

IN-ROOM DINING



Press the In-Room Dining button
on the Interactive Phone in your room
to place your order.

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.

COMPLETE BREAKFAST

24 HOURS

BREAKFAST SET MENU

THE INDULGENCE

28

Choice of Fresh Orange, Grapefruit or Carrot Juice
Two Cage Free Fresh Eggs, Cooked any Style
Served with Beef Bacon, Grilled Chicken Sausages, Baked Beans, Hash Browns,
Roasted Cherry Tomatoes and Grilled King Oyster Mushrooms
Natural Yoghurt / Fruit Yoghurt
Seasonal Fresh Fruit Plate
Freshly Baked Croissant, Danish Pastry, Muffin and Choice of White / Whole Wheat Toast
Choice of Coffee or Tea

ARABIAN FLAVOURS

20

Choice of Fresh Orange, Grapefruit or Carrot Juice
Two Cages Free Fresh Eggs Shakshuka
Hummus, Labneh, Ful Medames, Marinated Olives, Grilled Halloumi Cheese
with Traditional Condiments
Basket of Fresh Arabic Bread
Choice of Coffee or Tea

CONTINENTAL SELECTION

22

Selection of Freshly Baked Croissants, Danish Pastry and Choice of White / Whole Wheat Toast
Seasonal Fresh Fruits
Fresh Orange, Grapefruit or Carrot Juice
Choice of Coffee or Tea

KIDS' BREAKFAST

16

Choice of Fresh Orange, Grapefruit or Carrot Juice
Two Cage Free Fresh Eggs, Cooked Any Style
Seasonal Fresh Fruit Plate
Blueberry Muffin
Milk Chocolate – Cold or Hot

A €5 service charge will be added to all in-room dining orders.

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BREAKFAST À LA CARTE

24 HOURS

EGGS YOUR WAY

TWO CAGE FREE EGGS COOKED ANY STYLE 19

Beef Bacon, Chicken Sausage, Roasted Cherry Tomato,
Grilled King Oyster Mushroom, Crispy Hash Browns

CAGE FREE EGG OMELETTE 19

Egg White Omelette

Add On: Mushroom, Cheddar Cheese, Capsicum, Tomato,
Steamed Broccolini, Onion, Parsley, Beef Bacon or Smoked Turkey

EGGS BENEDICT 18

Two Poached Eggs on English Muffins, Sautéed Spinach, Hollandaise Sauce
Choice of Smoked Turkey or Salmon Gravlax

AVOCADO CROISSANT 18

Poached Eggs, Herb Salad, Lemon Olive Oil

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BREAKFAST SPECIALTIES & CEREALS

FRENCH TOAST 18

Caramelised Banana, Barrel-Aged Maple Syrup, Crème Chantilly & Chocolate Mousse

BUTTERMILK PANCAKES 18

Barrel-Aged Maple Syrup, Honey, Crème Chantilly & Blueberry Compote

BIRCHER MUESLI 14

Marinated Alpen Whipped Cream with Granny Smith Apple

SELECTION OF CEREALS 12

Choice of Corn Flakes, All Bran, Coco Pops, Alpen Muesli, Gluten Free Rice Crisps
Served with Choice of Full Fat, Low Fat, Skimmed or Soy Milk

SELECTION OF ARTISAN YOGHURTS 12

Greek Full Fat, Low Fat, Cypriot Sheep's
Choice of Fresh Berries or Fruit Compote

SEASONAL FRUIT PLATE 13

BREAKFAST BAKERY

FRESHLY BAKED VIENNOISERIE 16

Croissant, Pain au Chocolat, Fresh Fruit Danish & Carrot Oat Muffin

BAKER'S BREAD BASKET 16

Served with Butter and Assorted Jams

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ALL-DAY DINING

24 HOURS

APPETIZERS & SALADS

SALMON GRAVLAX 	22
Caviar, Sour Cream, Pickled Onions, Baguette Crostini, Honey Mustard	
LOADED MEDITERRANEAN BOWL 	18
Falafel, Hummus, Fattoush, Cucumber, Tomato, Radish, Olives, Pickle, Tahini, Sumac	
BURRATA 	22
Heirloom Tomato Carpaccio, Basil Pesto, Fleur De Sel, Virgin Olive Oil	
CLASSIC CAESAR SALAD	20
Baby Gem Lettuce, Crispy Pork Bacon, Shaved Parmesan, Anchovies, Caesar Dressing	
Add Grilled Chicken Breast	22
Add Grilled Prawns	24
GREEK SALAD 	18
Tomato, Cucumber, Onion, Green Pepper, Kalamata Olives, Feta Cheese, High Phenolic Olive Oil	
COLD MEZZE	Medium 6 Large 8
Hummus, Mutabbal, Baba Ghanoush, Muhammara, Tahini, Tarama, Fattoush Salad, Tabbouleh Salad, Vegetable Crudités, Marinated Olives Served with Arabic Bread & Local Pitta Bread	
HOT MEZZE	4 Each
Lamb Kibbeh, Cheese Sambousek, Halloumi Cheese Rolls, Meat Sambousek	
Add Arabic Bread or Local Pitta Bread	2

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SOUPS

CREAM OF WILD MUSHROOM 	14
ROASTED HEIRLOOM TOMATO 	15
'TRAHANA' SOUR WHEAT SHEEP MILK, SOFT HALLOUMI CHEESE, CRISPY PITTA BREAD	15

