

# BREAKFAST



## SERVED UNTIL 12:00 PM

### FULL BREAKFAST SIZZLER

Eggs cooked to your liking: omelette, scrambled, poached or fried, chicken, sausage, bacon, baked beans, tomato, hash brown, mushrooms, bakery basket, fresh juice, coffee or tea

45

### VEGGY BREAKFAST SIZZLER

Eggs cooked to your liking: omelette, scrambled, poached or fried, roasted vegetables, mushrooms & olive tapenade, bakery basket, fresh juice, coffee or tea

40

### BAKERY BASKET

Selection of fresh croissant, danish, pain au chocolat, butter, marmalade, honey, fresh juice, coffee or tea

25

### EGG WHITE OMELETTE

Grilled vegetables, olive tapenade, toasted white or brown bread

30

### FOUR EGG OMELETTE

Bacon, sausage, grilled tomato, mushrooms

30

## SERVED ALL DAY

### STEAK & EGG

Tender fillet of beef escalope, caramelized onion, mushroom, hash brown, tomato, fried egg

35

### EGGS BENEDICT

Two poached eggs on toasted English muffins with hollandaise sauce  
*Your choice of:* smoked turkey ham, spinach or smoked salmon

35

## SERVED ALL DAY

### FRUIT PLATE

Selection of sliced seasonal fresh fruits

25

### QUICHE OF THE DAY

Minted new potatoes & mixed leaves  
*Please ask your server for today's special.*

25

### SMOKED SALMON WITH SQUID INK BRIOCHE

Smoked salmon, dill cream cheese, lemon & mixed leaves

55

### TRADITIONAL FRENCH TOAST

Pan fried brioche dipped in egg, maple syrup & dusted with cinnamon

30

### WAFFLE & PANCAKE PLATE

One waffle, two pancakes, ice-cream & pancake syrup

35

### BOILED EGGS

3 soft boiled eggs, toasted bread sticks

30

### HOME-MADE PORRIDGE

Oatmeal, brown sugar & dried fruits

30

### GRANOLA

Natural yogurt, berries & honey

36

### EXTRAS *(two per item)*

Egg, bacon, sausage, hash brown, tomato, mushroom, baked beans, minted new potatoes

10

ALL PRICES ARE INCLUSIVE OF 5% VAT.

*Please make us aware of any special dietary requirements or allergies you may have.*

# ALL DAY MENU

café **D'ALSACE**



## SOUPS

### FRENCH ONION SOUP

Emmental gratin

30

### TOMATO GAZPACHO

Chilled tomato soup

30

### SOUP OF THE DAY

*Please ask our service personnel for today's special.*

30

## SNACKS

### CRISPY CHICKEN SALAD

Crispy fried chicken, pomegranate, mixed leaves, plum & honey dressing

40

### CAESAR SALAD

Romaine lettuce tossed with croutons, parmesan shavings, soft boiled egg & caesar dressing

With chicken

With prawns

42

45

### CAPRESE SALAD

Fresh tomatoes, sun-dried tomatoes, mixed leaves, buffalo mozzarella & balsamic dressing

52

### DEEP FRIED BRIE

Balsamic cream & walnuts

40

### BEEF CARPACCIO

Basil, parmesan shavings, rocket leaves, lemon & olive oil dressing

50

## SNACKS

### NACHOS

Cheese sauce, jalapenos, guacamole, sour cream & salsa

32

### CHICKEN & SHRIMP SPRING ROLL

Sweet & sour sauce

45

### CRAB CAKE

Apple slaw & thousand island dressing

45

### TURNED CHICKEN WINGS

Sweet & sour glaze

40

## SANDWICHES & BURGERS

### CUCUMBER SANDWICH

Onion focaccia, cream cheese, dill & cucumber served with fries & side salad

30

### STEAK SANDWICH

Panini, seared beef, caramelized red onion, cheddar, gherkins, cucumber & wasabi mayonnaise served with fries & side salad

40

### CHICKEN & BRIE SANDWICH

Ciabatta, grilled chicken breast, brie, sun dried tomato & labneh dressing served with fries & side salad

40

### DOUBLE DUCK SANDWICH

Laugen twist loaf, smoked duck breast, duck rillettes & rocket leaves served with fries & side salad

40

### CHICKEN QUESADILLA

Topped with sour cream, guacamole, salsa, green chili & served with fries & side salad

40

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# ALL DAY MENU



## SANDWICHES & BURGERS

### MEDITERRANEAN BRUSCHETTA

Grilled vegetables, basil pesto, pine nuts & olive tapenade served with fries & side salad

45

### TARTIFLETTE

Farmer bread topped with sour cream, smoked turkey breast, onions, potatoes, glazed with reblochon cheese & served with fries & side salad

45

### TRIO OF MINI BURGERS

Served with fries & side salad

60

### WAGYU BURGER

Wagyu beef, iceberg lettuce, lollo rosso, gherkin, cheddar cheese & homemade ketchup, served with fries & side salad

58

### VEGETABLE BURGER

Portobello mushrooms, rocket leaves & coriander served with fries & side salad

41

## PASTA

Build your own pasta, finished with parmesan cheese and toasted garlic baguette.

48

### CHOOSE YOUR PASTA:

Penne	Farfelle
Chilli spaghetti	Gnocchi ( <i>gluten free</i> )

### CHOOSE YOUR SAUCE:

Alfredo	Pesto
Turkey carbonara	Marinara

**ADD ON:** Chicken **5** | Beef chorizo **15** | Prawns **10**

### BEEF LASAGNA

50

## PIZZA

Spiced chicken & mozzarella

40

Pepperoni & pineapple

40

Mushroom & tomato

40

Margherita

35

## MAIN COURSE

### CONFIT DUCK LEG

Slow-cooked in duck fat served with sautéed potatoes & berry sauce

85

### PIERRADE OF MEAT TABLE GRILL FOR TWO

Marinated sliced beef, chicken & duck served with fries & side salad, chimichurri sauce, mushroom sauce & black peppercorn sauce

85

### GRILLED HAMMOUR

Tomato salsa, lemon, fries & side salad

70

### GRILLED SALMON

Teriyaki glaze, tomato salsa, fries & side salad

80

### WAGYU RUMP STEAK

Fries & side salad, peppercorn or mushroom sauce

90

### FISH & CHIPS

Battered hammour, green peas, tartar sauce, lemon, fries & side salad

55

### CHICKEN CORDON BLEU

Crumbed chicken breast stuffed with beef ham & emmental cheese served with fries & side salad

70

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## MAIN COURSE

### KUNG PAO CHICKEN

Served with steamed rice

35

### CHEESE FONDUE *(contains alcohol)*

Gruyere cheese, beaufort cheese, butter mushrooms, white wine & bread cubes

50/90

### BEEF BURGUNDY *(contains alcohol)*

Braised beef simmered in red wine with glazed carrots served with herbed mashed potato

