

## T^L^

## SOUP \& SALAD

## LENTIL SOUP (C) (G) (V) $\downarrow$

32Braised red lentils flavored with cumin,served with croutons and lemon
HARIRA SOUP (C) (G) ..... 35
Classic Moroccan Harira tomato,
lentil, and chickpea soup
SOUP OF THE DAY ..... 32
CLASSIC CAESAR SALAD ..... 38
(D) (E) (G) (N) (F) (CR) (M)
Romaine lettuce, chicken, prawns andcroutons in Caesar dressingAdd chicken / Add prawns45/45
KETO BOWLS
SUPER GREEN SALMON NICOISE (F) (E)45
Green mesclun, kenyan green beans, boiled
egg, artichoke, olives and a balsamic dressing
CHICKEN, BROCCOLI AND ..... 40
BEET BOWL WITH AVOCADO PESTO (D) (N)
Chargrilled chicken, roasted beetroot, crumbled blue
cheese with avocado pesto
ENERGISING KALE AND ..... 40
QUINOA BOWL (SO) (V) I $\bigvee^{(3)}$Kale and quinoa with orange, grapefruit segments andavocado drizzled with a raspberry vinaigrette
SANDWICHES \& WRAPS
TOASTIE (D) (S) (M) (E) (G)40White or brown toast, grilled chicken, fried egg,turkey ham, cheddar cheese, tomato, mustard mayo,romaine lettuce and french fries
SWISS BURGER (D) (G) ..... 52
100\% US Angus beef patty topped with roasted onion,lettuce and tomato, served with french fries
CHICKEN AVOCADO BURGER (D) (G)52
Homemade chicken breast patty, layered with tomato,lettuce, spicy salsa and guacamole, served with french fries
PESTO PANINI (N) (G) (V) $\downarrow$ ..... 42
Grilled vegetables, onion, mushrooms, zucchini and pestopanini served with french fries and crispy salad
IT'S ROOSTER CHILLI AIOLI WRAP (E) (G) ..... 40
Tortilla, cajun spiced chicken, jalapenos, chili aioli, corian-der, romaine lettuce \& french fries
PIZZA
CLASSIC MARGHERITA (D) (G) (C) (V) ..... 45
Tomatoes, mozzarella and fresh basil
FOUR SEASONS (E) (D) (G)(C) ..... 50Tomatoes, mozzarella, capsicum, onion,mushroom, olives and with an egg on top
PEPPERONI (G) (D) (C) ..... 50Tomatoes, mozzarella, spicy beef salami,roasted red peppers and chili flakes
EXTRA TOPPINGS8

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P: Peanut | N: Tree Nut | G: Gluten CR: Crustacean \& Mollusks | SS: Sesame Seed \| F: Fish \| E: Egg | S: Soybeans | D: Dairy \| C: Celery | M: Mustard I SO: Sulphites I (V): Vegetarian $\vee$ : Vegan I © : Gluten-Free

## MAIN COURSE

## NORWEGIAN SALMON (F)

80
Grilled salmon fillet served with carrot and apple slaw, sautéed beans with a sweet and citrus salsa

ASIAN GLAZED SEA BASS (D) (F) (C) (SS)
Pan-seared sea bass with wilted sesame spinach and jasmine rice

FISH \& CHIPS (G) (F) (E)
Batter-fried cod, chunky chips, mushy peas and tartar sauce

GRILLED JUMBO PRAWNS (D) (CR)
Lemon garlic rice and roasted tomatillo salsa verde
RIB EYE STEAK (D) (G)
Grilled New Zealand rib eye steak, butter sautéed beans and wedges, roasted garlic herb butter served with your choice of peppers, béarnaise or mushroom sauce

RACK OF LAMB (D)
Oven roasted lamb rack with a smoky aubergine salad, french fries and garlic jus

CHICKEN SUPREME (D)
Grilled spinach and feta stuffed chicken breast, asparagus, mashed potatoes with a mushroom jus

THAI GREEN CHICKEN CURRY (CR)
Coconut milk, lemongrass, galangal and chili broth with jasmine rice and crackers

## NASI GORENG (S) (CR) (SS) (E)

Traditional Indonesian wok-fried rice, chicken satay and crackers topped with fried egg

ARABIC MIXED GRILL (D)(N)(G)
Shish tawook, lamb kofta, beef kebab, fattoush salad, hashweh rice and french fries

TRADITIONAL INDIAN BIRYANI (N) (D)
Biryani rice with your choice of meat or vegetables served with papadum, raita and pickles Chicken / Vegetable / Mutton 52/52/68

BUTTER CHICKEN (N) (D) 65
Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter and cream served with steamed rice and papadum
PASTA (E) (G) ..... 60Type of pasta: Penne - Fettuccine - SpaghettiChoice of sauce (G) (N) (D) (C)Arrabbiata - Cream and Mushroom -Pesto Bolognese - Napolitano - Four Cheese
KIDS CORNER
SPAGHETTI OR PENNE (D) (G) (C) ..... 32
with Bolognese or tomato or white sauce
MINI PIZZA (D) (G) (C) ..... 32
Oven-baked tomato and chesse pizza
MINI BURGER (D) (G) (E) (M) ..... 32
Mini beef patty with melted cheese and french fries
CHICKEN NUGGETS (G) (E) (M)32Served with french fries and mayo
DESSERTS
CHOCOLATE BROWNIE ..... 27
WITH ICE CREAM (N) (G) (D) (E)CHEESECAKE (D) (E) (G)27
TIRAMISU (D) (E) (G) ..... 27
ICE CREAM (N) (G) (D) ..... 27
SELECTION OF FRUITS ..... 27

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FRESH FRUIT JUICE ..... 25
LOCAL WATER SMALL ..... 15
LOCAL WATER LARGE ..... 20
SPARKLING WATER LARGE ..... 32
SPARKLING SMALL ..... 20
PEPSI/ DIET PEPSI/ 7 UP/ SODA/ GINGER ALE ..... 16
ENERGY DRINK ..... 32
MILKSHAKES: ..... 30
STRAWBERRY, CHOCOLATE AND VANILLA
COFFEE AND TEA SELECTION ..... 22
ICED TEA OF THE DAY ..... 32
ALCOHOLIC BEVERAGES
BOTTLED BEER
Heineken ..... 40
Corona ..... 42
HOUSE WINES
Red ..... $40 / 195$
White ..... 40 / 195
Rose ..... 42 / 195
VODKA
Smirnoff Red / Bottle ..... 36 / 745
Absolute Blue / Bottle ..... 44 / 795
WHISKEY
Johnny Walker Red Label / Bottle ..... 38 / 695
Johnny Walker Black Label / Bottle ..... 48 / 950
Jack Daniels / Bottle ..... 48 / 1250
GIN \& TEQUILA
Jose Cuervo Silver / Gold ..... $38 / 745$
RUM \& COGNAC
Bacardi white rum / Bottle ..... 36 / 699Hennesey V.S.48 / 1200

