West Lobby Bar

## BREAKFAST

SNACKS \& APPETIZERS
MAIN COURSE

INTERNATIONAL BREAKFAST (N)
Choice of fresh juice (Orange, Pineapple Choice of fresh
or Watermelon)
Two eggs cooked in your way served with beef sausages and veal bacon
beef sausages and veal bacon. Confit cherry tomato, sautéed mushroom $\varepsilon$ baby potatoes, baked beans and avocado served on sundried tomato tapenade sour dough bread with toasted bread
Freshly brewed coffee, selection of tea, infusion or hot chocolate

## ARABIC BREAKFAST

Choice of fresh juice (Orange, Pineapple or Watermelon)
Two eggs cooked in your way served with halloumi, foul medames, labneh, hummus, confit tomatoes olives, and Arabic bread. Freshly brewed coffee, selection of tea, infusion, or hot chocolate

## THREE-EGG OMELETTE

Served with confit cherry tomato, avocado, on warm sundried tomato tapenade sour dough and toasted bread Choice of fillings: (Turkey ham, cheddar cheese, onion, tomato, green capsicum, or spinach)

EGG BURJI ON SOUR DOUGH BREAD (SP)
Indian flavored scrambled egg, sour dough bread, avocado, sautéed mushrooms \& baby potatoes and confit tomato
Served with toasted bread
CONTINENTAL BREAKFAST (N)
Choice of Choice of fresh juice (Orange, Pineapple or Watermelon)
Selection of homemade pastries (Danish, croissants, and toasted bread)
Freshly brewed coffee, selection of tea, infusion, or hot chocolate

CHAPATTI WITH PINDI CHANNA
Chapatti served with boiled chickpea cooked with cumin and tomato base sauce with Indian spices
SEASONAL FRUIT PLATTER (GF)
(Pineapple, rock melon, watermelon, strawberries)

PANCAKE - Plain or Banana
Mix berry compote $\delta$ berries and whipped cream with choice of maple syrup or Nutella

## EXPRESS BREAKFAST

Your choice of Croissant (Plain, Chocolate, or Almond) served with fresh orange juice and tea or coffee

## SOUPS \& SALADS

## CAESAR SALAD WITH CHICKEN

Crunchy heart and baby gem lettuce, cherry tomatoes, capers, poached egg, anchovies, and Parmesan, crispy veal bacon $\&$ garlic croutons

LENTIL SALAD (N)(GF)
Puy lentil, orange segments, raisins, spring onion, hazelnuts, white balsamic dressing
ASIAN MIXED SALAD (N)(H)
Lolo roso, roca leaves, lamb $\delta$ frisse lettuce, sundried \& cherry tomato, Asian dressing, sesame seeds, caramelized walnut
TRUFFLED CAULIFLOWER SOUP
Cauliflower, cream, truffle oil, turkey bacon crumbs

## PRAWN TOM YUM (S)(SP)

Prawns stock, fish sauce, lemon grass, galangal, lime leaves, chili

SOUP OF THE DAY

## PUNJABI SAMOSA

Served with minted yoghurt dip, sweet chutney, spring vegetable salad

VEGETABLE or PRAWN SPRING ROLLS (N)(S)

Served with sweet chili sauce with spring vegetable salad

DEEP-FRIED CALAMARI
Lightly dusted calamari rings, tartar sauce, lemon, served with spring vegetable salad

ARABIC MEZZE (N)
Hummus, Moutabel, Fattoush, Falafel, Lamb, kibbeh, Cheese Fatayer, and Pita Bread

BUFFALO CHICKEN WINGS (SP)
Coated with lime chili BBQ sauce, spring onion, red chili, and sesame seeds

## CLASSIC NACHOS (SP)

Beef chili nachos, Guacamole, pico de gallo, cheddar cheese sauce, sour cream, Jalapeno, coriander leaves

## SANDWICHES \& CRAFT BURGER COLLECTION

## CALIFORNIA CLUB

Sour dough bread with turkey ham, veal bacon, lettuce, tomato, and avocado mayonnaise, with potato wedges and salad

## CHICKEN QUESADILLA

Tortilla bread, Chicken, Cheese, Guacamole \& sour cream

## CHICKEN TIKKA SANDWICH (SP)

Chicken tikka with lettuce, cheddar sauce, onion, and tomato in sour dough bread with onion ring and salad

## NEW YORKER (SP)

8 oz Home-Made Beef Patty, Veal Bacon, Jalapeño, Pickle Cucumber, Crispy Onion, and Garlic Aioli in Brioche Bun with potato wedges or onion rings and salad

## CRISPY CHICKEN

Signature Butter Milk Marinated Fried Chicken, Boston Lettuce, Tomato, Red Onion, and Garlic Aioli in Craft Corn Bun with potato wedges or onion rings and salad

## PENNE or SPAGHETTI

52
With your choice of:

- Beef Bolognese
- Cream mushroom sauce
- Pomodoro

TRADITIONAL INDIAN CURRIES

## LASONI PALAK DAL TADKA (SP)

Moong dal and masoor dal cooked with onion garlic \& spinach temper with cumin, garlic \& dry red chili garnish with chili garlic oil
Served with Indian pickle, papad, salad and basmati rice

MUTTON MASALA (SP)
Mutton cubes cooked with onion, tomato, cashew nut base gravy $\delta$ cream.
Garnish with boiled egg and coriander leaf and cream
Served with Indian pickle, papad, salad and basmati rice

## BUTTER CHICKEN (SP)

Marinated chicken thigh cooked in oven, creamy tomato sauce and Indian spices Served with Indian pickle, papad, salad and basmati rice

GOBI MUTTER (J)(VG)(SP)
Cauliflower and green pea cooked with cumin and Indian spices with Tomato base gravy served with salad and basmati rice

PINDI CHANNA (J)(VG)(SP)
Boiled chickpea cooked with cumin and
tomato base sauce with Indian spices served with salad and basmati rice

## DESSERTS

## VANILLA CRÈME BRÛLÉE

## TIRAMISU (N

Traditional Italian cake with mascarpone cheese, and finger biscuits with coffee flavored syrup served with biscotti

LEMON CHEESECAKE
Lemon mint sorbet, vanilla sauce

CHOCOLATE MOUSSE
Chocolate mousse, double cream

## ASSORTED ARABIC SWEET (N)

Assorted Arabic sweets (6pcs)

