

IN-ROOM DINING



SUSTAINABLE MENU OPTIONS

City of Dreams Mediterranean is committed to creating environmentally and socially responsible dining experiences.

We are pleased to offer sustainable menu items while upholding our high standards and quality of service.

To further minimise our environmental impact, we work closely with our partners to find alternatives to single-use plastic containers, reduce our carbon footprint, source products locally, and adopt new technologies to reduce food waste.

**The following icons
identify menu items featuring:**



VEGETARIAN

Contains no meat or seafood.



PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials that are designed to replace animal-derived items.



SUSTAINABLE SEAFOOD

Seafood that is caught or farmed in ethical and sustainable ways, positively contributing to fishery-dependent communities.



CAGE-FREE EGGS

Reflecting our commitment to humane and responsible sourcing for better welfare and richer flavour.

BREAKFAST

Served Daily 7:00 am - 11:00 am

COMPLETE BREAKFASTS

THE INDULGENCE

22

Two Farm Fresh Eggs Any Style
Choice of Pork or Beef Bacon, Grilled Chicken Sausages
Breakfast Potatoes, Roasted Tomatoes and Grilled Mushrooms
Freshly Baked Croissant, Danish Pastry, Bread Rolls and Choice of White or Brown Toast
Choice of Fresh Orange, Grapefruit or Tomato Juice

ARABIAN FLAVOURS

18

Two Farm Fresh Eggs Shakshuka
Hummus, Labneh, Ful Medames, Marinated Olives, Halloumi Cheese
Falafel and Traditional Condiments
Basket of Fresh Arabic Bread or Choice of Toast
Choice of Fresh Orange, Grapefruit or Tomato Juice

THE ENERGIZER (H)

26

Egg White Omelette, Baby Spinach Leaves and Oven Dried Tomatoes
Greek Yogurt, Berries and Granola Parfait
Multi-Seed Brown Toast
Seasonal Fresh Fruit
Choice of Green Juice, Fresh Orange, Grapefruit or Tomato Juice

CONTINENTAL SELECTION

19

Selection of Freshly Baked Croissant, Danish Pastry and Bread Rolls
Choice of White or Brown Toast
Seasonal Fresh Fruits
Choice of Freshly Squeezed Orange, Grapefruit or Tomato Juice

24H BREAKFAST MENU

24

Two Farm Fresh Eggs / Your Style
Grilled Chicken Sausages, Breakfast Potatoes, Roasted Tomatoes and Grilled Mushrooms
Freshly Baked Croissant, Danish Pastry, Bread Rolls, Butter & Jams Selection
Falafel Plater Served With Pickles /Tahini/ Bread
Seasonal Fresh Fruits
Orange Juice

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EGGS YOUR WAY

TWO ORGANIC FARM FRESH EGGS **19**

Farm Fresh Eggs any Style, Pork or Beef Bacon, Chicken Sausages,
Roasted Tomatoes, Breakfast Potatoes

SMOKED SALMON SCRAMBLED EGGS **24**

Chives and Cream Cheese on Freshly Baked Bagel

EGGS FLORENTINE **18**

Two Poached Eggs on Brioche with Spinach and Served with Hollandaise Sauce,
Asparagus and Cherry Tomatoes

ALL IN OMELETTE **18**

Two Farm Fresh Eggs or Egg White Omelette
Served with a Choice of Mushroom, Cheddar Cheese, Capsicum, Tomato, Parsley
Pork or Beef Bacon, Chicken Sausages, Roasted Tomatoes, Breakfast Potatoes

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BREAKFAST SPECIALTIES & CEREALS

