

Breakfast

Continental breakfast 60

Fresh orange juice, fresh fruit platter, yogurt, cereals served with cold milk, croissant, Danish, white or brown toast butter, honey and jam, coffee or tea

Oriental breakfast 60

Fresh orange juice, vegetables, fowl with olives, halloumi cheese or labneh, Lebanese bread, coffee or tea

Oriental

Fowl 60

Labneh 26

Halloumi 35

Yogurt 20

Eggs & omelets

Two fresh eggs (any style) with mushrooms and tomatoes 30

Fluffy omelet (plain) 30

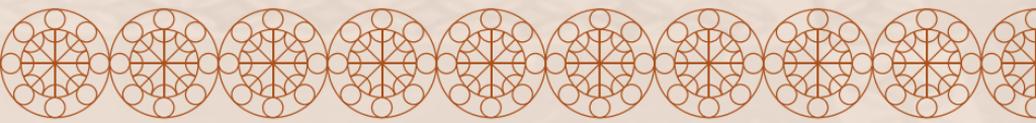
Bakery selection

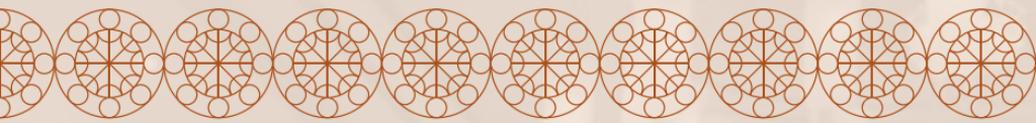
Croissant 10

Danish 10

Muffin 10

Fresh fruits salad 24





The D Club selection of canapés

In shots

Smoked salmon tartar 45
dill, sour cream sauce and roe

Flavored fresh mozzarella 30
with basil and cherry tomato

Pan fried gulf shrimps 45
with cocktail sauce

On selected bread

Brie cheese & wild cherry 30
preserved and roasted pine nuts

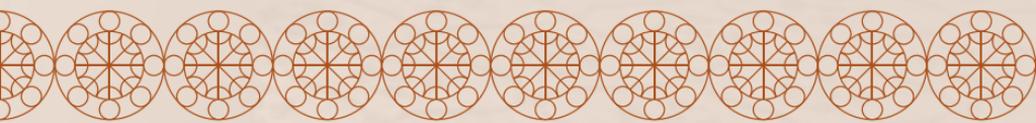
Marinated smoked salmon 45
on brown bread

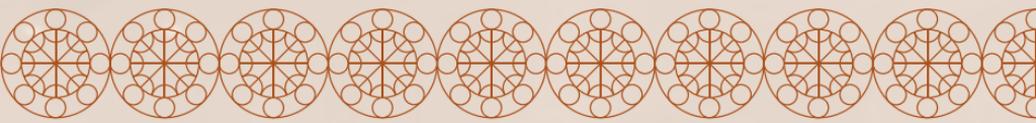
Appetizers

Marinated Scottish smoked salmon 60
Thin hand sliced smoked salmon fillet
served with traditional condiments

International cheese platter 60
A selection of international and oriental cheese

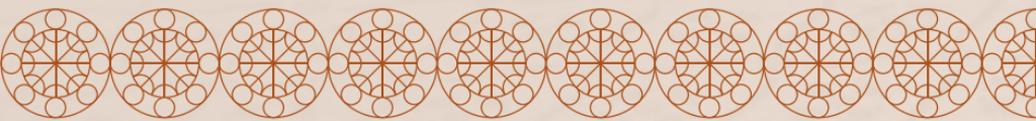
Chicken wings roll pop 35
Accompanied with barbecue sauce

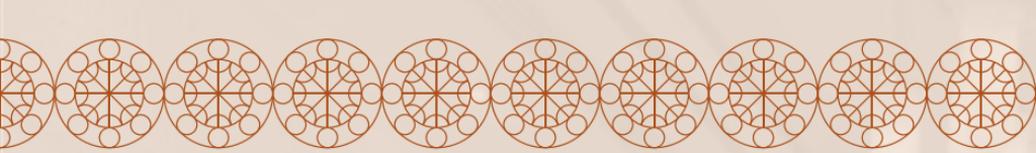




Oriental Mezza

Tabouleh	22
Chopped parsley, tomatoes, onions, burghul, lemon juice and olive oil	
Fattouche	22
Lettuce, cucumber, tomatoes, radish, capsicum seasoned with sumac, lemon juice and olive oil	
Stuffed wine leaves	30
Hand rolled, stuffed with rice, tomatoes, onion, parsley and lemon juice	
Moutabal	22
Grilled eggplant blended with tahina, garlic and lemon juice	
Hommous	22
Chick pea dip with tahina, garlic and lemon juice	
Hommous topped with meat	30
Cheese rolls (5 pieces)	30
Cheese and herbs in thin crust	
Meat Sambousek (5 pieces)	30
Minced meat, onion and herbs wrapped in a dough	
Spinach Fatayer (5 pieces)	30
Fresh spinach, onions and sumac in a pie	
Meat Kebbeh (4 pieces)	35
Minced meat with burghul, onions and pine seeds	
Mixed Fatayer (8 pieces)	35
Fatayer, sambousek, kebbeh and cheese rolls	





Salads

Caprese salad 45

Fresh mozzarella, tomato, fresh basil leaves
Basil oil, balsamic vinegar reduction

