



EST 2020

C GRILL RESTAURANT & BAR MENU



C GRILL MENU





THE ORIGIN

A modern steakhouse in C Central Resort serving an eclectic combination of innovation cuisine accompanied by fine beverages to create amazing dining experiences that are truly unforgettable.

SOUP

- Mushroom Cappuccino Soup**   40
Bottom mushroom sautéed with onion, garlic, finished with cream & truffle oil served with melba toast

- Rustic Minestrone Soup**  36
Mixed fresh vegetables, tomato & pasta cooked in vegetable stock served with parmesan & garlic bread

- Tom Yam Soup (Seafood)**  45
Mixed seafood cooked with seafood served with steam buns


- Mexican Chicken and Avocado Soup** 36
Chicken strips & fresh avocado cooked in spicy chicken stock served with coriander bread




HOT STARTER

- Crispy Fried Calamari and Lemon Pepper Calamari**  39
Pickled herbs, togarashi ginger mayo

- Buffalo Chicken Wings** 33
Double fried chicken wings and franks red hot

- Pesto Wings Parmesan**  34
Sautéed chicken wings marinated with green pesto with potato chips

- Teriyaki Wings** 34
Pan roasted wings with teriyaki sauce

- Fried Jalapeno Popper**   33
Crispy fried jalapeno poppers with hot garlic sauce



SALADS

- Everything Bagel Panzanella** 65
Salmon, crispy capers, pickled onions, cucumber, tomato dill, parsley, everything bagel dukkha and mustard vinaigrette

- Country Avocado Salad**   45
Greens, avocado, fresh corn, radish, cherry and tomato with buttermilk ranch dressing


- Falafel Salad**   38
House-made falafel patty, lettuce, cucumber, tomatoes, Kalamata olives, hummus, feta and pickle onion with tahini dressing

- Tetsuo! Caesar** 40
Romaine, radish, soft boiled egg, parmesan, sesame seeds and bonito flake with miso Caesar dressing

- Mixed berry's with smoke salmon and spinach salad** 65
Smoke salmon, baby spinach, pomegranate, blue berry, strawberry fresh avocado and cherry tomato Yuzu dressing.

- Shrimp, Mixed Beans with Arugula Salad** 52
Marinated smoke shrimp red & white beans, arugula and dill with lemon mustard dressing.

 - wheat/gluten

 - peanuts

 - dairy/ milk

 - vegetarian

All prices are inclusive of 10% service charge, 7% Municipality fee and 5% VAT

GRILLS

All kind of steak are served with your choice of mashed potato or potato wedges, or baked potato grilled or sauté vegetable pepper sauce or mushroom sauce or herb sauce or BBQ sauce

Steak Frites 95
Tenderloin with garlic and onions, fries and side salad

Arabic Mix Grilled 115
Shish taouk, beef kabab, lamb kofta served with cubed potato cooked with garlic and chilly coriander, tahina and barbeque sauce

Grilled Chicken Breast 74
Served with truffle mashed potato, roasted garlic, coriander and green chilly and house slaw

Fish & Chips 79
Crispy tempura cod, buttermilk, dill coleslaw, pesto-mayo, lime wedge and fries

Rib Eye Steak 120
Grilled rib eye cooked in your own style

Sirloins Steak 110
Herb marinated grill sirloin steak

Angus Prime Tenderloin 105
Prime ribs, roasted garlic jus and steak fries



SANDWICH & BURGERS

All sandwiches & burgers are served with mixed salad & choice of skin on or sweet potato or French fries

Nashville Hot Chicken Sandwich 60
Super hot and crispy fried chicken, lettuce and house made pickles, skin on fries

The Best Grilled Cheese 48
Cheddar, parmesan, labneh, makdous, served with skin on fries

BLT Sandwich
Crispy grilled beef bacon, lettuce and tomato in slice toss bread

Japanese Fish Sandwich 56
Tempura fish, slaw, pickled onions, coriander and togarashi ginger mayo, skin on fries

Smashed Burgers 77
Two smashed patties, crispy cheese cookie, iceberg, tomato, home-made pickles, burger sauce served with skin on fries

The Mexico City Burger 79
Prime burger, pepper jack cheese, crispy onion ring, pickled jalapeños and chipotle mayo

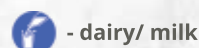
Umami Bomb Burger 73
Two smashed patties, balsamic mushroom jam, miso butter, parmesan and cheddar cheese and a sweet potato nest.

Nashville Style Hot Avocado Burger 69
Super hot crispy fried avocado, pickles, lettuce, romesco, pickled onions and mustard seeds.

The Good Morning Burger 76
Two sizzling smashed patties, creamery butter, turkey bacon, hash brown and fried egg

The Beast Mode Burger 77
Two smashed patties, crispy cheese cookie, lettuce, pickles and tomato between 2 grilled cheeses

The Chili Cheese Burger 75
prime burger, house chili, American cheese, frizzled onions, zesty cheese sauce




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TACOS



Baja Fish Taco 
Crispy fish, pico, cabbage, coriander, baja sauce and lime

37 Beef Barbacoa 
Beef barbacoa, pico, cabbage, pickled onion, coriander and lime

35 Chicken Al Pastor
Pulled chicken, pickled onion, coriander, pineapple and lime

33


DESSERT

Banoffee Pie  
Caramelized banana, fresh cream


63 Coconut Mango Sago Pudding   **46**
Sago cooked with mango sauce


Ice cream Selection (3 Scoops)  **45**
Ask for our daily selection

Panama Cake  
Coffee flavor cake

59 Red Velvet Cake  **49**
A layered cake topped with cream cheese



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