



# BREAKFAST

(Served from 6:30am to 12:00 noon)

## **Juices and fruits**

Freshly squeezed fruit juices  
Orange, grapefruit, carrot, watermelon and pineapple

Chilled juices  
Apple, cranberry and blueberry

Chilled exotic fruit salad

## **Cereals**

Traditional porridge  
Served with hot milk

Selection of dry cereal  
Cornflakes, Rice Krispies, All Bran, Coco Pops, Muesli  
served with hot, cold, full fat, low fat or skimmed milk

Yoghurts  
Your choice of plain, strawberry, apricot, blueberry or low fat

## **From the bakery**

Basket of oven fresh bakeries  
Croissants, Danish pastries and muffins with white or whole wheat toast  
served with butter, preserves and honey

### **Eggs and omelettes**

Two farm eggs, any style

With beef bacon, chicken sausage and hash brown potatoes

Three eggs omelette

With your choice of cheese, smoked turkey breast, tomatoes, mushrooms or herbs

Salmon and eggs

Scrambled eggs with smoked salmon and chives

Egg white omelette

Scented with truffle oil

### **From the griddle and pan**

Blueberry or raisin pancakes

Served with maple syrup

French toast

Sliced bread dipped in egg and cinnamon

### **Breakfast favourites**

Cheese platter

Selection of continental and oriental cheese

Assortment of cold cuts

Smoked turkey breast, air-dried beef and chicken terrine served with a basket of rolls

## **STARTERS**

(Served from 12 noon till midnight)

Fried calamari

Lightly battered then golden fried served with spicy marinara dip and wasabi mayo

Gharana tartlets

Pastry tartlet filled with chicken tikka, onion and coriander  
or  
filled with potato, onion, coriander, yoghurt, mint and tamarind (V)

The Royal Budha spring rolls (V)

Fried crispy rolls filled with vegetables served with sweet chili dip

Smoked salmon

With sour cream and blinis pancakes

(V) - Vegetarian

*Above prices are inclusive of 10% municipality fee and 10% service charge*

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## SALADS

(Served from 12 noon)

### Caprese salad (V)

Italian mozzarella and marinated plum tomato, with fresh basil pesto and extra virgin olive oil served with crusty bruschetta

### House salad (V)

Romaine lettuce, mixed greens, cucumber, tomatoes and red onion tossed in raspberry vinaigrette dressing

### Caesar salad

Fresh romaine lettuce served with croutons and shaved parmesan with your choice of grilled chicken or grilled beef tenderloin

### Tossed radicchio salad

With artichoke, roasted pine seeds, dry figs and finely sliced roasted beef

### Tuna maki rolls

With watermelon cubes, wasabi dressing and mixed salad

*(V) - Vegetarian*

*All salads are served with a selection of homemade bread and butter  
Above prices are inclusive of 10% municipality fee and 10% service charge*

## SOUPS

(Served from 12 noon)

### Arabic lentil soup (V)

Served with crispy croutons and lemon wedges

### Roasted tomato soup (V)

Served with crispy croutons

### Cream of chicken soup

Served with crispy croutons

### Seafood chowder

With saffron and pearly barley

*All soups are served with a selection of homemade bread and butter  
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## SANDWICHES

(Served from 12 noon)

### Holiday Inn – house special

Seasoned grilled chicken, beef bacon, sliced tomatoes, iceberg lettuce, mayonnaise and fried egg served on a choice of toasted white or brown bread

### Steak sandwich

Sliced beef and vegetables with Philadelphia cheese served on a baguette

### Prime beef burger

Freshly minced prime beef with cheddar cheese on a grilled sesame bun

### Grilled vegetable sandwich (V)

Sliced grilled vegetables with pesto mayonnaise on homemade multigrain bread

### Zaatar wrap (V)

Sliced cucumber, tomatoes, Arabic chili paste and garlic sauce wrapped in grilled Arabic bread and served with garlic sauce and Arabic pickles

### Spicy shrimps and avocado taco shell

Grilled shrimp, avocado, sweet corn, celery, tomato salsa and cilantro in a taco shell

### Creamy hummus chicken wrap

Grilled sliced chicken shish taouk, garlic sauce, hummus, thinly sliced cucumber, sliced apple and chopped mint on soft tortilla bread with Arabic pickles

### Tuna sandwich

Tuna mixed with tomato, onions and dressed in mayonnaise on toasted brown bread

(V) - Vegetarian

*All sandwiches are served with fresh garden salad or French fries*

*Above prices are inclusive of 10% municipality fee and 10% service charge*

## PASTAS

(Served from 12 noon)

### Spaghetti- tagliatelle- penne- farfalle

Served with a choice of the following sauces:  
arrabiatta, pesto, tomato or chili garlic (V)  
bolognese, carbonara

### Stuffed ravioli shells

Filled with cream dory and shrimp served with creamy sauce

### Fettuccine Alfredo

Fresh fettuccine noodles smothered in our special Alfredo sauce served with your choice of the following: broccoli, mushroom, shrimp or chicken

(V) - Vegetarian

*All pastas are served with a selection of homemade bread and butter*

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## MAIN COURSES

(Served from 12 noon till midnight)

### Grilled cream dory fillet

Creamy white beans and green lentils  
served on sliced grilled mixed zucchini, eggplant and baby potatoes

### Grilled beef tenderloin

Served with braised shallots, mashed potatoes,  
sautéed mushrooms and herb butter

### Grilled sirloin steak

Grilled sirloin with mashed potatoes  
served on sliced grilled mixed zucchini, eggplant and herb butter

### Braised chicken breast

Marinated with cajun spices  
served with grilled polenta and mushroom or bell pepper sauce

### Grilled jumbo prawns

With puttanesca sauce, steamed rice and rucola salad

### Herb marinated grilled salmon steak

On fennel and orange salad with ginger lime aioli

### Slow cooked lamb shank

Served with mint coriander risotto and green lentil salad

*All main courses are served with a selection of homemade bread and butter*

*Above prices are inclusive of 10% municipality fee and 10% service charge*

## DESSERTS

(Served from 12 noon)

### White chocolate berry cheesecake

Raspberry jam, soft cheese, double cream and biscuits

### Vanilla crème brulee (A)

With berry compote and sesame brandy snap

### Bitter chocolate cake

Flourless chocolate sponge with chocolate ganache  
served with orange citrus salad

### Tiramisu

Coffee mascarpone, cream cheese and lady finger biscuit  
served with chocolate rice crispy

### Ice cream (per scoop)

Caramel biscuit, maple syrup and walnut, after dinner mint,  
vanilla, chocolate and strawberry

### Fresh fruit salad

Dressed in mango and fresh passion fruit sauce

### Freshly carved seasonal fruit

*(A) - Alcohol*

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