

THE
FOYER

LOUNGE

NON-ALCOHOLIC COCKTAILS

Refreshing Iced Tea Peach, lemon mint, pineapple, apple honey or lemongrass	5
Mint Lemonade Fresh mint, lemon juice, soda	5
The Five Orange juice, apple & lemon juice, cinnamon, soda	5
Cranberry Cooler Cranberry juice, lime, orange slice, soda	5
Smoothies Choice of: strawberry, mango, pineapple	5

COCKTAILS

	Glass
Iced Rum Shake Rum, pineapple juice, mango juice, grenadine with vanilla ice cream	10
Green Land Margarita Tequila, creme de menthe, lemon	10
Raspberry Fizz Vodka, raspberry liqueur, bitter lemon	10
Blue Moon Champagne, creme de cassis , 7up	10

CHAMPAGNE & SPARKLING WINE

	Glass
Santa Digna Estelado Rose, Torres, Pais, Chile	10
Prosecco Torralta Conegliano, Bolla, Glera, Italy	10
Moet & Chandon, Brut	13

WHITE WINE

	Glass
Saint George, Pinot Grigio, Jordan	8
La Dame Blanche, Chateau Kefraya, Lebanon	10
Chablis Domaine Albert Bichot, Chardonnay, France	10
Santa Digna, Torres, Sauvignon Blanc, Chile	10
Santa Cristina, Antinori, Umbria, IGT, Italy	10
Grand Chapelle, Marsanne & Rousanne, France	10
Muscadet Château du Cléray, Sauvion, France	10
Long Mountain Chardonnay, South Africa	10

RED WINE

	Glass
Saint George, Shiraz, Jordan	8
Calittera, Cabernet Sauvignon, Chile	10
Sirius Bordeaux, Maison Sichel, Red Blends, France	10
Santa Cristina, Antinori, Toscana, Red Blends, Italy	10
Santa Digna, Torres, Cabernet Sauvignon, Chile	10
Casillero Del Diablo Carmenera, Chile	10
Concha Y Toro Cabernet Sauvignon, Chile	10
Grand Cru Cabernet Sauvignon, USA	10

ROSE

	Glass
Santa Digna, Cabernet Sauvignon, Chile	10
Whispering Angel, Red Blends, France	10

FOYER FAVORITES

SOUPS

Pumpkin & Carrot Bisque Served with French Baguette	4
Lintel Soup Served with Lemon, crouton	4
Harira Soup Diced lamb, onion, vermicelli, garbanzo beans, diced tomato lentil, served with crouton and lemon	5

FRESH FROM THE GARDEN

Caesar Baby romaine lettuce, parmesan cheese, garlic crouton, anchovy Caesar dressing	11
Wedge Iceberg wedge, crispy turkey bacon, spring onion, blue cheese, shaved red onion,	12
Spinach & Orzo Baby spinach, red onion, crispy orzo, cherry tomato, feta cheese crumble, pine nuts, balsamic olive oil vinaigrette	10
Cobb Mixed baby lettuce, chicken, tomato, cucumber, beef bacon boiled eggs, avocado, blue cheese crumble, orange vinaigrette	11
Smoked Salmon Capers, pickled onion, baby leaves, herbs bread	12
Smoked Salmon Traditional smoked salmon, capers, onions, brown bread	14
Add On	
Grilled Chicken	4
Grilled Salmon	5
Grilled Shrimp	7

CLASSIC SANDWICHES

Philly Steak	13
Shaved beef steak, caramelized onions, bell peppers, sautéed mushrooms, roasted garlic mayonnaise, served on a soft baguette	
Caprese	11
Basil leaves, fresh mozzarella, sliced tomato, balsamic oil drizzle olive ciabatta bread	
Club Sandwich	12
Grilled chicken, beef bacon, eggs, lettuce, tomato, cheese, Cajun mayonnaise	
Classic Burger	14
U.S Angus beef burger, American cheese, beef bacon sautéed mushroom, brioche bun	

All sandwiches are served with, French fries, seasonal fresh fruits, and mixed green salad

From the Oven	11
Your choice of; Margarita, Bolognese, Alfredo or Seasonal Vegetable served either as a Pizza or Calzone	

THE FOYER LOUNGE STEAKHOUSE

T-bone Steak	34
Ribeye Steak	32
Striploin Steak	28
Beef Tenderloin	33
Lamb Chops	18
Roasted Spring Chicken	13
Grilled Salmon	21
Grilled Tiger Prawns	28
Seabass	24

Served with your choice of a side and a sauce

Side dish

Mashed potato, homemade French fries, Spinach mushroom ragout

Sauces

Béarnaise, black pepper, Roquefort cheese, beef jus, garlic lemon, capers dill

LOCAL HOME STYLE

Cold Mezze Hummus, fattoush, tabbouleh, mutabel, vine leaves	11
Baked Hot Mezze Cheeses, spinach, fried kubbeh	12
Baked Arays Traditional pita bread, minced local lamb, plain yogurt, rocket sliced tomato, spring onion, pickles	11
Falafel Sampler Shata, tahini salad, onion, mint, radish, small pita bread with poppy seeds	8
Shawarma Experience Beef and chicken rolls, sliced tomato, pickles, hummus garlic mayonnaise	19
Local Burger Mixed local beef and lamb, baby rocket leaves, goat cheese lamb sausage, garlic aioli, black sesame seed bun	14
Freekeh Stuffed Ferry Cucumber yogurt, Arabic salad, mixed olive and pickles	12
Sawani Kofta (Tahini or Tomato) Local lamb kofta, fried potato, fried chili, fried onion	14
Samak Belsiniyah Fresh seabass, onion, garlic, tomato, spring onion, fresh coriander kalamata olives	24
Tagine Chicken Organic chicken, onion, garlic, green olives, cumin, turmeric, lemon	19
Lamb Mansaf Bone in lamb, cooked in jameed sauce, yellow rice	19

DESSERTS

Um Ali	5
Apple Pie	5
Chocolate Royaltine	5
Kunafa	6
Ice Cream (per scoop)	2
Trolley French Pastries	5