ASIAN FLAVOURS

SEARED POT STICKERS	14
Pan Seared Pork Dumplings Soy and Spicy Chilli Dip	
SINGAPORE LAKSA	22
Egg Noodles, Shredded Chicken, Prawn, Quail Egg, Creamy Coconut Broth	
HAINANESE CHICKEN RICE	24
Poached Chicken, Dark Soy, Chilli and Ginger Scallion Dip	
THAI VEGETABLE RED CURRY	16
Chilli, Lemongrass, Lime Leaves, Coconut Milk, Jasmine Rice	
Add Grilled Chicken	24
Add Grilled Prawns	26
STIR FRY VEGETABLES 	16
Seasonal Vegetables, Black Fungus, Garlic Soy	


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SANDWICHES & BURGERS

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

STEAK SANDWICH	32
Grilled Flat Iron Steak, Caramelised Onions, Dijonnaise, Herb Chimichurri, Stone Oven Baguette	
COD BEEF BURGER	24
Wagyu Beef, Tomato, Iceberg Lettuce Add: Fried Egg, Pork or Beef Bacon, Cheese	
THE CLUB 	22
Brioche Toast, Grilled Chicken Breast, Pork or Beef Bacon, Egg, Tomato, Lettuce	
GRILLED CHEESE SANDWICH 	14
White or Whole Wheat Toast or Local Cypriot Pitta Bread Choice of Cheese: Cheddar, Gruyère, Edam, Halloumi	
Add Prosciutto Cotto	2

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PASTA

Choice of Spaghetti, Fusilli, Rigatoni, Tagliatelle, Penne.

BEEF BOLOGNESE 22

Meat Ragout, Tomato Sauce
Available with Plant-Based Meat

POMODORO 22

Cherry Tomato, Basil Oil

ALFREDO 22

Cream, Parmesan Snow

CARBONARA 22

Fresh Cream, Beef or Pork Bacon, Italian Parsley

ROSÉ 22

Cherry Tomato Sauce, Béchamel

TARTUFO 22

Creamy Mushroom Ragout, White Truffle Oil

PESTO 22

Basil, Roasted Pine Nuts, Parmesan

ARRABBIATA 22


Crushed Red Chilli Peppers, Garlic, Tomato Sauce

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PIZZA


MARGHERITA 	22
Pomodoro Sauce, Semi-Dried Cherry Tomato, Mozzarella, Basil	
PEPPERONI	26
Pomodoro Sauce, Beef Pepperoni, Mozzarella	
CAPRICCIOSA	28
Pomodoro Sauce, Mozzarella, Smoked Turkey, Mushroom, Red Onion, Artichoke, Kalamata Black Olives	
CYPRIT	28
Pomodoro Sauce, Halloumi, Sheftalia Sausage, Semi-Dried Tomato, Horn Peppers, Black Olives, Oregano	

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MAIN COURSES

USDA PRIME GRILLED BEEF RIBEYE	58
French Fries, Green Asparagus Creamy Mushroom or Peppercorn Jus	
CHICKEN BREAST	24
Corn Fed Chicken Breast, Potato Mousseline, Green Beans, Morel Mushroom Jus	
VEAL MILANESE	30
Lemon Crushed Potatoes, Remoulade Sauce	
CYPRriot CHICKEN KEBAB	22
Local Pitta Bread, Oregano French Fries, Tzatziki Dip	
PORK 'SOUVLAKI'	22
Greek Pitta Bread, Oregano French Fries, Spicy Cheese Dip	
LAMB CHOPS	36
Rosemary New Potatoes, Roasted Vegetables, Lamb Jus	
SEARED SEA BASS 	28
Broccolini, Mediterranean Salsa	

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SALMON PAVÉ  **30**

Parsley Potatoes, Green Asparagus, Lemon Vinaigrette


MOUSSAKA **22**

Minced Beef, Eggplant, Zucchini, Potato, Béchamel Sauce

VEGETARIAN MOUSSAKA  **20**

Eggplant, Zucchini, Potato, Mushrooms, Béchamel Sauce

SIDES


Greek Salad  **8**


Garden Salad  **8**

Broccolini  **12**

Green Beans  **9**

French Fries  **9**

Curly Fries  **9**

Potato Purée  **9**

Rosemary Baby Potatoes  **9**

Sautéed Smoked Mushrooms  **9**



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KIDS' MENU

Kids' Menu is Available 24 Hours.

BEEF SLIDER BURGER, CURLY FRIES	16
MINI PIZZA, TOMATO SAUCE, MOZZARELLA CHEESE 	14
FISH FINGER, TARTAR SAUCE, FRENCH FRIES	16
CRISPY CHICKEN FINGERS, FRENCH FRIES	16
BUTTERED SWEET CORN 	9

SNACKS & TREATS

SNACK BAG	15
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A Selection of Crisps, Chocolate & Sweets including Pringles, Popcorn, Doritos, Mars, Twix, Maltesers, M&M's, Galaxy & Haribo

LONG CHIPS	5 Each
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Choice of Truffle, Sea Salt & Vinegar, Sour Cream & Onion, Bacon, BBQ

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DESSERTS

VANILLA CRÈME BRÛLÉE 	12
Biscuit and Wild Berries	
BAKED CHEESECAKE	12
Blueberry Compote	
CARROT CAKE 	12
Pecan Nuts	
FONDANT CAKE	12
Chantilly Cream, Vanilla Crème Anglaise	
HÄAGEN-DAZS ICE CREAM CUPS	6
Vanilla, Chocolate, Strawberry	
PLATTER OF 4 LOCAL AND IMPORTED CHEESES	24
Served with Fruit, Bread, Grapes, