



What could be more satisfying than staying-in for some down time, putting your feet up, placing your order and hearing that gentle knock on your door.

Our team of international chefs have created an array of delightful items for such moments and invite you to discover these delicacies at your leisure.

Simply press the Room Service button on your telephone to place an order. Please feel free to inform us of on any special requirements or preferences.

Should you decide to take a culinary tour, you may choose from a collection of cuisines at our restaurants and bars in the hotel. For further information and table reservations, please dial 1127/1128

Bon Appetit!

CONTINENTAL BREAKFAST (D) (G) (V) 115

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple

Carrot | Green Apple | Mango

Fresh from the Baker's Oven

Croissant | Danish Pastry | Muffin

Olive and Rosemary Loaf | White and Brown Toast

Butter | Honey | Preserves

Cereals: Corn Flakes | All-Bran | Frosties

Rice Krispies | Coco Pops | Special K

Served with: Hot Milk | Cold Milk | Skimmed Milk

Low Fat Milk

Seasonal Sliced Fruits

Freshly Brewed: Regular Coffee | Decaffeinated

Coffee | English Breakfast Tea | Hot Chocolate

With the choice of: Hot Milk | Cold Milk

Skimmed Milk | Low Fat Milk

MIDDLE EASTERN BREAKFAST

(D)(E)(G)(N)(Ss)

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple

Carrot | Green Apple | Mango

Fresh from the Baker's Oven

Plain Croissant | Zaatar Croissant

White and Brown Arabic Bread

Seasonal Sliced Fruits

Mezze Platter

Zaatar and Olive Oil | Labneh | Arabic Cheese

Makdous | Hummus | Crudités

Foul Medames

Tahina Sauce | Lemon Juice

Shakshouka

Scrambled Egg with Onion | Tomatoes | Parsley

Freshly Brewed: Regular Coffee | Decaffeinated

Coffee | English Breakfast Tea

With a choice of: Hot Milk | Cold Milk

Skimmed Milk | Low Fat Milk

HEALTHY BREAKFAST (D)(E)(G)(Hc)

125

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple

Carrot | Green Apple | Mango

Fresh from the Baker's Oven

Whole Wheat Roll | Multi-Seed Roll | Brown Toast

Butter | Honey | Preserves

Bircher Muesli

Egg White Omelette

Asparagus | Grilled Tomatoes | Baby Spinach

Seasonal Sliced Fruits

Freshly Brewed: Regular Coffee

Decaffeinated Coffee | English Breakfast Tea

With the choice of: Hot Milk | Cold Milk | Skimmed Milk

Low Fat Milk

AMERICAN BREAKFAST (D) (E) (G) (N) 140

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple

Carrot | Green Apple | Mango

Fresh from the Baker's Oven

Croissant | Danish Pastry | Muffin | Walnut Loaf White and Brown Toast | Butter | Honey | Preserves

Seasonal Sliced Fruits

Cereals

135

Corn Flakes | All-Bran | Frosties | Rice Krispies

Coco Pops | Special K | Bircher Muesli

With the choice of: Hot Milk | Cold Milk | Full Cream

Skimmed Milk

Freshly brewed: Regular Coffee | Decaffeinated

Coffee | English Breakfast Tea | Hot Chocolate

With the choice of: Hot Milk | Cold Milk | Skimmed Milk

Low Fat Milk

Choice of: Two Eggs Cooked as You Like

Served with: Marinated Tomatoes

Sautéed Mushrooms | Veal Bacon | Chicken Sausage

Baked Beans | Hash Brown

Or

Butter Milk Pancakes

Caramelized Banana | Cinnamon Chantilly

Maple Syrup

À LA CARTE BREAKFAST



Breakfast Accompaniments		Baked Feta Cheese Mediterranean Style $(D)(V)$	50
Hash Brown (G)(V)	30	Mixed Olives and Zaatar Leaves Oregano	
Chicken Sausage (G)	30	Olive Oil Cherry Tomatoes	
Veal Bacon	30		
Grilled Halloumi Cheese (D)(V))	30	Falafel Wrap (G) (V) (Ss)	50
Baked Beans (V)	20	Onion Tomato Lettuce Tahina Sauce	
Sautéed Mushrooms (V)	20	Arabic Pickles Saj Bread Spicy Hummus	
Roasted Tomatoes (V)	20		
Balila Chickpeas (V)	20	$\pmb{Cold\ Mezze\ Platter}\ \big(\mathrm{G}\big)(\mathrm{N})(\mathrm{Ss})(\mathrm{V})$	55
		Zaatar With Olive Oil Labneh Arabic Cheese	
Foul Medames (V)(Ss)	35	Makdous Hummus Crudités Arabic Bread	
Tahina Sauce Olive Oil Onion Tomato			

