

GARDEN MENU

Soups

CARROT GINGER SOUP	25
Vegetable broth blended with fresh carrots, ginger, and smoked paprika	
TOMATO BASIL SOUP	28
Simmered tomato soup finished with fresh basil and cream	
CHICKEN CREAM SOUP	38
Chicken broth with roasted chicken cubes, pine nuts, and cream	

Salads

TABBOULEH MANGO SALAD	45
A zesty tabbouleh mixed with quinoa and mango cubes topped with mango chutney	
HONEY PUMPKIN SALAD	48
Sweet roasted pumpkin cubes mixed with fresh spinach, goat cheese, cherry marmalade, and sesame seeds	
GREEK SALAD	42
Tomato, cucumber, onion, bell peppers, olives, white cheese, thyme & olive oil vinaigrette	
TACO SALAD	65
Chicken breast, beans, sour cream, guacamole, tomato, corn, lettuce, olives, chives, cilantro vinaigrette	
CAPRESE	68
Buffalo mozzarella and sliced tomato with a balsamic vinaigrette	
ROCKET APPLE SALAD	50
Rocket leaves with gorgonzola, croutons, and strawberry vinaigrette	
CAESAR SALAD	50
Iceberg lettuce with Caesar dressing topped with Parmesan cheese and seasoned croutons	
CAESAR SALAD with CHICKEN	65
CRUDITÉS	40
Assorted fresh garden vegetables, served with orange mayo, and Roquefort dip	

Appetizers

ZUCCHINI TEMPURA	25
Deep batter fried zucchini topped with Parmesan cheese served with a mint yoghurt dip	
HALOUM CHEESE PIE	38
Baked pie dough filled with Haloum cheese	
VEGETABLE SPRING ROLLS	36
Vegetable spring rolls served with house made sweet and sour dip	
NACHOS	65
Topped with chili con carne and melted cheese	
CHICKEN QUESADILLA	68
served with guacamole, salsa, and sour cream	
FALAFEL IN MINI PITA	24
Served with tehina and oriental salsa	

MANKOUSHA	25
With thyme and olive oil	
FRIED KOBEBA	38
With minced meat, spices, and pine nuts	
SAMBOUSSEK	38
With herbed white cheese and mint	
ORIENTAL SAUSAGE	42
Sautéed with garlic and onion	
MINI VINE LEAVES	28
With a yoghurt dip	
FATOUCH	25
With a pomegranate syrup dressing	
HUMMUS	30
Seasoned with lemon juice, garlic, and olive oil	
WHITE CHEESE	24
With diced tomato, thyme, and olive oil	
TEHINA	25
Seasoned with cumin, lemon juice, and garlic	
BABA GHANOUG	25
Roasted eggplant mashed with tehina, cumin, garlic, lemon juice, and olive oil	
MEAT HAWAWSHI	38
Traditional Egyptian spiced minced meat baked in baladi bread	

Pizza & Pasta

CHEESE PIZZA	60
Mozzarella, tomato sauce	
MUSHROOM PIZZA	70
Mozzarella, tomato sauce, fresh mushroom	
PIZZA PEPPERONI	80
Mozzarella, tomato sauce, pepperoni	
VEGETABLE PIZZA	65
Mozzarella, tomato sauce, mushroom, bell pepper, onion, eggplant	
PIZZA TUNA	75
Mozzarella, tomato sauce, tuna, sliced onion, olive	
PIZZA BUFFALO	70
Shredded & Buffalo mozzarella, tomato sauce, rocket with balsamic vinaigrette	
SPAGHETTI BOLOGNESE	60
Spaghetti with a tomato sauce minced meat ragout	
SPAGHETTI NAPOLITANA	35
Spaghetti with a fresh tomato sauce and fresh basil	
PENNE ARRABIATA	55
Penne pasta with a spicy tomato sauce and pepperoni	
GARLIC SHRIMP FUSILLI	98
Sautéed garlic and shrimp tossed with Fusilli and mushroom in a pesto sauce	
FETTUCCINI ALFREDO	60
Fresh tagliatelle in a cream alfredo sauce with parmesan cheese ADD GRILLED CHICKEN 22	
OVEN BAKED LASAGNA	64
Layers of pasta sheets with flavorful meat ragout topped with melted cheese	