FRENCH BRIOCHE TOAST  	14
Honey Citrus Butter, Berries	
OVERNIGHT STEEL CUT OAT	14
Vanilla, Apple, Banana, Pecan Nut and Citrus Honey	
BUTTERMILK PANCAKES 	14
Choice of Maple Syrup, Honey, Chocolate Praline or Forest Fruit	
HOMEMADE GRANOLA	14
Granola, Dried Fruits, Nuts, Seed, Apricot, Almond, Sunflower Seeds, Honey Served with Choice of Full Fat, Low Fat, Skimmed or Soy Milk	
HOMEMADE SWISS BIRCHER MUESLI 	14
Served with Selection of Berries, Shredded Apple and Greek Yoghurt	
ASSORTED CEREAL 	12
Choice of Corn Flakes, All Bran, Coco Pops or Fruit Muesli Served with Choice of Full Fat, Low Fat, Skimmed or Soy Milk	
ARTISAN YOGHURT 	8
Plain, Fruits or Low-Fat Yoghurt	
SEASONAL FRUIT PLATTER 	13

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BREAKFAST BAKERY

BAKERY BASKET 12

Butter Croissant, Chocolate Croissant, Danish with Fruits
Served with Butter and Assorted Jams

BREAD SELECTION 12

Served with Butter and Assorted Jams

BREAKFAST FOR CHILDREN

OMELETTE WITH CHICKEN SAUSAGES AND GRILLED TOMATOES 12

SCRAMBLED EGGS WITH TOAST 12

CHILDREN'S CEREALS 8

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ALL-DAY DINING

Served Daily 11:00 am - 11:00 pm

APPETIZERS & SALADS

BEEF CARPACCIO	24
Truffle Mayo, Grated Parmesan, Black Olive Crumble, Rucola	
LOADED MEDITERRANEAN BOWL 	18
Falafel, Hummus, Fattoush, Cucumber, Tomato, Radish, Olives, Pickles, Feta Cheese, Sumac	
BURRATA 	22
Heirloom Tomato Carpaccio, Basil Pesto, Fleur De Sel, Virgin Olive Oil	
CLASSIC CAESAR SALAD 	20
Baby Gem Lettuce, Crispy Beef or Pork Bacon, Shaved Parmesan Cheese, Anchovies, Homemade Caesar Dressing	
ADD Chicken Breast	22
ADD Grilled Prawns	24
GREEK SALAD 	18
Tomato, Cucumber, Onion, Green Pepper, Kalamata Olives, Feta Cheese, Crete Virgin Olive Oil	
COLD MEZZE  	6 Each
Hummus, Mutabbal, Tabbouleh, Fattoush, Marinated Olives, Muhammara, Vegetable Crudités, Oregano	
HOT MEZZE 	10 Each
Kibbeh, Cheese Sambousek, Cheese Rolls, Meat Sambousek	
MIXED MEZZE PLATTER (4 COLD + 2 HOT) 	26
Served With Fresh Arabic Bread & Mixed Pickles	

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SOUPS

CREAM OF WILD MUSHROOM 	14
ROASTED HEIRLOOM TOMATO 	15

SANDWICHES & BURGERS

All Sandwiches and Burgers are Served with French Fries or Garden Salad

SMOKED SALMON CLUB SANDWICH	24
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Scottish Smoked Salmon, Lettuce, Wasabi Mayonnaise, Tomato, Avocado, Mint & Coriander on Whole Wheat Toast

BLACK ANGUS BEEF FILET STEAK SANDWICH	32
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Pan Seared Tenderloin Steak, Braised Onions, Melted Provolone Cheese, Sautéed Mushrooms and Rocket Leaves on Panini

GRILLED "PRIME BEEF BURGER" 	24
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With Cheese, Pork or Beef Bacon, Onion, Jam, Lettuce, Mayonnaise and a Beetroot Hibiscus Relish

THE CLUB 	22
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Grilled Chicken Breast with Pork or Beef, Bacon, Fried Egg, Avocado, Tomato and Lettuce. Served with Potato Chips.

