

# MARVELOUS MONDAY

# YOUR CHOICE OF ONE STARTERS

#### **GOLDEN LENTIL DELIGHT**

(V)(VE)(GF-OPTIONAL) KCAL200

Savour our healthy lentil soup, featuring yellow lentil puree, lemon wedges, and crispy croutons. A comforting bowl of deliciousness awaits you.

## **BUTTERNUT & BERRIES KALE SALAD**

(V)(N) KCAL588

A vibrant salad features roasted butternut squash, caramelized pecans, crunchy sunflower seeds, nutritious kale, juicy berries, and is topped with a light balsamic dressing. It's a perfect balance of sweet, savoury, and tangy flavours that will leave you satisfied and nourished.

#### **BEETROOT MOUTABAL**

(V)(SE) KCAL156

A creamy Middle Eastern dip made with roasted beetroots, tahini, garlic, lemon juice, and olive oil, served with Pita bread. It has a vibrant pink colour and a deliciously earthy flavour.

# YOUR CHOICE OF ONE MAIN COURSE

#### **PASTA FRUTTI DI MARE**

(SF)(G)(D) KCAL710

A delectable combination of linguine pasta, succulent mussels, juicy shrimps, tender calamari, bell peppers, caponata, and a luscious cream sauce, all garnished with fragrant basil. This dish is a seafood lover's dream.

### **ARABIAN MIX GRILL**

(G)(D) KCAL611

Experience the flavours of our Arabian grill fusion, a tantalizing combination of beef brochettes, lamb tikka, shish taouk, and lamb kofta kebab. Served with warm pita bread, this dish takes you on a culinary journey through the Middle East.

# **MARGHERITA PIZZA**

(D)(G)(V) KCAL895

Indulge in our traditional margherita pizza, featuring tomato sauce, mozzarella cheese, and fresh basil. It's a classic combination that never fails to delight.

# YOUR CHOICE OF ONE DESSERT

#### **RICOTTA CHEESE CAKE**

(D)(G)(N) KCAL611

A creamy and luscious dessert featuring a rich ricotta cheese cake topped with a vibrant raspberry coulis and a medley of fresh, juicy berries.

#### FRESH SEASONAL FRUIT SALAD

(V)(VE)(GF) KCAL340 Seasonal cut fruits.

### TWO ICE CREAM SCOOPS























# TERRIFIC TUESDAY

### YOUR CHOICE OF ONE STARTERS

### **ITALIAN CAPRESE**

(V){D){N) KCAL337

Indulge in the classic Italian caprese salad, showcasing the perfect harmony of creamy buffalo cheese, sweet and juicy cherry tomatoes, vibrant rucola, a drizzle of tangy balsamic reduction, a dollop of flavourful pesto, and garnished with aromatic basil leaves. It's a refreshing and delightful combination of flavours that captures the essence of Italian cuisine.

#### **HUMMUS**

(V) (VE) (SE) KCAL191

Made with blended chickpeas, tahini, lemon juice, and garlic. Served with warm pita bread.

## **BUTTERNUT & BERRIES KALE SALAD**

(V)(N) KCAL588

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# YOUR CHOICE OF ONE MAIN COURSE

### **PASTA ARRABIATA**

(G)(V)(VE) KCAL442

Enjoy the classic pasta arrabiata, featuring penne pasta tossed in a zesty tomato sauce infused with aromatic basil leaves and a touch of olive oil. It's a flavourful and satisfying dish that will leave your taste buds tingling.

# HERB MARINATED CORNFED CHICKEN BREAST

(D)(G)(V) KCAL809

Grilled herb-marinated cornfed chicken breast served with grilled vegetable and a savoury mushroom sauce.

# LOADED BEEF BURGER

(D)(G) KCAL1171

Savour our mouth-watering beef burger topped with melted cheese, tossed mushrooms, crispy bacon, zesty tomato relish, tangy pickled gherkin, fresh tomato slices, and crisp lettuce.

# YOUR CHOICE OF ONE DESSERT

#### TRADITIONAL ITALIAN TIRAMISU

(G)(D)(N) KCAL758

Savour the indulgent layers of our authentic tiramisu, featuring savoiardi cookies soaked in espresso and a velvety mascarpone cheese filling.