Lemon Juice

Freshly Squeezed Fruit Juices (Hc)	35	Strawberry Chia Seeds Pudding (D(V)	30	
Orange Watermelon Grapefruit Pineapple		Chia Seeds Honey Mix Berries		
Carrot Mango Green Apple		Fresh Fruits (Hc)	40	
Buttermilk Pancakes (D) (E) (G) (N)	50	Seasonal Sliced Fruit Fresh Berries		
Caramelized Banana Cinnamon Chantilly				
Maple Syrup		Yoghurt (D) (Hc)	30	
Golden Waffles $(D)(E)(G)(N)$	50	Natural Low Fat Fruit Yoghurt		
		Two Eggs Prepared to your Liking $(D)(E)(G)$ 5		
Belgian Style Waffles Mandarin Compote Ha Fresh Berries Chantilly Cream Maple Syrup	azemut	Choice of: Fried Poached Scrambled Boiled		
Tresh Berries Commany Greath Chapter Syrup		Shakshouka Plain Omelette Egg White Omelette		
$\textbf{Cereal Crusted French Toast} \; (D) (E) (G) (N)$	50	All served with: Marinated Tomatoes		
Pecan Berries Mango Sauce Cinnamon Cr	ream	Sautéed Mushrooms Veal Bacon Chicken	Sausage	
		Baked Beans Hash Brown		
Gluten Free Option: Carrot French Toast $(D)(E)(N)(G)$	55	Royal Egg Benedict (D) (V) (G)	60	
		English Muffin Hollandaise Sauce		
Bakery Basket (Gluten Free Available)	60	· · · · · · · · · · · · · · · · · · ·		
(D)(E)(G)(N)		Choice of: Salmon or Turkey Ham or Spinach or Avocado		
From the Baker's Oven: Plain Croissant Pain Chocolat Almond or Cheese Croissant	Au	All Served with: Grilled Asparagus and Grilled Tomat		
Baguette Bread Danish Pastry Muffin Multi-	Grain			
White or Brown Toast Sundried Tomato Load	f	Omelette Your Way $(E)(G)$	60	
Butter Honey Preserves		Three Eggs		
T I I I I I I I I I I I I I I I I I I I	40	With the choice of fillings: Veal Ham \mid Cheese \mid	Tomato	
Toasted Bread (G) (N)	40	Capsicum Onion Mushrooms		
Multi-Grain White or Brown Toast		All Served with: Marinated Tomatoes		
Marmalades Honey Butter		Sautéed Mushrooms Veal Bacon		
Bircher Muesli (D) (G) (N)	30	Chicken Sausage Baked Beans		
Oatmeal Yoghurt Milk Apples Fresh Berri	es	Hash Brown		
Sultanas		Cheese Platter (D)(G)	80	
Porridge Meal (D) (G) (N)	40	International Cheese Selection Fig Jam		
Rolled Oats Fresh Milk Honey Golden Rais		Grapes Crackers		
Raspberries Blueberries Roasted Almond Fla		r		
r		$\boldsymbol{Smoked \; Salmon} \; (D) (G) (F) (Ss)$	75	
Cereals (D)(G)	30	Cherry Wood Smoked Salmon Black Olives		
Choice of: Corn Flakes All-Bran Frosties		Asparagus Crushed Avocado Cucumber	Lime	
Rice Krispies Coco Pops Special K		Cold Meat Platter (N)	65	
Served with Choice of: Hot Milk Cold Milk		Beef Pastrami Smoked Chicken		
Full Cream Skimmed Milk		Veal and Chicken Mortadella Pickled Gher	kins	
		Diion Mustard Crostini	K1113	
		CHOIL MIUSIALU I CHOSUIII		

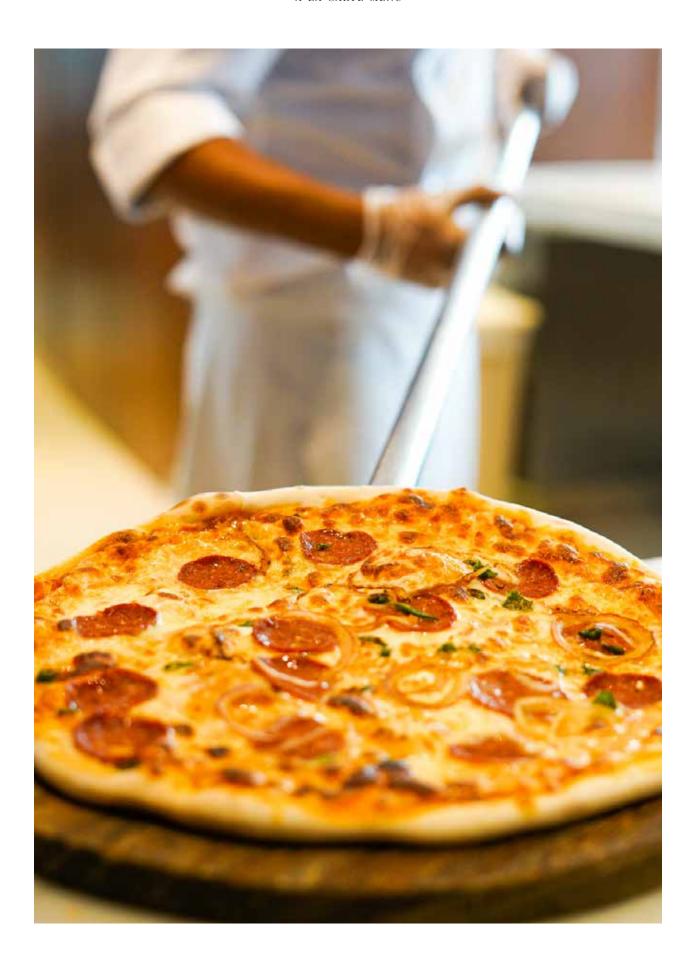


SALADS & APPETIZERS

Served with Chilli Sauce | Soy Sauce

Sweet Chilli Sauce

Classic Caesar Salad $(D)(E)(F)(G)$	60	$\textbf{Tabouleh}\;(G)(Hc)(V)(V_E)$	45	
Baby Gem Lettuce Crispy Veal Bacon Parmesan		Finely Chopped Parsley Tomatoes Mint Onion		
Rustic Croutons Caesar Dressing		Olive Oil Lemon Juice		
Additional: Grilled Chicken Breast	10			
Grilled Gulf Shrimps (8)	15	$\pmb{Fattoush}\;(G)(V)(VE)$	50	
		Tomatoes Cucumber Radish Lettuce Cap	sicum	
Greek Salad (D) (V)	65	Fried Pita Bread Lemon Juice Olive Oil		
Greek Feta Cheese Capsicum Cucumber				
Red Onion Olives Oregano Lemon Vinaig	grette	$\boldsymbol{Hot\ Mezze}\ (D) (G) (N) (Ss)$	60	
		Spinach Fatayer Lamb Kibbeh		
Prawn Cocktail (D)(E)(S)	75	Meat and Cheese Sambousek		
Palm Heart Marinated Avocado Mango		Tahina Sauce Yoghurt Sauce		
Mix Leaves Radish Marie Rose Sauce				
		Chinese Spring Roll (G) (S) (So) 6 pcs.	50	
Smoked Chicken & Quinoa Salad (G)	55	Selection of: Shrimp Chicken Vegetable		
Apple Red Cabbage Mix Leaves Croutons		Served with: Sweet Chilli Sauce		
Garlic and Honey Dressing		, aD SUS7.		
		UAE Garden Salad (Hc) (V)	50	
Arabic Cold Mezze Platter (G) (N) (Ss) (V)	60	Cherry Tomato Mix Local Lettuce		
Hummus Moutabel Warak Enab Fattoush		Red Rambo Radish Cucumber Butternut Squash		
Muhamara Pickles Olives Arabic Bread		Pumpkin Seeds Date Vinaigrette		
		All vegetables are sourced locally		
Sushi and Sashimi (V) (G) (Ss)	80			
Selection: Sushi California Roll Vegetarian				
Sashimi Salmon and Tuna				
Served with Soy Sauce Ginger Pickles Wasal	bi Paste			
Selection of Chinese Dim Sum 6 pcs. (G) (V) (E) (Ss)	95			
Shrimps Dim Sum (Ss) (G)				
Chicken Dim Sum (G)				
Vegetable Dim Sum (V) (G)				



SOUP STONE BAKED PIZZA Shorbet Addas (D) (G) (V) 40 Pepperoni (D) (G) 60 Lentil Soup | Crispy Arabic Bread | Lemon Beef Pepperoni | Red Onion | Mozzarella Cheese Chef's Soup of the Day 45 Margherita (D)(G)(V) 55 Please ask your In-Room Dining attendant Fresh Tomato | Basil | Mozzarella Cheese for today's offering Oregano Thai Coconut & Shrimps Soup (G)(N)45 Cajun Chicken (D) (G) (N) 60 Bok Choy | Coriander | Ginger | Lime Cajun Marinated Chicken | Jalapeños | Onion Capsicum | Balsamic Glaze Rice Noodles | Straw Mushrooms **SANDWICHES & WRAPS** Seafood (D)(G)(S) 75 Prawns | Calamari | Mussels All sandwiches and wraps are served with fries Tomato and Olive Salsa **InterContinental Club Sandwich** (D) (E) (G) 60 Garden Pizza (D) (G) (V) 65 Marinated Chicken | Veal Bacon | Fried Egg Tomato Sauce | Zucchini Artichoke | Mushroom Lettuce | Roma Tomatoes Rocket Leaves Additional toppings: Grilled Vegetables | Artichokes Classic Steak Sandwich (D)(G) 85 Black Olives | Arugula | Spinach | Capsicum Crispy Baguette | Beef Strip Loin Mushrooms | Jalapeño 5 per item Sautéed Mushrooms | Red Cheddar Cheese Onion Chutney Chicken | Tuna | Veal Bacon Turkey Ham | Buffalo Mozzarella | Shrimps 8 per item Flame Grilled Beef Burger (D) (E) (G) (Ss) 85 Brioche Bun | Beef Patty | Provolone Cheese Tomato Chutney | Roma Tomatoes | Coleslaw PASTA (Gluten Free Pasta Available) Kofta Roll (D) (G) (Ss) 60 Lasagna (D) (E) (G) 85 Saj Bread | Lettuce | Onion | Tomatoes | Pickle Beef Ragout | Béchamel | Parmesan Garlic | Tahina Sauce | Fattoush Salad Select your Pasta (D) (E) (G) 80 Grilled Mozzarella Sandwich (D) (G) (V) (N) 65 Pasta: Penne | Fettuccine | Spaghetti Ciabatta Bread | Marinated Red Capsicum Sauce: Bolognese | Arrabiata | Alfredo | Napoli Rocket Leaves | Basil Pesto



Chicken Tikka Wrap (D) (G)

Coriander

Tomatoes | Onion | Cucumber | Mint Chutney

55



MAIN COURSE

LOCAL AND SUSTAINABLE

Grilled Baby Chicken, Local Farm	95	Pan Seared Seabass (D) (V) (Ss)	115	
Confit Tomato Dehydrated Sage	SUSTA _{IA} .	Creamy Cauliflower Purple Potato Fresh Dill		
Oyster Mushroom Jus	M)			
All ingredients are sourced locally	<u> </u>	Butter Chicken $(D)(G)(N)$	80	
		Tender Chicken Tikka Rich Tomato Gravy		
WESTERN FAVOURITES		Steamed Rice Raita Papadums Mango Pickle	е	
Mediterranean Chicken (D) (V) (N)	115	Kibbeh with Yoghurt $(D)(N)$	85	
Corn-fed Chicken Saffron Fresh Labneh A	lmond	Lebanese Meat Dumplings Yoghurt Sauce		
Flakes Broccoli Creamy Mashed Potato		Pine Nuts Vermicelli Rice Mint Coriander		
Herbs and Mushroom Jus				
		Biryani $(D)(G)(N)$		
Fish & Chips (D) (E) (F) (G)	95	Mango Pickle Papadums Raita		
Crispy Fried Atlantic Cod Fries Mushy Pea	s	Shrimp Biryani (S)	95	
Tartar Sauce		Chicken Biryani	80	
		Lamb Biryani	90	
Teriyaki Salmon Fillet (D)(F)(G)(N)(S)	95	Vegetarian Biryani (V)	75	
Salmon with Teriyaki Sauce Black Rice				
Edamame Beans Broccoli Cherry Tomato		Thai Green Curry $(G)(V)(Ss)$	90	
Ginger Pickles		Thai Green Curry Bok Choy Mushroom		
		Galangal Lemon Grass Fresh Thai Basil Car	rot	
AROUND THE WORLD		Pandan Leaves		
		Choice of: Vegetable Chicken Shrimps		
Arabic Mixed Grill $(D)(G)(N)(Ss)$	140			
Labneh And Garlic Marinated Chicken		Dal Makhani $(D)(V)(G)$	50	
Beef Kebab Lamb Kofta Lamb Cutlet		Slow Cooked Black Lentil		
Oriental Rice Arabic Pickle Garlic Sauce		Simmered with Tomato Gravy		
Fried Rice (G)(E)(S)(N)	65	Butter & Fresh Cream		
Green Peas Carrot Fried Egg Spring Onion		Steamed Rice Mango Pickles		
Rice Crackers	V	Papadums Raita		
Choice of: Vegetable Chicken Shrimps				
2		Wok Fried Noodles $(V)(G)(Ss)$	65	
$\boldsymbol{Paneer\;Makhni}\;\left(D\right)\left(V\right)\left(G\right)$	70	Egg Noodles Chinese Cabbage Capsicum		



Grilled Indian Cottage Cheese | Tomato Gravy

Fresh Cream | Coriander | Steamed Rice

Mango Pickles | Raita | Papadums

Sesame Oil | Fried Shallots | Spring Onion



VEGAN

Beyond Burger (G) (V) 75 100% Plant Based Patty | Vegan Cheddar Cheese Lettuce Salad

Vegan Chili Con Carne with Nachos (G) (V) 60

Flavoured Red Kidney Beans | Fresh Coriander Smoked Sweet Paprika | Chili Jalapeño Tortilla Chips Nachos

FROM OUR CHARCOAL GRILL

U.S. T-Bone Steak (D) 450gm	245
Grain Fed 150 Days	
Australian Beef Tenderloin (D) 250gm	215
U.S. Angus Beef Rib Eye (D) 350gm	160
Jumbo Gulf Prawns	
Garlic Parsley and Lemon (D) (S) 5pcs	140
Mustard and Herb Marinated Baby Chicken (D)	120

All grills are served with your choice of two accompaniments and one sauce:

ACCOMPANIMENTS

30

Garden Salad | Vinaigrette Dressing (V)

Creamed Sautéed Spinach (D) (V)

Steamed Broccoli | Sea Salt (D)

Steamed Vegetables (D) (V)

Green Beans | Toasted Almond Butter (D)(V)

Onion Rings | Cajun Spiced (D)(G)(V)(N)

Butter Mashed Potato | Cream | Chives (D) (V)

Baked Potato | Sour Cream | Spring Onion (D) (V)

Roasted Potatoes | Smoked Cheddar Cheese (D) (V)

Steamed Rice (V)

SAUCES 20

Green Peppercorn (D)(G)

Mushroom (D)(G)

Béarnaise (D)(E)

Rosemary Jus (D) (G)

Lemon Butter (D)

Mustard (D)



À LA CARTE MENU

Moelleux Au Chocolat $(D)(E)(G)(N)$	50
Chocolate Manjari 64% Cocoa	
Vanilla Ice Cream Vanilla Crunchy	
Strawberry Cheese Cake (D) (E) (G) (N)	40
Hazelnut Crunchy Base Fresh Strawberry Salsa	
Vanilla Chantilly	
$\textbf{Sticky Toffee Pudding} \ (D) \ (E) \ (G)$	40
Butterscotch Sauce Vanilla Ice Cream	
Tiramisu (D) (E) (G)	40
Biscuit Mascarpone Coffee Cocoa	
Ice Cream (D) (E) (N)	40
Chocolate Vanilla Strawberry	
Fresh Berries and Nuts	
$\boldsymbol{Traditional\ Umm\ Ali\ (E) (G) (N)}$	40
Sweet Cream Puff Pastry Almonds	
Cheese Platter $(D)(G)(N)$	80
International Cheese Selection	
Fig Jam Grapes Crackers	
Fresh Fruits (Hc)	40
Seasonal Sliced Fruit Fresh Berries	



LATE NIGHT MENU

Midnight to 5:30 am

Shorbet Addas (D) (G) (V)	40	Chinese Spring Rolls (G) (S) (So) 6 pcs.	50	
Lentil Soup Crispy Arabic Bread Lemon		Selection of: Shrimp Chicken Vegetable		
•		Served with: Sweet Chilli Sauce		
Classic Caesar Salad (D)(E)(F)(G)	60			
Baby Gem Lettuce Crispy Veal Bacon Parm	nesan	Lasagna (D) (E) (G)	80	
Rustic Croutons Caesar Dressing		Beef Ragout Béchamel Parmesan		
Addtional: Grilled Chicken Breast	10			
Grilled Gulf Shrimps (S)	15	Fish & Chips (D) (E) (F) (G)	95	
-		Crispy Fried Atlantic Cod Fries Mushy Pea	S	
Two Eggs Prepared to Your Liking (D) (E))(G) 55	Tartar Sauce		
Choice of: Fried Poached Scrambled Boiled	il			
Shakshouka Plain Omelette Egg White Om	nelette	Arabic Mixed Grill (D) (G) (N) (Ss)	140	
All served with: Marinated Tomato Sautéed M	Iushroom	Labneh and Garlic Marinated Chicken Beef Kebab		
Veal Bacon Chicken Sausage Baked Beans		Lamb Kofta Lamb Cutlet Oriental Rice		
Hash Brown		Arabic Pickles Garlic Sauce		
Smoked Chicken and Quinoa (G)(N)	55	Biryani (D) (G) (N)		
Apple Red Cabbage Mixed Leaves		Mango Pickle Papadums Raita		
Croutons Garlic and Honey Dressing		Shrimp Biryani (S)	95	
		Chicken Biryani	80	
Hot Mezze (D)(G)(N)(Ss)	60	Lamb Biryani	90	
Spinach Fatayer Lamb Kibbeh Meat and Cl	heese	Vegetarian Biryani (V)	75	
Sambousek Tahina Sauce Yoghurt Sauce				
		$\textbf{Moelleux Au Chocolat} \; (\mathrm{D}) (\mathrm{E}) (\mathrm{G}) (\mathrm{N})$	50	
$\textbf{InterContinental Club Sandwich} \ (D) \ (E) \ (G) \ (D) \ (E) \ (G) \ (E) \ (E) \ (G) \ (E) $	60	Chocolate Manjari 64% Cocoa		
Marinated Chicken Veal Bacon Lettuce		Vanilla Ice Cream Vanilla Crunchy		
Roma Tomatoes Fried Egg				
Served with Fries		Fresh Fruits (Hc)	40	



Tomatoes | Onion | Cucumber | Mint Chutney

Flamed Grilled Beef Burger (D) (E) (G) (Ss)

Brioche Bun | Beef Patty | Provolone Cheese Tomato Chutney | Roma Tomatoes | Coleslaw

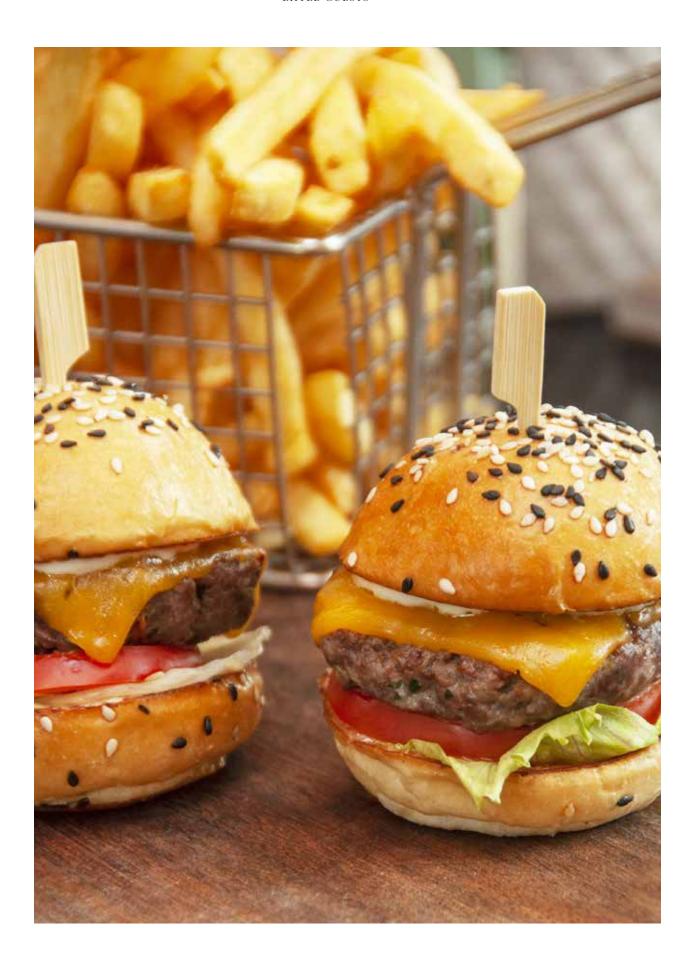
Chicken Tikka Wrap (D)(G)



85

55

Seasonal Sliced Fruits | Fresh Berries



LITTLE GUESTS

Aged 12 and under

Smiley Tomato Soup (D)(V) 18

A bowlful of hot hearty tomato soup cooked with the reddest plum tomatoes topped off with a dollop of fresh cream

Crunchy Vegetables & Hummus Dip 22 (D) (N) (V)

Hummus is a popular and traditional Middle Eastern dish made with chickpeas

Served with cherry tomatoes, mozzarella and veggie sticks for dipping

Broccoli & Sweet Corn Fritters (D) (E) (G) 22

A crispy fluffy fritter filled with broccoli, sweet corn and sprinkled with melted cheese

SIDES

Scrummy Potato & Pumpkin Mash (D) (V) 12

Potato and pumpkin mashed together for you to shape any way you like

Did you know the largest pumpkin on record is bigger than a baby elephant?

