



FILAMENTS

BREAKFAST À LA CARTE

Served between 6:30 AM to 11:00 AM

ARABIC SPECIALTIES

FALAFEL BASKET (V) (N) 31

Fresh za'atar, marinated tomatoes, tahini, parsley

EGG SHAKSHUKA (E) 39

Onion, tomato, parsley, bell pepper

EGG SPECIALTIES (E)

THREE-EGG OMELETTE 39

Choice of tomatoes, asparagus, onions, mushrooms, baby spinach, turkey ham, smoked salmon, Swiss or cheddar cheese

BREAKFAST SANDWICH (D) (G) 37

Toasted multi-cereal loaf, scrambled eggs, avocado, cream cheese

BREAKFAST SPECIALTIES

AVOCADO TOAST (G) (N) (E) 39

Toasted multi-seed bread, two poached eggs, and arugula

GOLDEN PANCAKES (G) (E) 41

Cinnamon apple compote, maple syrup

CHEESE PLATTER (D) (G) (V) 59

Selection of European cheeses, dried fruits, grapes, crackers, fruit chutney

BAKERY BASKET (G) (V) 37

Plain, za'atar, chocolate, cheese croissant, cinnamon roll, white or brown toast, brioche slice, muffin selection, Danish, pita bread

YOGHURT, FRUITS, & DRINKS

SEASONAL FRUIT PLATE WITH BERRIES (V)  48

FRUIT SALAD (V)  34

Blossom honey, toasted shredded coconut

FRESH FRUIT SMOOTHIES (D) (V) 28

Banana, strawberry, mango

YOUR CHOICE OF FRESH FRUIT JUICES  28

Orange, watermelon, pineapple, lemon

BAKERIES OF THE DAY

Served between 8:00 AM to 11:00 PM

FRESHLY BAKED OF THE DAY

Freshly baked pastries of the day on display

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten [N] Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham  and are inclusive of all applicable service charges and taxes.

STARTERS

CLASSIC CAESAR (G) (E)	54
Romaine lettuce, beef bacon, croutons, Parmesan, anchovies	
with chicken	64
with prawns (S)	71
GREEK SALAD (D)	54
Cucumber, gem lettuce, feta cheese, olive, oregano, onion, lemon vinegar dressing	
MEZZE INDIVIDUAL	21
Hummus (V)	
Moutabal (V)	
Tabouleh (G) (V)	
Baba ghanoush (V)	
Fattoush (G) (V)	
ARABIAN MEZZE PLATTER	65
Hummus (V), moutabal (V), tabouleh (G) (V), baba ghanoush (V), fattoush (G) (V), hot mezze, kibbeh, cheese & spinach fatayer	
HOT MEZZE	21
Cheese sambousek (G) (D) (V), spinach fatayer (G) (N) (V), lamb kibbeh and meat sambousek (N) (G)	
CHILI CHICKEN WINGS(G) (SP)	59
Chili sauce	

SOUPS

ARABIAN LENTIL (G) (V)	35
Croutons, lemon wedge	
SOUP OF THE DAY	35
Please ask the waiter	

SANDWICHES & BURGERS

FALAFEL WRAP (G) (D) (V)	39
French fries, pickle, wild rocca leaves	
SHAWARMA WRAP (G) (D)	39
Garlic sauce, pickle, wild rocca leaves, French fries (Spicy / not spicy)	
PANINI DI CAPRESE (G) (D)	59
Fresh mozzarella, panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries	
CIABATTA PHILLY STEAK (G) (M)	64
Mixed peppers, French Gruyère, sautéed onion, mushroom, mustard, mayonnaise, gherkins, fries	

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten [N] Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham ₪ and are inclusive of all applicable service charges and taxes.

- FOCACCIA CLUB (E) (G)** **64**
Focaccia bread, tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries
- CHEF BELAL SIGNATURE BURGER (B) (D) (G) (SP) (S)** **69**
Double beef patties, crispy onion nest, pepper jack, jalapeño jam, rocket, chipotle aioli, signature onion & smoke pickle bun
- WAGYU BEEF BURGER** **79**
Brioche bun, sautéed onion, mushrooms, French Gruyère, steak fries
- CLASSIC CHICKEN MAYO POCKET (G) (D) (S)** **69**
Tender chicken with wasabi mayonnaise, Thai chili sauce, pickle cucumber and crisp lettuce

PIZZAS

- MARGHERITA CLASSICA (V) (G) (D)** **60**
Mozzarella, tomato sauce, basil, olive oil
- QUATTRO FORMAGGI (G) (D)** **60**
Mozzarella, gorgonzola, Parmesan, provolone
- FUNGHI E TARTUFO (V) (G) (D) (M)** **71**
Mozzarella, truffle cream, mushrooms, spinach, Parmesan
- CAPRICCIOSA CLASSICA (C) (M) (G) (D)** **74**
Mozzarella, chicken, mushrooms, olives, artichokes, San Marzano sauce
- DIAVOLA (B) (G) (D) (SP) (S)** **74**
Mozzarella, spicy beef salami, roasted chili, rocket, Parmesan
- VESUVIO ROSSO (B) (G) (D) (SP)** **74**
Buffalo mozzarella, beef sausage, chili oil, spicy tomato sauce, oregano
- FRUTTI DI MARE PICCANTE (G) (S) (D)** **79**
Mozzarella, shrimp, calamari, clams mussels, garlic oil, chili flakes, parsley

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten [N] Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham **₪** and are inclusive of all applicable service charges and taxes.