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PASTA & PIZZA

SPAGHETTI BEEF RAGU 	22
Bolognese Sauce, Shaved Pecorino Available With Plant Based Meat.	
PENNE "CARBONARA" 	22
Beef Bacon or Guanciale, Egg Yolk, Shaved Parmesan Cheese	
PIZZA MARGHERITA 	22
Tomato Sauce, Grated Parmesan, Cherry Tomatoes, Extra Virgin Olive Oil, Fresh Basil	
PIZZA PEPPERONI	26
Tomato Sauce, Mozzarella Cheese, Sliced Pepperoni	

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MAIN COURSES

WAGYU BEEF SNAKE RIVER RIB EYE "300GR"	118
Caramelised Shallots, Glazed Carrots, Herb Sautéed Potatoes, Pepper Sauce	
CREEKSTONE BLACK ANGUS BEEF TENDERLOIN "250G"	87
Grilled Beef Tenderloin, Anna Potatoes, Wild Mushrooms, Cherry Tomatoes, Beef Jus	
PAN-SEARED AUSTRALIAN RIBEYE	46
Dauphinoise Potato Gratin, Parmesan, Asparagus, Black Pepper Sauce	
IRISH LAMB CHOPS	36
Lamb Chops, Crushed Potatoes, Caponata, Herbed Jus	
CHICKEN BREAST	24
Corn Fed Chicken Breast with Potato Mousseline, Sautéed Oyster Mushroom, Caramelised Shallots, Herbed Jus	
BIRYANI LAMB OR CHICKEN	26/24
GRILLED SEA BASS	28
Artichokes, Spinach, Confit Cherry Tomatoes, Almond Citrus Crumble, Lime Butter Sauce	
SALMON PAVE	30
Black Olive Crumble, Shaved Fennel & Parsley Salad, Lemon Vinaigrette, Crushed Steamed Potatoes with Herbs and Shallot	

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KIDS' MENU

Kids' Menu is Available 24 Hours.

BEEF SLIDER BURGER SERVED WITH COLESLAW AND POTATO CHIPS 	16
FISH FINGER GOUJONS, TARTAR SAUCE AND FRENCH FRIES	16
MELTED CHEESE AND TOMATO SANDWICH  	14
CRISPY CHICKEN BREAST FINGERS, COCKTAIL SAUCE AND FRENCH FRIES 	16
MINI PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE 	14

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DESSERTS

PLATTER OF LOCAL AND IMPORTED CHEESES 24

Served with Artisan Crackers, Quince Paste and Walnuts

BERRIES TIRAMISU 14

Mascarpone Cheese with Berries Coulis, Pistachio Biscotti

VANILLA CRÈME BRÛLÉE 12

Biscuit and Wild Berries

SEASONAL FRESH FRUIT SALAD 12

Mint Syrup and Butter Cookie

ASSORTED BAKLAVA AND ARABIC SWEETS 20

HÄAGEN-DAZS ICE CREAM MINI CUP 90ML 9

Cookies & Cream Mini

Salted Caramel

Strawberries & Cream

Strawberry Cheesecake

SNACKS & TREATS

SNACK BAG 15

A selection of crisps, chocolates, and sweets, including Pringles, Popcorn, Doritos, Mars, Twix, Maltesers, M&M's, Galaxy & Haribo

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OVERNIGHT DINING

Served Daily 11:00 pm - 6:00 am

APPETIZERS & SALADS

CLASSIC CAESAR SALAD 20

Baby Gem Lettuce, Crispy Beef or Pork Bacon, Shaved Parmesan Cheese, Anchovies, Homemade Caesar Dressing

ADD Chicken Breast 22

ADD Grilled Prawns 24

GREEK SALAD 18

Tomato, Cucumber, Onion, Green Pepper, Kalamata Olives, Feta Cheese, Crete Virgin Olive Oil, Oregano

COLD MEZZE 6 Each

Hummus, Mutable, Tabbouleh, Fattoush, Marinated Olives, Muhammara, Vegetable Crudités

HOT MEZZE 10 Each

Kibbeh, Cheese Sambousek, Cheese Rolls, Meat Sambousek

MIXED MEZZE PLATTER (4 COLD + 2 HOT) 26

Served With Fresh Arabic Bread & Mixed Pickles

SANDWICHES & BURGERS

All Sandwiches and Burgers are Served with French Fries or Garden Salad

GRILLED "PRIME BEEF BURGER" 24

With Cheese, Pork or Beef Bacon, Onion, Jam, Lettuce, Mayonnaise and a Beetroot Hibiscus Relish

THE CLUB 22

Grilled Chicken Breast with Pork or Beef, Bacon, Fried Egg, Avocado, Tomato and Lettuce. Served with Potato Chips.