A-maiz-ing Corn on the Cob (D) (V) 12

Interestingly there is always an even number of ears on a cob of corn

Corn is also grown on every continent in the world except Antarctica

Homemade Fries (V) 12

The golden homemade fries are parboiled before frying to make them a healthier side serving The French and the Belgians both claim to have invented the pommes frites

BIG PLATES

Wok & Roll Thai Noodle (N)(S)(So)(E) 32

Stir fried rice noodles, eggs, vegetables and prawns twisted and turned in a hot wok.

Served with peanuts for sprinkling and lime for squeezing

Happy Tomato Risotto (D) (V)

32

32

Say ciao to this Italian risotto made with fresh basil and parmesan cheese

Did you know in Venice risotto is often served as a traditional festive meal?

Chinese Fried Rice with Chicken (E) (So)

A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir fried with eggs, peas and sweet corn

Penne Pasta with Red Sauce (D) (G) (V) 32

This classic pasta dish includes three of the foods. Italy is most famous for pasta, tomatoes and parmesan cheese

Crispy Fish Fingers (D) (E) (F) (G) (S)

32

Golden fish fingers coated with crushed rice served with healthy cherry tomatoes, fresh cucumber and carrot sticks

Yummy Mini Beef Burgers (D) (E) (G) (N)

32

Two perfectly grilled homemade mini beef burgers served with fries

Legend has it that the birth place of the burger is Athens, Texas in the USA

DESSERTS

Very Berry Yoghurt Ice Cream (D) (V)

Say this five times as fast as you can, I would like a very berry dairy dessert

Iced Watermelon Popsicles (V)

12

22

30

Stay cool & fresh with this slurpable sweet dessert Did you know that you can find square-shaped watermelon in Japan?

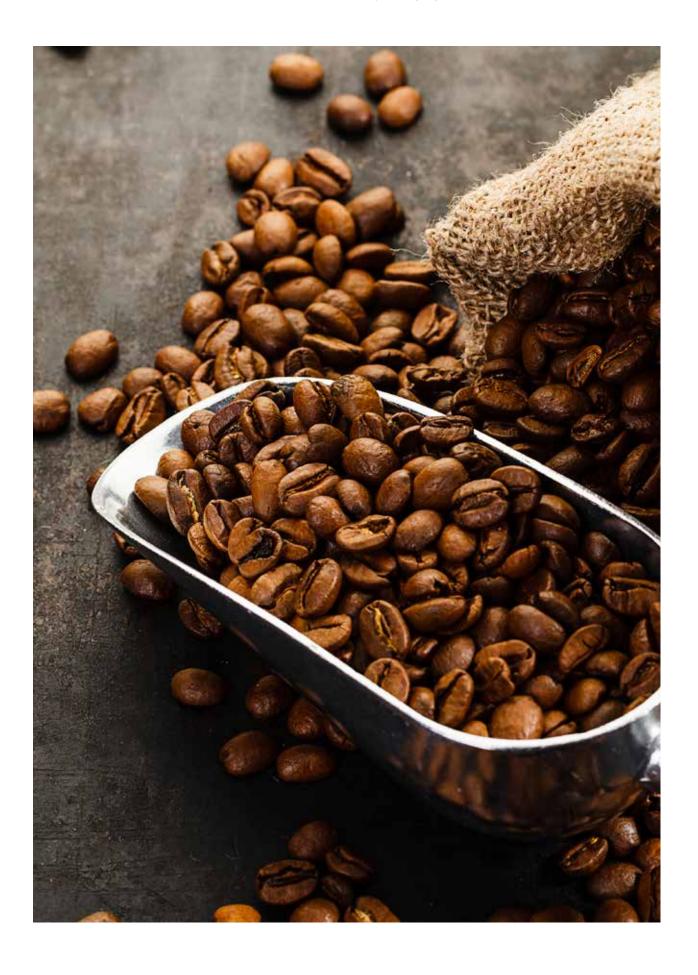
Chocolate Brownie Ice Cream Sundae

(D)(E)(G)