Finished with a sprinkle of cocoa powder.

## **RICOTTA CHEESE CAKE**

(D)(N)(G) KCAL611

A creamy and luscious dessert featuring a rich ricotta cheese cake topped with a vibrant raspberry coulis and a medley of fresh, juicy berries.

### TWO ICE CREAM SCOOPS























# WONDERFUL WEDNESDAY

# YOUR CHOICE OF ONE STARTERS

#### **MEDITERRANEAN SEAFOOD SOUP**

(SF) (GF-OPTIONAL) KCAL327

Try our Mediterranean seafood soup, brimming with mussels, calamari, prawns, and a flavourful broth enhanced with tomatoes, onions, garlic, and basil. Served with crispy croutons.

#### **AVO & ROCKET SALAD**

(VE) KCAL432

Fresh rocket and spinach paired with grilled pineapple, avocado, cucumber, red onion, and juicy pomegranate. A refreshing and vibrant delight.

#### **HUMMUS**

(V) (VE) (SE) KCAL191

Made with blended chickpeas, tahini, lemon juice, and garlic. Served with warm pita bread.

# YOUR CHOICE OF ONE MAIN COURSE

### **GNOCCHI SORRENTINA**

(G)(V)(D) KCAL555

Indulge in the classic flavours of our gnocchi sorrentina, featuring soft and pillowy gnocchi smothered in a rich tomato sauce, garnished with fresh basil leaves, and topped with melted mozzarella cheese.

# **NORWEGIAN SALMON**

(SF) KCAL655

Savour the delicious Norwegian grilled salmon served with roasted broccoli and a zesty lemon butter emulsion.

# **DIAVOLA PIZZA**

(D)(G) KCAL714

Spice things up with our diavola pizza. Made with tomato sauce, mozzarella cheese, spicy salami chorizo, and a touch of chili flakes for an extra kick.

# YOUR CHOICE OF ONE DESSERT

#### TRADITIONAL ITALIAN TIRAMISU

(G)(D)(N) KCAL758

Savour the indulgent layers of our authentic tiramisu, featuring savoiardi cookies soaked in espresso and a velvety mascarpone cheese filling. Finished with a sprinkle of cocoa powder.

## FRESH SEASONAL FRUIT SALAD

(V)(VE)(GF) KCAL340 Seasonal cut fruits.

# TWO ICE CREAM SCOOPS























# THRILLING THURSDAY

# YOUR CHOICE OF ONE STARTERS

#### **CLASSIC CAESAR SALAD**

(D)(V) KCAL292

Crisp romaine lettuce, grated parmesan cheese, crunchy croutons, boiled egg, and our signature Caesar dressing come together to create a harmonious blend of flavors and textures.

#### **BABA GHANOUSH**

(VE)(SE) KCAL156

Indulge in the rich and smoky flavours of our baba ghanouj. This traditional Middle Eastern dip is made from roasted eggplant, blended with tahini, garlic, lemon juice, and a touch of olive oil. Served with warm pita bread.

#### **MEDITERRANEAN GREEK SALAD**

(G)(D) KCAL352

Taste our mixed lettuce salad with cherry tomatoes, black olives, bell peppers, cucumber, and creamy feta cheese. Topped with a delightful blend of pomegranate molasses, oregano, and olive oil, and accompanied by crispy croutons for a satisfying crunch.

# YOUR CHOICE OF ONE MAIN COURSE

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# FANTASTIC FRIDAY

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#### **VEGAN QUINOA SALAD**

(VE) KCAL327

This vegan quinoa salad is a refreshing blend of nutritious ingredients. It combines protein-rich quinoa, crisp cucumber, baby spinach, edamame beans, parsley, and mashed avocado. Tossed in a tangy lime dressing, it offers a harmonious blend of flavours and textures for a healthy and delicious plant-based meal.

#### **MOHAMARA**

(VE)(N) KCAL224

Middle Eastern dip made with roasted red peppers, walnuts, and spices. It has a creamy texture and offers a balance of sweet, tangy, and spicy flavours.

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# SPLENDID SATURDAY

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# SPECTACULAR SUNDAY

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