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PASTA

SPAGHETTI BEEF RAGU  22

Bolognese Sauce, Shaved Pecorino
Available With Plant Based Meat.

MAIN COURSES

PAN-SEARED AUSTRALIAN RIBEYE 46

Dauphinoise Potato Gratin, Parmesan Asparagus, Black Pepper Sauce

BIRYANI LAMB OR CHICKEN 26/24

SALMON PAVE 30

Black Olive Crumble, Shaved Fennel & Parsley Salad, Lemon Vinaigrette,
Crushed Steamed Potatoes with Herbs and Shallots

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AND POTATO CHIPS**  16

FISH FINGER GOUJONS, TARTAR SAUCE AND FRENCH FRIES 16

MELTED CHEESE AND TOMATO SANDWICH   14

**CRISPY CHICKEN BREAST FINGERS, COCKTAIL SAUCE
AND FRENCH FRIES**  16

MINI PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE  14

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DESSERTS

PLATTER OF LOCAL AND IMPORTED CHEESES 24

Served with Artisan Crackers, Quince Paste and Walnuts

BERRIES TIRAMISU 14

Mascarpone Cheese with Berries Coulis, Biscotti

SEASONAL FRESH FRUIT SALAD 12

Mint Syrup and Butter Cookie

ASSORTED BAKLAVA AND ARABIC SWEETS 20

HÄAGEN-DAZS ICE CREAM MINI CUP 90ML 9

Cookies & Cream Mini

Salted Caramel

Strawberries & Cream

Strawberry Cheesecake

SNACKS & TREATS

SNACK BAG 15

A selection of crisps, chocolates, and sweets, including Pringles, Popcorn, Doritos, Mars, Twix, Maltesers, M&M's, Galaxy & Haribo

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BEVERAGES & WINES

HOT COFFEE & BEVERAGES

Espresso	5
Ristretto	5
Lungo	5
Cyprus Coffee	5
Cyprus Coffee Double	5.5
Espresso Macchiato	5.5
Double Espresso	6.5
Americano	6.5
Cappuccino	6.5
Latte	6.5
Mocha	6.5
Hot Chocolate	6.5
Matcha Latte	7.5

ICED COFFEE & BEVERAGES

Frappe	5.5
Freddo Espresso	6.5
Freddo Cappuccino	6.5
Iced Americano	6.5
Iced Latte	6.5
Iced Chocolate	6.5

* All our coffees are available in Decaf

** Non-dairy milk options available

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TEA & INFUSIONS

English Breakfast Tea	6.5
Earl Grey Tea	6.5
Jasmine Tea	6.5
Green Rooibos Tea	6.5
Red Fruits Tea	6.5
Rose Buds Tea	6.5
Chamomile Tea	6.5

STILL & SPARKLING WATER

San Pellegrino, Sparkling Water 25cl	3.5
San Pellegrino, Sparkling Water 75cl	5
Acqua Panna, Still Water 75cl	5

SOFT DRINKS

Coca Cola	4.5
Coca Cola Zero	4.5
Sprite	4.5
Fanta Orange	4.5
Iced Tea Peach	4.5
Iced Tea Lemon	4.5

MIXERS

Premium Mixers	3.5
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ENERGY DRINKS

Red Bull	5
Red Bull Sugar Free	5

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JUICES

Orange	4.5
Grapefruit	4.5
Lemonade	4.5
Apple	4.5
Peach	4.5
Pineapple	4.5
Cranberry	4.5
Pomegranate	4.5
Mango	4.5
Tomato	4.5

FRESHLY SQUEEZED JUICES

Orange	6.5
Carrot	6.5
Apple	6.5
Celery	6.5
Watermelon (Seasonal Option)	6.5

BOTTLED BEERS

33cl

KEO	6
Carlsberg	6
Carlsberg 0.0%	7
Erdinger Weiss	7
Corona	7
Guinness 44cl	7
Tsingtao	8
Asahi	8