ITALIAN SPECIALTY

SPAGHETTI BOLOGNESE (G)	64
Spaghetti, beef with tomato sauce and herbs, Parmesan, basil leaves	
TAGLIOLINI AL OLIO (G) (D) (S)	74
Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, Parmesan, olive oil	
PESTO DI POLLO TAGLIATELLE (G) (N) (D)	59
Creamy pesto, grilled chicken, basil leaves	
LASAGNA AL-FORNO (G) (D)	64
Mozzarella, parmesan, basil leaves, mixed herbs, tomato sauce, white sauce	
MUSHROOM RISOTTO (D) (M)	59
Parmesan, basil	
RISOTTO TRIO GAMBERETTI (S)	64
Seafood bisque, shrimps, Parmesan, basil	

MAIN COURSE

LEMON CHICKEN	64
Garlic, chunk mashed potato, snow beans, baby carrot	
KING PRAWNS	105
Cajun parsley sauce, cherry tomato, lemon, cajun mayonnaise	
GRILLED SALMON	105
Asparagus, grilled cherry tomato, lemon butter sauce	

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten (N) Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.



Please advise us of any food allergies.

All prices are in Dirham **₪** and are inclusive of all applicable service charges and taxes.



ASIAN SPECIALS

CHILI PRAWNS	70
Chili vinegar, soy sauce, jasmine rice	
THAI CHICKEN CURRY (S) (N)	64
Vegetables, lemon grass, jasmine rice	
BIRYANI OF YOUR CHOICE	
Chicken	64
Lamb	64
Shrimp	64
Vegetable	64
Served with raita, papad, Indian pickles	
CLASSIC BUTTER CHICKEN	60
Rich gravy, honey, basmati rice	
SMOKEY-FLAVORED CHICKEN HANDI	60
Pakistani-style chicken, garlic naan, mint sauce	
MUTTON KADAI	69
Tomato gravy, mint sauce, naan bread	

HEALTHY DINING

GLUTEN-FREE PENNE ARRABIATA (V) 	67
Spicy tomato sauce	
THAI VEGETABLE CURRY (V) 	56
Baby corn, bok choy, asparagus, mushrooms, Thai green curry sauce, coconut milk, Thai herbs, jasmine rice	

DESSERTS

BAKED CHEESECAKE (D) (E) (G)	35
Passion fruit cream, mango sauce	
CRUNCHY WALNUT BROWNIE (D) (E) (G) (N)	35
Milk chocolate chantilly, caramelised walnuts	
SEASONAL FRUIT PLATE WITH BERRIES (V) 	48
FRUIT SALAD (V) 	34

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten [N] Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham **د.** and are inclusive of all applicable service charges and taxes.

DRINKS

SOFT DRINKS 20

Coca-Cola, Sprite, Diet Coke, ginger ale, soda water, tonic water

WATER S / L

STILL

Airo 14 / 22

Harrogate 23 / 31

SPARKLING

Harrogate 23 / 31

CHILLED JUICES 27

Apple, orange, mango, pineapple, tomato

ENERGY DRINKS 41

Red Bull

SMOOTHIES AND SHAKES

BLACK FOREST 27

Blueberry, blackberry, blackcurrant, cherry and activated charcoal

PINK DRAGON 27

Red dragon fruit, mango and strawberry

ALOE-HA 27

Aloe vera, mango, papaya, pineapple and ginger

STRAWBERRY SPLIT 27

Strawberry, banana, papaya and cherry

BEET THE HEAT 27

Beetroot, ginger, pineapple and blueberry

TROPI COLADA 27

Coconut, pineapple and banana

MILK SHAKES

Banana & caramel 27

Strawberry & white chocolate 27

Cherry & chocolate 27

FRAPPES

Chai 27

ICED TEAS

Lemon, lychee, or peach 27

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten (N) Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham **د.** and are inclusive of all applicable service charges and taxes.

COFFEE SELECTION

American	22
Espresso	22
Double espresso	22
Cappuccino	22
Macchiato caldo	22
Latte macchiato	22
Café latte	22
Caramel latte	22
Turkish coffee	22
Hot chocolate	22
Hot Mocha	22
Iced Mocha	22
Iced caramel macchiato	22
Iced Vanilla Latte	22
Iced Caramel Latte	22
Vanilla frappe	22

TEA SELECTIONS

ENGLISH BREAKFAST	25
A robust blend of premium organic black tea leaves, punctuated with a hearty finish	
EARL GREY	25
High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit	
CHAMOMILE	25
The finest chamomile with wild sweet infusion and subtle honey overtones	
GREEN TEA	25
Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits	



For more extensive selection
of dishes 24 hours,
Scan QR to check our

IN-ROOM DINING MENU

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten (N) Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please advise us of any food allergies.

All prices are in Dirham **د** and are inclusive of all applicable service charges and taxes.