70

### SKIRT STEAK

Charcoal grilled skirt steak, shallot sauce, fries & side salad

85

## SIDES

Gratin potato

20

French fries

20

Minted new potatoes

20

Herb mashed potato

20

Ratatouille

20

Mac and cheese

20

Side salad

20

Sautéed mushrooms

20

Seasonal vegetables

20

## DESSERT

Cheese plate

55

Warm chocolate mellow

32

Vanilla crème brûlée

30

Profiterole

32

Apple tatin

32

Pear belle helen

32

Fruit plate

25

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# BEVERAGES



## CLASSIC COCKTAILS

**MOJITO** 45  
White rum, mint, lime & sugar

**CAIPIRINHA OR CAIPIROSKA** 45  
Cachaça or vodka, lime & demerara sugar

**MARGARITA** 45  
Tequila, triple sec, lime & sugar

**PINA COLADA** 45  
White rum, pineapple juice, coconut cream & lime

**COSMOPOLITAN** 45  
Citrus vodka, triple sec, cranberry juice & lime

**BLOODY MARY** 45  
Vodka, tomato juice, worcestershire sauce, tabasco, salt & pepper

## SIGNATURE COCKTAILS

**ARAK MOJITO** 55  
Arak, mint, lime, sugar & soda

**POMEGRANATE MARTINI** 55  
Vodka, pomegranate juice, lemon & sugar syrup

**BERRYNILLA MARTINI** 55  
Vodka, raspberry, cranberry juice & vanilla

**COGNAC BLAZER** 60  
Cognac, orange & lemon zest, strawberry & raspberry

## MOCKTAILS

**SPARKLING SHARAB EL WARD** 28  
Rose water, grenadine, lemon & soda

**CUCOOLER** 28  
Yoghurt, mango, cucumber & cinnamon

**APPLE MOJITOSS** 28  
Apple juice, mint, lime & sugar

**VIRGIN COLADA** 28  
Pineapple juice, coconut cream & lime

**TUTTI FRUITY** 28  
Strawberry, mango & guava

**GREEN PINA** 28  
Pineapple juice, green capsicum & lime

**FRAPPE JALLAB** 28  
Frozen jallab topped with nuts

**FRAPPE ROSE** 28  
Frozen rose topped with nuts

**LEMONADES (1 LITER)**  
Lebanese lemonade 30  
Red fruit lemonade 30  
Mint lemonade 30

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# BEVERAGES

café **D'ALSACE**



## WINE

### SPARKLING WINE AND CHAMPAGNE

Casa Defra Prosecco, Italy	40/200
N.V Laurent-Perrier Brut, France	675
N.V Moët & Chandon Brut, France	790
N.V Laurent-Perrier Brut Rose, France	1360
Vintage Dom Perignon Brut, France	2100

### WHITE WINE

Lapostolle Casa Chardonnay, Chile	45/225
Dusky Sounds Sauvignon Blanc, New Zealand	50/250
Hugel Et Fils Gentil, France	260
Château Ksara Blanc De Blancs, Lebanon	275

### RED WINE

Lapostolle Casa Merlot, Chile	45/225
Barons De Rothschild Los Vascos Cabernet Sauvignon, Chile	45/225
Enriqè Foster Ique Malbec, Argentina	250
Château Ksara Reserve Du Couvent, Lebanon	260

### ROSE WINE

Ohl By Omerade Igp Rose, France	40/200
Chateau Ksara Sunset Rose, Lebanon	260

## BEER

### DRAUGHT

Stella	25/40
Peroni	25/40
Hoegaarden	25/40

### BOTTLE

Almaza	35
Kronenbourg 1664	35
Heineken	35
Corona	35

## GLASS/BOTTLE

## SPIRITS & LIQUORS

### COGNAC / ARMAGNAC

Courvoisier VS	50/900
Remy Martin VSOP	55/950
Remy Martin XO	110/2550

### ARAK

Kefraya	30ML/375ML /BOTTLE
Touma	50/350/600
El Massya	30/200
Brun	50/600
	50/600

### APERITIF / DIGESTIVE

Cockburn's Fine Tawny Port	40/650
Jägermeister	35/600
Archers Peach Schnapps	40/650
Patron Xo Café	45/850
Amaretto Lazzaroni	40/650
Campari	40/650
Aperol	35/600

### VODKA

Stolichnaya	35/600
Ketel One	40/650
Ciroc	45/850
Grey Goose	50/1100

### GIN

Tanqueray	35/600
Tanqueray 10	45/850

### RUM

Captain Morgan White Rum	35/600
Captain Morgan Spiced Rum	40/650

### TEQUILA

Tenampa Blanco	35/600
Jose Cuervo Silver	40/650
Jose Cuervo Gold	40/650

### WHISKY / BOURBON

Johnnie Walker Red	35/600
Johnnie Walker Black	45/850
Chivas Regal 12yo	45/850
Jim Beam	35/600
Jack Daniels	40/650

### SINGLE MALT WHISKY

Glenfiddich 12yo	50/1000
Talisker 10yo	55/1100

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# BEVERAGES



## WATER

Evian  
Acqua Panna  
Perrier  
San Pellegrino  
Local Water

## SMALL/LARGE

12/20  
12/20  
12/22  
12/22  
8/15

## TEA SELECTION

English Breakfast  
Earl Grey  
Japanese Green  
Jasmine  
Chamomile  
Moroccan

18  
18  
18  
18  
18  
25

## SOFT DRINKS

Coke, Diet Coke, Fanta, Sprite, Sprite Light  
Tonic Water, Soda Water, Ginger Ale  
Lipton Ice Tea Lemon / Peach  
Energy Drink / Energy Drink Sugar Free

15  
15  
15  
30

## FRESH JUICES

Mango  
Strawberry  
Orange  
Lemon & Mint

25  
25  
25  
25

## COFFEE

Espresso  
Double Espresso  
Macchiato  
Ristretto  
Cappuccino  
Café Latte  
Americano  
Mocha  
Iced Coffee  
Decaffeinated  
Hot Chocolate  
Hot Sahlab

18  
22  
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