mushrooms (V, M)	30
Steamed vegetables (V)	20
French fries (V)	20

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Dessert

Lime cheese cake (D, E, G) Rich and creamy serve with Citrus puree	45
Umm Ali (G, D, P) Warm bread pudding, pistachio and toasted almonds	40
Rich chocolate brownie (E, G, P) Warm chocolate sauce, scoop of vanilla ice cream	40
Kunafa (D) Choose your favorite fillings, cream OR cheese	55
Ice cream and Sorbet (D) Three scoops of your choice: chocolate, strawberry, vanilla or lemon sorbet	45
Additional scoop	20
Sundae (G, D) Your choice of three scoops Ice cream: Vanilla, strawberry and chocolate Served with gummy bears, maraschino cherries, cookie crumbs Toppings with chocolate or caramel sauce	45

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KIDS MENU

A LA CARTE BREAKFAST SPECIALS

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

Seasonal fruit cup and chocolate chip muffin (D, E, G) 27

Scrambled eggs and toast (D, E, G) 32

Served with turkey ham and chicken sausage

Breakfast sandwich (D, E, G) 30

Toasted croissant, two pan-fried eggs, cheese and turkey bacon

LUNCH AND DINNER

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

Alphabet soup (E, G) 20

Chicken soup with ABC noodles and slice of country bread

Mozzarella cheese Stick (M, E, G) 35

Served with vegetables sticks

Mac N cheese (M, E, G) 27

Macaroni pasta baked in cheese sauce

Chicken Nuggets (E, G) 32

Chicken fillet, served with French fries

Fish Fingers (F, E, M, G) 32

Fish fingers with tartar sauce and French fries

DESSERT

Seasonal Fruits salad 22

Cake & Shake (G, D) 30

Chocolate cake and banana milk shake

Banana split (D) 30

Strawberry, vanilla ice cream

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