Lyonnaise salad 40

Frisee salad, turkey bacon lards, croutons
Poached egg, shallots rings

Beetroot & Goat cheese salad 45

Roasted beetroot, crumble goat cheese, rocket leaves, walnuts
Honey and mustard dressing

Grilled chicken breast caesar salad 40

Romaine lettuce, french baguette croûtons
and parmesan shaving

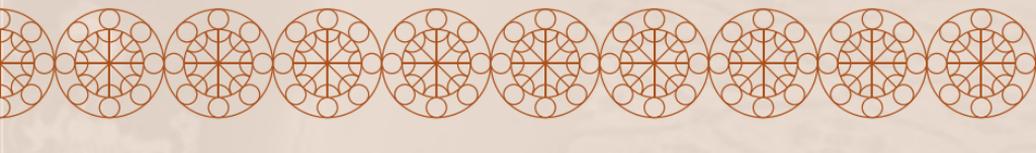
Soups

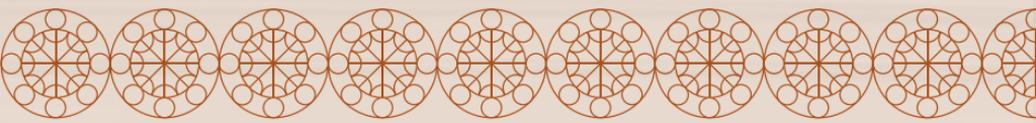
Asparagus Soup 25

Mediterranean style

Soup of the day 25

Chef's choice





Main Courses

Grilled Salmon fillet 100

Potato and fennel pure, carrot & spinach terrine, dill butter sauce

Stuffed chicken breast 75

With feta cheese and sundried tomato

Potato and carrot pount neuf, steamed broccoli, cumin and oregano sauce

Rack of lamb with crust of herbs 85

With potato harra and steamed asparagus with rosemary sauce

Roasted filet of Hamour & Grilled jumbo prawns 100

With mix pepper and tomato sauce

Grilled beef tenderloin 100

With pomme pure, ratatouille and gramalata sauce

Pasta

Chicken Alfredo 45

Grilled chicken strips with creamy mushroom sauce

Bolognese 45

Minced beef with tomato sauce

Pomodoro 40

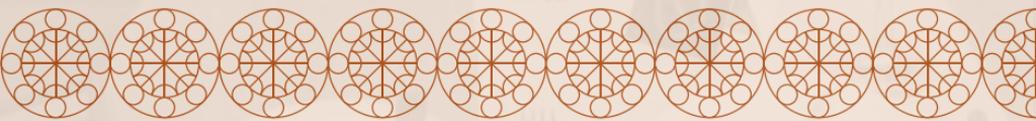
Tomato sauce and herbs

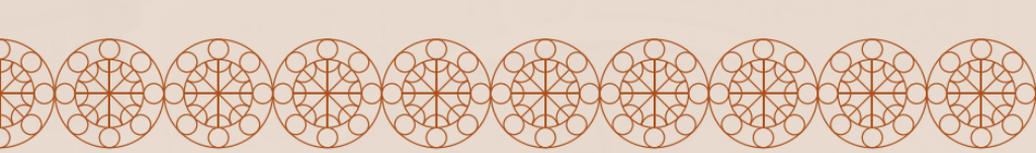
Carbonara 40

Turkey bacon and cream

Seafood Penne 75

Pasta with mussels, prawns, hammour and tomato sauce





Sandwiches

The D' club sandwich

42

Grilled chicken breast, fried eggs, tomatoes, crispy turkey bacon and french fries

Steak sandwich

50

Grilled slices of beef fillet with onion and mushroom with melted mozzarella in baguette

Open face grilled chicken

60

on rye bread, with artichoke pesto, rocca and parmesan cheese

The D' club beef burger

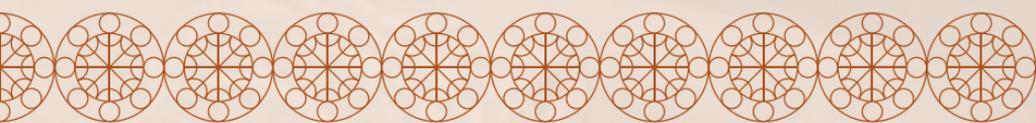
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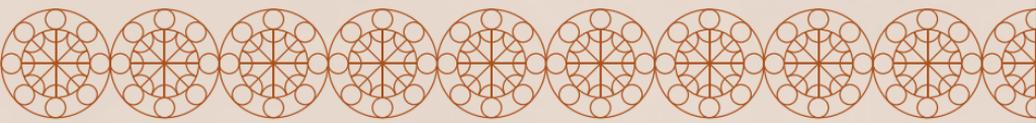
Cheddar cheese, fried eggs, lettuce, tomatoes, onion, dill chips and french fries

Tuna sandwich

50

Tuna with capers in mayonnaise, slice tomato, Slice cucumber lollo rosso in brown baguette





Desserts

Red Velvet Cheese 28

Red velvet base cake with cream cheese
and mix berries sauce with mix berries

Peach crumble 28

Tart base with pastry cream, caramelized peach,
crumble and caramel sauce with vanilla ice cream

Banana Breuton 28

Crusty biscuit with chocolate and caramel cream,
caramelized banana with chocolate sauce

Fresh fruit salad 28

Exotic and seasonal cuts

