

LE GRAY
BEIRUT

A CAMPBELL GRAY HOTEL

01 971 111

LOBBY LOUNGE

— M E N U —

DELICIOUS FLAVOURS

Start your day with a cup of freshly brewed coffee or tea and a hand-crafted morning pastry from our gallery counter.

PASTRIES

Danish, croissant and muffins 7,000

PANINIS

Smoked turkey with avocado and mozzarella 33,000
Pesto marinated chicken and mozzarella (n) 25,000
Artichoke, goat cheese and Italian rocket leaves (v) 24,000
Roast beef, cheddar cheese and apple 29,000

BAGELS AND SANDWICHES

Smoked salmon, avocado, cream cheese and chive bagel 33,000
Ras al hanoot chicken, baby spinach and Dijon mustard mayonnaise (n) 25,000
Parma ham, sundried tomato mascarpone, capsicum and mixed leaves 25,000
Beef bresaola, dill pickle and coleslaw 26,000
Mini Angus beef sliders, caramelized onions, cheddar cheese, tomatoes 18,000
Classic club sandwich, chicken, eggs, cheese and your choice of pork or turkey bacon 27,000

DESSERTS

Delight your sweet tooth from our cake display 18,000

TRADITIONAL AFTERNOON TEA

50,000 per person

FROM OUR BAKERY

Traditional English raisin and chocolate scones
Fresh cream and preserves

FINGER SANDWICHES AND SAVORIES

Truffle eggs and chive on brown bread
Smoked salmon, cream cheese and dill bagel
Honey glazed ham and English mustard
Lobster and mango tart, avocado mousse
Goat cheese, apple and walnut (n)

DESSERTS

Our Pastry Chef selection of homemade traditional afternoon tea cakes and pastries
Homemade chocolate pralines

HOT DRINKS

Your choice of:
Tea and herbal infusions
Freshly brewed coffee, cappuccino, espresso or latte

(v) Dishes suitable for vegetarians (n) Dishes contain nuts
Ask for our selection of gluten free dishes.

All prices are in Lebanese Pounds, inclusive of taxes and service charge.

TEA AND HERBAL INFUSIONS

HERBAL INFUSIONS

10,000

VERVEINE

Harvested after it flowers, it gives a softly fragrant cup with notes of lemon. Its extremely fruity flavour is the reason that a cup of aromatic verbena can easily replace a good dessert.

Infusion time: 6 minutes.

CAMOMILE

Cultivated in the temperate zones of Europe, its flowers are harvested from June to September. The infusion carries notes of lemon and a light bitterness, akin to that of chicory, giving a long-lasting experience.

Infusion time: 2 to 4 minutes.

GINGER

Ginger or ginger root is the rhizome of the plant "zingiber officinale", consumed as delicacy, medicine, or spice.

Infusion time: 5 to 7 minutes.

MENTHE POIVRÉE

A hardy, herbaceous plant from the Middle-East, it is harvested during summer before it flowers. Known for its strong aroma, this infusion is widely appreciated.

Infusion time: 6 minutes.

BLACK TEA

10,000

ENGLISH BREAKFAST

Best described as full-bodied, robust, rich and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast.

Infusion time: 4 to 5 minutes.

ASSAM

Full-bodied, from the Brahmaputra valley, is strong and rich in tannins without being overbearing. Gives a robust infusion which is best enjoyed with milk.

Infusion time: 4 to 5 minutes.

EARL GREY

A subtle marriage of teas sourced from Keemun region in China, delicate silver tips and bergamot from Calabria essential oil. It results in a balanced premium Earl Grey.

Infusion time: 4 to 5 minutes.

FLAVOURED BLACK TEA

10,000

BALI

With fresh, floral and fruity notes, this delicately flavoured blend is to be appreciated year-round. Sencha tea, jasmine green tea and flower petals, lychee, grapefruit, bush peach and rose flavours.

Infusion time: 5 to 7 minutes.

GUNPOWDER

Gunpowder, to the Westerners, or more poetically "tea pearls" for the Chinese, is associated with mint tea preparations in Morocco.

Infusion time: 4 to 5 minutes.

GREEN TEA

10,000

JASMINE

A green, strongly perfumed jasmine tea enriched with jasmine flowers.

Infusion time: 3 to 4 minutes

SENCHA VERT CHINE

A green tea produced in China, but inspired by the Japanese. Its leaves are crafted into a baton-like form and give an infusion characteristic of Japanese Sencha: vivid yellow, fresh and astringent with clearly fruity highlights.

Infusion time: 4 to 5 minutes.

WHITE TEA

12,000

PAI MU TAN

This fine tea is plucked by hand, and uniquely during springtime. The harvested leaves are simply seared and dried, resulting in a leaf with a downy, silver covering. A clear aroma of apricot accompanies notes of fruits and herbs in this superb beverage.

Infusion time: 4 to 7 minutes.

DRINKS

REFRESHMENTS

Fresh juice	10,000
<i>Orange, grapefruit, carrot, apple</i>	
Our daily special fresh mix	14,000
Homemade flavoured lemonade	10,000
Fresh fruit smoothie	14,000
Shakes	12,000
<i>Oreo cookie, vanilla, strawberry, chocolate</i>	
Iced cappuccino or coffee	10,000
Frappuccino	10,000
<i>Caramel, mocha, chocolate bite</i>	

HOT DRINKS

Espresso	8,000
Double espresso	10,000
Freshly brewed coffee	8,000
Lebanese coffee	8,000
Nescafé, decaffeinated Nescafé	8,000
Cappuccino	10,000
Café latte	12,000
Café blanc	8,000
Valrhona hot chocolate	12,000

WATER AND SODA POPS

Small local water	5,000
Big local water	10,000
Evian (1L)	15,000
Perrier (0.33L)	7,000
Perrier (0.75L)	15,000
San Pellegrino (1L)	15,000
Soft drinks	8,000
Homemade iced tea	12,000
<i>Mint, strawberry, peach, passion fruit</i>	
Red Bull energy drink	12,000
Red Bull sugar free	12,000

BEER

Local	10,000
Imported	12,000

SPIRITS

SCOTCH WHISKY BLEND	GLASS	BOTTLE
Regular	20,000	210,000
Premium 12 years	30,000	300,000
Superior 18 years	35,000	350,000

VODKA

Regular	20,000	210,000
Premium	42,000	620,000
Superior	57,000	685,000
Uluvka	110,000	1,320,000

GIN

Bombay Sapphire	20,000	210,000
Hendrick's	22,000	260,000

RUM

Bacardi	20,000	210,000
Zacappa 23	38,000	460,000

Please ask for our list of cocktails and martinis.

WINE

	WHITE	ROSÉ	RED
Local wine by the glass	20,000	16,000	20,000
Foreign wine by the glass	25,000	25,000	25,000

SPARKLING WINE

	GLASS
Prosecco Brut	25,000
Champagne Brut	45,000

Please ask for our full wine list.

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