



THE SUNDAY LUNCH

BEVERAGE

Welcome prosecco from our bartender's trolley,
Water, soft drinks, juices, coffee and tea

A la carte selection to be served in the middle of the table

EGGS SELECTIONS

Omelette Gruyere cheese and homemade tater tots
Eggs Royale, grilled avocado, smoked salmon and Hollandaise sauce
Scrambled eggs with black truffles
Eggs Florentine
Eggs Benedict, crab and prawn

SIGNATURES

Tuna céviché, avocados, sweet onions and sesame vinaigrette
Mozzarella and pear salad, basil and balsamic glaze (V) (G)
Croque-Monsieur or Croque-Madame
Catch of the day, grilled vegetables and salsa verde
Sliders Angus beef, tomatoes, onions, lettuce, Emmenthal cheese and spiced mayo

SWEETS SELECTIONS

Viennoiseries, toast and homemade jam
Pancakes, banana, chocolate and hazelnuts sauce and whipped cream (N)
French toast, vanilla ice cream and mixed berries coulis

BUFFET SELECTION

Seafood Buffet

Mixed seafood terrine, Gravlax and smoked salmon,
oyster, crab cocktail, shrimp bouquet, green mussels
Served with condiments

Sushi Counter

Californian roll, salmon roll, tuna roll and avocado roll

Salad Section

German potatoes with pork ham, kale and pears with fennel, shrimp cocktail,
Gazpacho soup, duo of salmon terrine, caprese salad, asparagus with mushroom salad,
Bresaola and melon, antipasti vegetables, quinoa with spinach and chicken

Salad Bar

Endives, mixed leaves, cherry tomatoes, sweet corn, cauliflower, broccoli, cucumber, grated carrot,
dry nuts, croutons, crackers
Pesto, Caesar, cocktail, vinaigrette, lemon olive oil and balsamic

Oriental Mezzeh

Fattoush, tabbouleh, hummus, moutabbal,
okra, moudardara, labneh with mint

Bread Display

Homemade international selection of bread

Cold Cuts and Cheese Section

Saucissons, rosette, Parma ham, pork ham, chorizo, pork rillettes, garlic salami
turkey ham, beef bresaola, chicken mortadella
Gruyère, Reblochon, Saint Félicien, Saint Marcellin, Parmesan, Roquefort, St. Maure de Touraine,
Camembert, Brie, cheddar, manchego, Tomme de Savoie and Beaufort

LIVE STATIONS

Mexican: Tacos and Nachos

Italian: Risotto with porcini mushrooms

Carving: Ribeye

MAIN COURSES

Chicken Kabsah, prawns makhani, grilled kafta, bread crumbed shrimps and calamari
potato gratin, steamed vegetables, white rice and penne al pomodoro

DESSERT STATIONS

Waffles Station

with condiment, Chantilly, nuts, stew berries, chocolate sauce

Ice Cream Station

Vanilla ice cream, mango sorbet, ashta ice cream, chocolate ice cream

Chocolate Fountain

with condiments

Oriental Desserts

Knefeh

Mafrouke with ashta

Halawet el jeben

Natif with maamoul

Baklawa cheese cake

International Desserts

Lemon grass crème Brûlée

Chocolate banana tart

Mixed berries tart

Pistachio mouhalabieh with fresh strawberries

Vanilla panacotta with blueberry jelly shooters

Saint Honoré

Red velvet cake with cream cheese frosting

White chocolate and raspberry orange cake

Dark chocolate and mango cake

Salted caramel profiterole

Selection of macaroon

Moelleux chocolate

Fresh fruit cuts

LBP 90,000 per person, LBP 45'000 per child inclusive of tax and service

Terrace open year-round, weather-permitting. Kids' entertainment.

For reservations, please call 01-972000