



Enjoy true hospitality and a three course lunch menu including one soft drink or mineral water for just sar99,-

Choice of three courses
Starter, main course, dessert

Starters

Lentil soup

Soup of the day

Arabic or International recipe, please inquire with waiter

Beef kanu-shabu

Rolled beef with vegetable & teriyaki sauce

Buffalo wings

Deepfried chicken drumstick tossed in BBQ sauce

Salmon Goujon

Served with Tartar sauce

Warm insalata caprese

Pane mozzarella, mixed salad, crispy bresaola, Parmesan tuile, pesto & balsamic pearls

Quinoa Salad

Boston lettuce, avocado, grilled vegetables & cherry tomatoes in herb dressing

Chicken Caesar Salad

Romaine lettuce mixed with homemade Caesar dressing seasoned herb croutons & parmesan shavings in warm brioche bread

Chef's Greek salad

Poached Tomato, cucumber, red onion, green bell pepper, Kalamata olives, Feta cheese, oregano, rusk, olive oil



Main courses

Chef's Special of the Day

Arabic and International dishes, please inquire with your waiter

All American cheese Burger

Beef patty, lettuce, tomatoes, yellow cheddar cheese, all American sauce in burger bun

Onion Blues Burger

Beef patty, caramelized onion, mayo, Roquefort cheese crumbles in burger bun

Old Timer cheese Burger

100g beef patty with yellow cheddar, lettuce, tomatoes, and all American sauce

Grilled Chicken Burger

Grilled chicken breast, tomatoes, lettuce, pickles, cheddar cheese in burger bun

Pasta

Your choice of pasta

Spaghetti, Penne, Tagliatelle, Ravioli

Your choice of Sauce

Arrabiata, Alfredo, Aglio Olio, Pesto, Bolognese, Tomato-Basil-Mascarpone



Pizzas

Margarita

Special tomato sauce, mozzarella & basil

Fruit di Mare

Special tomato, shrimps, mussels, mozzarella & basil

Toscana

Spicy beef sausage, tomato sauce, olives, mozzarella and basil

Mains

Fresh Salmon Fillet in Banana leaf (*gluten free*)

Marinated with ginger and soya, served with white rice

Grilled chicken breast

Marinated with mustard and honey, served with vegetables and mashed potatoes

Butter chicken masala

Served with paratha bread & basmati rice

Traditional Greek Moussaka

Potatoes, zucchini, eggplant with minced beef & béchamel sauce

Vegetable korma

Served with paratha bread & Indian gate rice



Desserts

Fruit platter

Fresh cut seasonal fruits

Crème Brulee

Egg yolk, cream and vanilla Madagascar, caramelized on top with brown sugar

Lemon Meringue Tart

Cream patisserie flavored with lemon in crispy tart and toping Italian meringue

Banoffee pie

Chocolate & banana delight

Ice cream

Different flavors