CIDERS

50cl

Kopparberg	9
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MOCKTAILS

8

Homemade Lemonade

Homemade Lemonade with Fresh Mint, Soda

Tiki Trinidad

Orange Juice, Pineapple Juice, Orgeat, Falernum

Pineapple Apricot Punch

Pineapple Juice, Peach, Lime, Ginger Beer

Orange Mango Crush

Orange Juice, Lemon Sorbet, Mango Nectar, Soda

Nogroni

Orange, Bitter Syrup, Torres Natureo

Green Smith

Apple Juice, Lime

Jumanji

Seedlip Spiced 94, Orange Juice, Lemon Juice, Bitter Syrup, Magic Velvet Drops

Mango Sorbet

Mango Sorbet, Masala Powder, Pistachio, Coconut Milk

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SIGNATURE COCKTAILS

15

Futuristic Land

Japanese Vodka, Sake Junmai Daiginjo, Bitters

King Juniper

Premium Gin, Local Brandy, Homemade Cordial with Green Apple and Thyme,
Fresh Lime Juice, Vanilla, Lavender Bitters

Tropical Negroni

Japanese Gin Infused with Pineapple, Campari, Antica Formula

CLASSIC COCKTAILS

13

Aperol Spritz

Bloody Mary

Cosmopolitan

Daiquiri

Mai Tai

Margarita

Martini

Mojito

Negroni

Old Fashioned

VODKA

5cl

35cl

70cl

Grey Goose

12

140

Beluga Noble

12

140

Belvedere

12

140

Crystal Head, Gluten Free

14

170

Grey Goose, VX

15

180

Absolut

50

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GIN

	5cl	35cl	70cl
Gin Mare	12		140
Hendrick's	13		160
Tanqueray No.10	14		170
Edinburgh	14		
Monkey 47	14		140
Aoratos		80	
Aristides Flower Power		80	
Aristides Berry		80	

RUM

	5cl	35cl	70cl
El Dorado 3yrs	11		130
Diplomatico Mantuano	13		
El Dorado 8yrs	13		160
Zacapa 23yrs	15		180
Aristides Kourouna		80	

TEQUILA

	5cl	35cl	70cl
Patrón Silver	12		140
Patrón Reposado	13		130
Patrón Anêjo	14		170
El Tequileo Reposado		80	

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WHISKY

	5cl	70cl
Tullamore Dew, Irish	11	
Maker's Mark, Bourbon	12	
Woodford Reserve, Rye	12	

SCOTCH BLENDED WHISKY

	5cl	70cl
Johnnie Walker Black Label	11	130
Chivas 12yrs	12	
Chivas 18yrs	14	170
Chivas Royal Salute 21yrs	29	340
Johnnie Walker Blue Label		450

SCOTCH SINGLE MALT WHISKY

	5cl	35cl	70cl
Glenfiddich 12yrs	11		130
Isle of Jura 12yrs	12		
Glenmorangie The Original 10yrs	13	80	
Lagavulin 16yrs	15		
Oban 14yrs	16		
Isle of Jura Seven Wood	16		
Bunnahabhain 12yrs	19		
Macallan Triple Cask 12yrs	21	130	250

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BRANDY	5cl
Five Kings XO	11
COGNAC	5cl
Courvoisier VS	11
Hennessy VS	11
Hennessy XO	42
Courvoisier XO	54
ARMAGNAC	5cl
Janneau VSOP	12
CALVADOS	5cl
Calvados Fine	10
ANISE	5cl
Plomari Ouzo	7
Barbayannis Ouzo Blue	7
Barbayannis Ouzo Green	7
LIQUEURS	5cl
Filfar Mandarin	9
Filfar Orange	9
Luxardo Limoncello	10
Skinos Mastiha	10
Kahlúa	10
Baileys	10
Disaronno Amaretto	10
Malibu	10

