

# POOL BAR MENU

## ALL DAY BREAKFAST

**Spa Breakfast** (N D G) 12.500  
 Choice of detox smoothie  
 Wholemeal rustic bread with sugar free jam and honey  
 Greek yoghurt with strawberry compote or Chia seed bircher muesli  
 Smoked salmon, homemade low fat ricotta and pumpernickel bread  
 Avocado, grapefruit and mango salad  
 Single organic egg any style  
 Choice of hot beverage

**Viennoiserie** (V N D G) 6.500  
 Basket of mini croissant, muffins and Danish  
 • *Gluten free bread is available upon request*

**Two Organic Eggs Any Style** (D G) 6.500  
 Cooked Your Way  
 Scrambled, omelette, poached, boiled, fried, benedict  
 Served on grilled sour dough bread

Omelette filling		
Onion	Tomato	Bell pepper
Mushroom	Cheese	Green asparagus
Turkey ham	Turkey breast	Chili

• All our egg dishes are served with hash brown, veal bacon, mushroom, tomato, sausage and your choice of baked beans or fowl madames or grilled halloumi

## SALAD

**Fattoush** (V G) 6.000  
 Crunchy cos lettuce, cucumber, tomato and sumac dressing

**Caesar Salad** D G 6.000  
 Hearts of Romaine, croutons, poached eggs, Parmesan, Caesar dressing

**Chicken Caesar Salad** (D G) 7.000

**Prawn Caesar Salad** (D G) 8.000

## LIGHT MEALS

**Rustic Club Sandwich** (D G) *Signature* 8.500  
 Artisan boule bread, fried egg, apple-wood smoked veal bacon, sliced chicken breast, avocado, Cheddar cheese, piccalilli

**Angus Cheese Burger** (D G) *Signature* 9.500  
 Cheddar cheese, tomato, grilled red onion, Boston lettuce and basil aioli

**Portobello Wrap** (V D G) 7.500  
 Baked Portobello, camembert, baby spinach

**Arabic Chicken Pita** (G) 8.500  
 Char-grilled chicken breast, garlic sauce, baby rocket lettuce

• *All our sandwiches are served with French fries or green salad*

V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol  
 If you have a food allergy or intolerance, please inform your server upon placing your order  
 Prices including service charge and other applicable taxes

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## SNACK

### Cold Mezzeh (V D G) 7.500

Selection of small Arabic dishes with Arabic bread, hummus, baba ganoush, tabbouleh, mutabal and fattoush

### Mouajanat (N D G) 7.500

Kebbeh, fatayer, sambousek and raqaqat with tahini sauce

### Fried Crumbed Calamari (D G) 7.500

Served with garlic aioli and lemon

## PIZZA

• *Gluten free option also available*

### Margherita (V D G) 6.500

Tomato sauce, cherry tomato, basil, mozzarella

### Frutti di Mare (D G) *Signature* 7.500

Shrimp, hammour, calamari, tomato sauce, mozzarella, rocket

### Prosciutto di Parma Bianca (D G P) 7.500

Prosciutto ham, mozzarella, rocket, Parmesan, cherry tomato

### Pepperoni (D G) 7.000

Beef pepperoni, black olive, sun-dried tomato, red bell pepper, mozzarella

### Ortolana (V D G) 6.500

Tomato, eggplant, zucchini, bell pepper, mushroom, roasted pumpkin, feta, mozzarella

## DESSERT

### Selection of Ice Cream

(V N D G) *Signature* 4.500

3 scoops of your choice

Served with berries, mini cone and macaroon crumble

Vanilla (V D)

Chocolate (V D)

Mango sorbet (V)

Lemon Mint Sorbet (V)

Mixed berry sorbet (V)

Rose halgoum (V D)

### Fruit Platter (V D) 5.000

Served with spiced honey yoghurt dip

### Assorted Arabic Sweet Platter

(for 2 persons) (V N D G) 7.000

Baklawa, basbousa and aiysh el saraya

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