

BITES

## HALF-BOARD

## AND FULL-BOARD MEAL PLANS

Please note that guests on half-board and full-board meal plans are entitled to a 3-course menu.

They may choose one appetiser, main course and dessert from the a la carte menu (excluding From Our Grill section).

## SNACKS

THAI VEGETABLE ROLLS (C, N, So) ..... 49
Carrot, celery, cucumber, lettuce, rice noodle,tamarind sauce
PRAWN DYNAMITE COCKTAIL (Cs, E, N) ..... 89
Crunchy deep-fried prawn, spicy dynamite sauce, green lettuce
CHICKEN TENDER (G, E, N) ..... 59Strips of chicken breast breaded and fried.
Hot spicy chipotle sauce
FALAFEL (6 PIECES) (N) ..... 49
VEGETABLE SPRING ROLL (G, N, V) ..... 59A blend of fresh cabbage, carrots, and onions with a hintof seasoning, wrapped in a deliciously flaky and crispy springwrap served with sweet chili sauce.
CHICKEN SATAY (N, S) ..... 59Sliced marinated chicken meat, served with peanuts sauce.
ARABIC COLD MEZZEH PLATTER (V, D, N) ..... 99Hummus, baba ghanouj, moutabel, tabouleh, muhammara,warak enab
ARABIC HOT MEZZEH PLATTER (G,N,D,E) ..... 69
Meat sambousek, kobeba, spinach fatayer, cheese rokak
Cold and hot mezze are available as single portion uponrequest
FISH'N CHIPS (F, E,G) ..... 79
Buttered fish finger and potato served with tartare sauce
CHICKEN NUGGETS (G, E,S) ..... 39Deep fried chicken bites served with barbecue Sauce.
TRUFFLE DIPPERS POTATO (D, M, V) ..... 69
Deep fried potato served with truffle oiland parmesan cheese
EDAMAME BEANS (V, S) ..... 39Steamed beans
FRENCH FRIES (V) ..... 39Classic deep-fried potato sticks and sea salt

## SALADS

MODERN CAESAR SALAD (E, G, Cs, F)
Slow cooked marinated chicken breast, baby gem lettuce leaves, Caesar dressing, beef bacon, croutons, aged parmesan crisps
Plain 79
With grilled chicken 89
With prawns 109
BURRATA CHEESE (G, D, V) 99
Heirloom tomato, basil cream sauce, Black olive ash, extra virgin olive oil

POOL'S QUINOA SALAD (C) 71
White quinoa, sauté shrimps, capsicum, avocado \& lemon dressing

GREEK SALAD (D, V)
Heirloom Tomato, cucumber, capsicum, red onion, Kalamata olives, feta cheese, oregano, extra virgin olive oil

HALF SPRING SALAD MAISON (D, V) 79
Mesclun salad, strawberries, clementine and berries, Goat cheese and thyme, light balsamic vinegar dressing, toasted black pepper

SPICY THAI BEEF SALAD (F, N)
Slow-cooked marinated roast beef, tomato, cucumber, onion, glass noodle with coriander and mint leaves with spicy chili dressing

## PIZZA

MARGHERITA (G, D)
Tomato sauce, mozzarella cheese, olive oil and basil
ZINGARA (G, V, D, M)
79
Tomato sauce, mozzarella cheese, mixed vegetables, olive oil.

CHICKEN BARBECUE (G, D, S)
109
Tomato, mozzarella, grilled chicken and barbecue sauce
DIAVOLA (G, D)
99
Tomato, mozzarella, beef salami, black olives, hot chili peppers (So)

## SANDWICHES AND BURGERS

SIGNATURE BEEF BURGER (E, G, S, D) 99
Homemade angus sesame bun, 200g beef patty, red onion, U.S. beef bacon, cheddar cheese, lettuce, pickled
cucumber, barbecue mayonnaise

## SIGNATURE COUNTRY CLUB SANDWICHES (E, D, M) <br> 89

Toasted brown bread, chicken, boiled egg, salad, mustard, turkey bacon, tomato

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\text { TRAMEZZINO (E, D, G) } 79
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Toast Brown bread, Turkey Ham, cheddar cheese, lettuce, tomato, artichoke, boiled egg

## LEBANESE CHICKEN SHAWARMA WRAP (G, N) <br> 89

7 spiced marinated chicken, tomatoes, onions and parsley salad, hummus, wrapped in Lebanese bread
ANANTARA WRAP (D, E, G, N) ..... 69

Shrimps, avocado, falafel, onion, tomato, hummus wrapped with tortilla bread with cocktail sauce

VEGAN BURGER (VEGAN) 99
Plant-based burger, vegan bread, organic lettuce, avocado spread, cucumber, tomato and onion

All the burgers and sandwiches are served with side of French fries and condiments

## FROM OUR GRILL

MEDITERRANEAN SEAFOOD GRILL (F, Cs) 259
Half lobster tail, Prawns, Grouper, salmon, calamari, mussels, served with grilled vegetables, parsley garlic and lemon dressing.

ARABIC MIXED GRILL LARGE (E) 249
Lamb chops, lamb kebab, chicken kebab, kofta Served with lebanese oriental rice, tomia sauce.

BLACK ANGUS RIB EYE STEAK 400G (M, G, C, So) 299
Grain feed rib eye served with roasted potato, King oyster mushroom, beef and rosemary sauce

## THE CHARGRILLED SKEWERS

MIDDLE EASTERN LAMB KOFTA (N) 109
Lamb Meat marinated with seven spices, garlic and herbs.
SHISH TAWOOK (D, N)
Succulent chicken breast marinated with lemon, yogurt, garlic and Arab Spices

LAMB KEBAB (D, N)
Juicy Lamb Meat marinated with onion, Arab chill paste, sea salt.
DESSERT
OVEN BAKED CHEESECAKE (D, E, G) ..... 59
Philadelphia cheese cream, berries compote, vanilla sauce
CHOCOLATE FONDANT (D, E, G, N) ..... 49
Chocolate cake with soft outer layer and mellow hot chocolate paste inside
FRUIT PLATTER ..... 49
Seasonal sliced fruit and berriesICE CREAM SELECTION (D, N, V)39Vanilla, chocolate,Sorbet: strawberry, mango