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GRAPPA

5cl

Angelo Gaja Brunello Di Montalcino

15

EAU-DE-VIE

5cl

Zivania LOEL

7

Tsipouro Dekaraki, Malagouzia

7

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WINES BY THE GLASS

BUBBLES

12.5cl

Glera

9

Zardetto, Refosso, Brut
Italy, DOCG Prosecco

Pinot Noir

20

Henriot, Brut Souverain
Reims, AC Champagne

Pinot Noir

23

Henriot, Rosé, Brut
Reims, AC Champagne

WHITE WINES

15cl

Xynisteri

7

Vasilikon Winery
Cyprus, PGI Paphos

Malagouzia

9

Alpha Estate, Turtles
Greece, PGI Florina

Sauvignon Blanc

11

Matua, Marlborough
New Zealand

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ROSÉ WINES

15cl

Maratheftiko

11

Ezousa Winery, Gris
Cyprus, PGI Paphos

Grenache

15

Miraval
France, AC Côtes de Provence

RED WINES

15cl

Mavro

7

Tsiakkas Winery, Mouklos
Cyprus, PGI Limassol

Syrah

8

E. Guigal
France, AC Côtes du Rhône

Maratheftiko

9

Kyperounda Winery, Alma
Cyprus, PGI Limassol

DESSERT WINES

9cl

Xynisteri

10

Kyperounda Winery
Cyprus, PDO Commandaria

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WINES

75cl

LIGHT, CRISP WHITE SPARKLING WINES

Distinguished by clean and refreshing flavours, which are the keystones of this style.

Glera

48

Zardetto, Refosso, Brut
Italy, DOCG Prosecco Superiore

Muscat

50

La Spinetta, Biancospino, Semi-Sweet
Italy, DOCG Moscato d'Asti

JUICY, AROMATIC WHITE SPARKLING WINES

Vivid, vibrant, and refreshing with an edgy character.

Pinot Noir

110

Henriot, Brut Souverain
Reims, AC Champagne

DELICATE, FRUITY ROSÉ SPARKLING WINES

The divas on the rosé runway. The fruit is considered sensitive and temperamental.

Pinot Noir

125

Henriot, Rosé, Brut
Reims, AC Champagne

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LIGHT, CRISP WHITE WINES

Distinguished by clean and refreshing flavours, which are the keystones of this style.

Xynisteri	30
Vasilikon Winery Cyprus, PGI Paphos	
Pinot Grigio	32
Zenato, Italy IGT delle Venezie	
Moschofilero	35
Ktima Tselepos Greece, PDO Mantinia	
Sauvignon Blanc	48
Matua, Marlborough New Zealand	
Chardonnay	62
Albert Bichot France, AC Chablis	

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JUICY, AROMATIC WHITE WINES

Medium-bodied, with citrus, floral-grassy aromas, sweeter fruit flavours and a mouthwatering style.

Malagouzia	38
Alpha Estate, Turtles Greece, PGI Florina	
Morokanella	40
Aes Ambelis Cyprus, PGI Paphos	
Sauvignon Blanc	55
Alpha Estate Greece, PGI Florina	

FRUITY, LEAN ROSÉ WINES

Fresh and crisp, with aromas and flavours of freshly cut flowers and exotic, fleshy fruits.

Syrah	30
Vasilikon Winery, Einalia Cyprus, PGI Paphos	
Maratheftiko	50
Ezousa Winery, Gris Cyprus, PGI Paphos	

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DELICATE, FRUITY ROSÉ WINES

The divas on the rosé runway. The fruit is considered sensitive and temperamental.

Mavro	48
Kyperounda Winery, Akti Cyprus, PGI Limassol	
Grenache	68
Miraval France, AC Côtes de Provence	

FRUITY, LIVELY RED WINES

Vibrant, perfumed and elegant. Bursting with boisterous sweet fruit.

Mavro	30
Tsiakkas Winery, Mouklos Cyprus, PGI Limassol	
Syrah	36
E. Guigal, France AC Côtes du Rhône	
Maratheftiko	40
Kyperounda Winery, Alma Cyprus, PGI Limassol	

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RIPE, SMOOTH RED WINES

The diplomats of the red wine world. Smooth, harmonious, without any sharp edges and certainly never bland. This category contains truly distinctive and distinguished regional classics.

Liatiko **44**
Douloufakis, Dafnios
Greece, PGI Crete

Cabernet Sauvignon **78**
Château Cambon La Pelouse
Crus Bourgeois France, AC Haut-Médoc

Pinot Noir **170**
Bichot, Dne Pavillon, 1^{er} Cru Clos Maréchaudes France
AC Aloxe-Corton

DESSERT WINES 50cl

High in quality, sweet wines without added alcohol. The intensity of aromas and flavours is at high levels and is preserved by the balance of sugar to acidity.