Chocolate brownie topped with classic vanilla ice cream

Served with fresh fruit and sprinkles

BEVERAGES



SOFT BEVERAGES

COFFEE SELECTION		ENERGY DRINK	
American Coffee	30	Red Bull	35
Cappuccino	30		
Latte	30	MINERAL WATER	
Single Espresso	30	Imported Still Water - Small Large	29 / 39
Double Espresso	30	Imported Sparkling Water - Small Large	29 / 39
Turkish Coffee	30		
Arabic Coffee Flask	95	FRESHLY SQUEEZED JUICES	35
		Orange Grapefruit Carrot Watermelon	
		Green Apple Mango Pineapple Pomegi	anate
TEA SELECTION			
VINTAGE		CHILLED BEVERAGES	
Dammann Breakfast Tea	30	Iced Coffee	30
Dammann Gunpowder Green Tea	30	Chocolate Milk	25
BLENDS		Milkshake Vanilla Strawberry Chocolate Banana	35
Dammann Earl Grey Yin Zhen (flavored blad	ck tea) 30	Lassie	25
Dammann Touareg (green tea & mint) 30		Fruit Smoothie	35
Dammann Jasmine (scented green tea)	30	Strawberry Banana Blueberry	00
		Milk Full Cream Low Fat Skimmed	20
HERBAL INFUSION		Soy Milk	25
Dammann Chamomile	30		
Hot Chocolate	30		
SOFT BEVERAGES			
Coca-Cola Diet Coke	30		
Sprite Diet Sprite	30		
Fanta	30		
Schweppes Tonic Water	30		
Schweppes Ginger Ale	30		
Schweppes Soda Water	30		
Schweppes Bitter Lemon	30		
NON-ALCOHOLIC BEVERAGE			
Heineken 0.0.	25		

BEVERAGES

DRINKS

BOTTLED BEER				ROSÉ CHAMPAGNES		Bottle
Heineken (Holland)			50	NV Taittinger Prestige Rosé	Brut	890
Stella Artois (Belgium) (VE)			50	Billecart - Salmon Brut Rosé		1,290
Amstel Light (Holland) (VE)			50			
Budweiser (USA) (VE)			50			
Corona (Mexico) (VE)			50	WHITE WINES	150 ml	Bottle
Asahi (Japan) (VE)			50	Marius Vermentino		
Leffe Blond (Belgium) (VE)			50	France (VE)	50	240
(
HOUSE SPIRITS	3cl	37.5cl	75cl	Ken Forrester Petit Chenin Blanc, South Africa	60	275
Tanqueray	45		890	Chemin Blanc, South Africa	00	213
Stolichnaya (VE)	45		890	Alois Lageder Riff		
Bacardi Superior (VE)	45		890	Pinot Grigio, Italy (BD)	70	325
Johnnie Walker Red Label	45		890	Throt Origio, Tally (BB)	, 0	040
José Cuervo Gold	45		890	Oyster Bay Sauvignon Blanc		
				New Zealand	80	355
GIN						
Hendrick's	70		1,400	Chablis Moreau et Fils		
				France (VE)		470
VODKA						
Absolut Blue	45	490	890	Dr. Loosen Riesling		
Ciroc			1,260	Germany		310
RUM				RED WINES		
Bacardi 8 year old	60		1,200	Moulin de Gassac		
,				Classic Rouge, France	50	245
WHISKY	3cl	37.5cl	75cl			
Jack Daniels	50		1,230	Santa Julia Malbec		
Glenfidich 12 years	60		1,450	Argentina (VE)	60	255
Johnnie Walker Black Label	60	760	1,450			
Chivas Regal 12 years	60	790	1,450	Fleur Du Cap Cabernet		
Johnnie Walker				Sauvignon (VE)		
Double Black Label	65		1,630	South Africa	70	305
TEQUILA				Ruffino Chianti		
Patrón Silver	60		1,260	Italy (VE)	80	355
Patrón Reposado	70		1,550			
1			,	Torres Atrium Merlot		
SPARKLING &				Spain		375
	120 ml ре	er olass	Bottle			
Prosecco Amore	140 mi pe	1 81433	Dottie	Wild Rock Cupids Arrow Pin	ot Noir	200
di Amanti, Italy	60		295	New Zealand		300
NV Taittinger Brut Réserve	125		690			
Bollinger Special Cuvée			990	ROSÉ WINE	p	
Ruinart (VE)			990	Rosé Kumala, South Africa	50	240
NV Louis Roederer Brut Pre	mier		890			
Dom Pérignon (VE)			2,950			

ALCOHOLIC BEVERAGES