PRICES ARE
SUBJECT TO
12% SERVICE
CHARGE &
13% VAT
MEMBERS
DISCOUNT
20%

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Main Courses



SPINACH ARTICHOKE STUFFED CHICKEN	90
Chicken breast stuffed with spinach, artichoke, and cheese served with Tagliatelle in a spinach Alfredo sauce	
VEAL RAGOUT	130
Braised veal shank in a creamy brown onion sauce served with cinnamon rice	
LEMONGRASS FISH FILET	100
Baked lemongrass and ginger fish filet served with egg noodles and sauteed spinach	
VEAL PARMEGGIANA	140
Breaded veal escalope topped with melted cheese and tomato sauce served with Spaghetti	
CHICKEN A LA FRANCAISE	90
Pan fried chicken breast in a mushroom cream sauce with vegetables white rice	
BEEF FILET	145
Tender filet grilled to your liking served with mashed potato and creamed spinach	
GRILLED SALMON	
Salmon steak charcoal grilled	150 gm 145
with avocado tomato relish and creamy mushroom risotto	200 gm 160
THAI COCONUT CURRY SHRIMP	150
Sautéed shrimp tossed with curry and coconut milk served with jasmine rice	
INDIAN BUTTER CHICKEN	90
Chicken cubes in a rich tomato Garam Masala sauce served with creamed spinach and basmati rice	
CHICKEN TANDOORI	85
Grilled chicken cubes with tandoori spices served with Basmati rice and grilled vegetables	
GRILLED QUAILS WITH FERIK	125
Two whole quails in a Lebanese marinade charcoal grilled and served with green wheat and a mixed salad with pomegranate syrup dressing	
FAJITA CHICKEN	85
Pan seared chicken with onion and bell pepper served with sour cream, guacamole, salsa	
FAJITA BEEF	100
Pan seared meat with onion and bell pepper served with sour cream, guacamole, salsa	
FAJITA COMBO	95
Pan seared meat & chicken with onion and bell pepper served with sour cream, guacamole, salsa	
EXTRA SAUCES	
Brown Mushroom	12
Green Peppercorn	12
Gorgonzola	20
EXTRA SIDES	
Creamy Spinach	25
French Fries	18
Basmati Rice	12
Oriental Rice	12
Mashed Potato	12
Grilled Vegetables	15
Sautéed Vegetables	15

Sandwiches



SPICY CHICKEN SANDWICH	60
Fried chicken breast topped with lettuce and tomato in a home baked bun	
LONG BURGER & FRIES SANDWICH	70
Flat long burger in French bread with pickles and fries	
MERGUEZ AND CHICKEN LIVER SANDWICH	65
Merguez and chicken liver sautéed with onion and garlic in a spicy tomato sauce	
SHRIMPS SANDWICH	60
Deep fried shrimps with a spicy lettuce mayonnaise served with French fries	
CHEESE BURGER	80
House made lean beef burger topped with cheddar cheese	
CLUB SANDWICH	60
With smoked beef, turkey, egg	
GRILLED KOFTA	65
Charcoal grilled seasoned minced meat wrapped in Syrian bread	
TUNA SANDWICH	50
Seasoned Tuna chunks with avocado, celery, green onion, tomato, orange mayo, in a wheat tortilla wrap	
CHICKEN SHAWERMA	60
Shredded seasoned chicken wrapped in Syrian bread	
BEEF SHAWERMA	65
Shredded seasoned meat wrapped in Syrian bread	

Desserts



LEMON MERINGUE PIE	40
PEANUT BUTTER PIE	45
With caramel ice cream	
MIX BERRIES CHEESECAKE	45
NUTELLA CHEESECAKE	50
CRÈME BRULEE	32
CHOCOLATE CARAMEL CAKE	45
With vanilla chocolate chip ice cream	
WARM CHOCOLATE FONDANT	42
With vanilla ice cream	
APPLE TART TATIN	45
With vanilla ice cream	
TIRAMISU	45
DATES GRATIN	50
With vanilla ice cream	
TRADITIONAL FRENCH ÉCLAIR	35
Choux pastry filled with a chocolate pastry cream topped with chocolate icing	
CHOCOLATE CREPES	38
OREO ICE CREAM	35
ICE CREAM SCOOP	20

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