Natural Sweet **52**
Kyperounda Winery, Xynisteri
Cyprus, PDO Commandaria

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ALLERGENS LIST | BREAKFAST

Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
COMPLETE BREAKFASTS														
The Indulgence	•		•		•	•	•	•	•	•	•	•		
Arabian Flavours	•		•		•	•	•	•		•	•	•		
The Energizer	•		•			•	•	•			•	•		
Continental Selection	•		•		•	•	•	•		•	•	•		
24h Breakfast Menu	•		•		•	•	•	•	•	•	•	•		
EGGS YOUR WAY														
Two Organic Farm Fresh Eggs	•		•			•	•		•			•		
Smoked Salmon Scrambled Eggs	•		•	•		•	•	•		•	•	•		
Egg Florentine	•		•			•	•	•	•	•	•	•		
All In Omelet	•		•			•	•		•	•		•		
BREAKFAST SPECIALTIES & CEREALS														
French Brioche Toast	•		•			•	•	•		•	•	•		
Overnight Steel Cut Oat	•				•	•	•	•			•	•		
Buttermilk Pancakes	•		•		•	•	•	•			•	•		
Homemade Granola	•				•	•	•	•			•	•		
Homemade Swiss Bircher Muesli	•				•	•	•	•			•	•		
Assorted Cereal	•				•	•	•	•			•	•		
Artisan Yoghurt							•					•		
Seasonal Fruit Platter														
BREAKFAST BAKERY														
Bakery Basket	•		•		•	•	•	•			•	•		
Bread Selection	•		•		•	•	•	•			•	•		
BREAKFAST FOR CHILDREN														
Omelet with Chicken Sausages and Grilled Tomatoes	•		•			•	•		•		•	•		
Scrambled Eggs with Toast	•		•			•	•			•	•	•		
Children's Cereals	•				•	•	•	•			•	•		
IRD 24H														
Two Farm Fresh Eggs	•		•			•	•		•			•		
Fresh Baked	•		•		•	•	•	•			•	•		
Falafel	•		•		•	•	•	•		•	•	•		

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ALLERGENS LIST | ALL DAY DINING

Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
APPETIZERS & SALADS														
Beef Carpaccio			•				•			•		•		
Loaded Mediterranean Bowl	•		•				•				•	•		
Burrata	•						•	•			•	•		
Classic Caesar Salad	•	•	•	•		•	•	•		•	•	•		•
Caesar Salad with Chicken Breast	•	•	•	•		•	•	•		•	•	•		•
Caesar Salad with Grilled Prawns	•	•	•	•		•	•	•		•	•	•		•
Greek Salad							•					•		
Cold Mezzeh	•		•			•	•	•			•	•		
Hot Mezzeh	•		•			•	•	•			•	•		
Mixed Mezza Platter	•		•			•	•	•			•	•		
SOUPS														
Cream of Wild Mushroom							•							
Roasted Heirloom Tomato									•					
SANDWICHES & BURGER														
Smoked Salmon Club Sandwich	•		•	•			•			•	•			
Black Angus Beef Filet Steak Sandwich	•		•			•	•	•	•					
Grilled "Prime Beef Burger "	•		•			•	•	•	•	•	•	•		
The Club	•		•			•	•	•	•	•	•	•		
PASTA & PIZZA														
Two Farm Fresh Eggs	•						•		•					
Fresh Baked	•		•				•					•		

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Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
MAIN COURSES														
Wagyu Beef Snake River Rib Eye						•	•		•			•		
Creekstone Black Angus Beef Tenderloin						•	•		•					
Pan-Seared Australian Ribeye	•						•					•		
Irish Lamb Chops							•		•			•		
Chicken Breast							•		•			•		
Biryani Lamb or Chicken	•					•	•	•			•	•		
Grilled Sea Bass				•			•	•	•	•		•		
Salmon Pavé				•								•		
KIDS' MENU														
Beef Slider Burger	•		•			•	•	•	•	•	•	•		
Fish Finger Goujons	•	•	•	•		•	•	•		•	•	•		
Melted Cheese and Tomato Sandwich	•		•			•	•	•	•	•	•	•		
Crispy Chicken Breast Fingers	•	•	•	•		•	•	•	•	•	•	•		•
Hot Dog on Toasted Bun	•		•			•	•	•		•	•	•		
Mini Pizza with Tomato Sauce and Four Cheeses	•					•	•		•		•	•		
DESSERTS														
Platter of Cheese	•					•	•	•			•	•		
Berries Tiramisu	•		•			•	•	•				•		
Vanilla Crème Brûlée	•		•			•	•	•						
Seasonal Fresh Fruit Salad														
Assorted Baklava and Arabic Sweets	•				•	•	•	•			•			
Ice Cream	•		•		•	•	•	•			•			
SNACKS & TREATS														
Snack Bag	•		•		•	•	•	•			•	•	•	

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ALLERGENS LIST | OVERNIGHT DINING

Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
APPETIZERS & SALADS														
Classic Caesar Salad	•	•	•	•		•	•	•		•	•	•		•
Caesar Salad with Chicken Breast	•	•	•	•		•	•	•		•	•	•		•
Caesar Salad with Grilled Prawns	•	•	•	•		•	•	•		•	•	•		•
Greek Salad							•					•		
Cold Mezzeh	•		•			•	•	•			•	•		
Hot Mezzeh	•		•			•	•	•			•	•		
Mixed Mezza Platter	•		•			•	•	•			•	•		
SANDWICHES & BURGER														
Grilled "Prime Beef Burger "	•		•			•	•	•	•	•	•	•		
The Club	•		•			•	•	•	•	•	•	•		
PASTA														
Spaghetti Beef Ragu	•						•		•					
MAIN COURSES														
Beef Rib Eye						•	•		•			•		
Biryani Lamb or Chicken	•					•	•	•			•	•		
Salmon Pavé				•								•		
KIDS' MENU														
Beef Slider Burger	•		•			•	•	•	•	•	•	•		
Fish Finger Goujons	•	•	•	•		•	•	•		•	•	•		
Melted Cheese and Tomato Sandwich	•		•			•	•	•	•	•	•	•		
Crispy Chicken Breast Fingers	•	•	•	•		•	•	•	•	•	•	•		•
Hot Dog on Toasted Bun	•		•			•	•	•		•	•	•		
Mini Pizza with Tomato Sauce and Four Cheeses	•					•	•		•		•	•		
DESSERTS														
Platter of Cheese	•					•	•	•			•	•		
Berries Tiramisu	•		•			•	•	•				•		
Seasonal Fresh Fruit Salad with Butter Cookie	•		•		•	•	•	•			•	•		
Ice Cream	•		•		•	•	•	•			•			
SNACKS & TREATS														
Snack Bag	•		•		•	•	•	•			•	•	•	

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ALLERGENS LIST | BEVERAGES & WINES

Beverages & Wines	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
HOT COFFEE & BEVERAGES														
Espresso Macchiato							•							
Cappuccino							•							
Latte							•							
Mocha							•							
Hot Chocolate						•	•							
Matcha Latte							•							
ICED COFFEE & BEVERAGES														
Freddo Cappuccino							•							
Iced Latte							•							
Iced Chocolate						•	•							
FRESHLY SQUEEZED JUICES														
Celery									•					
BEERS														
BEERS *except gluten free	•													
MOCKTAILS														
Homemade Lemonade												•		
Tiki Trinidad								•						
Orange Mango Crush	•		•		•	•	•	•			•	•		
Nogroni												•		
Mango Sorbet	•		•		•	•	•	•			•	•		
SIGNATURE COCKTAILS														
Futuristic Land								•				•		
King Juniper												•		
Tropical Negroni												•		
CLASSIC COCKTAILS														
Aperol Spritz												•		
Bloody Mary				•					•			•		
LIQUEURS														
Baileys							•	•				•		
Disaronno Amaretto												•		
WINES														
Wines												•		

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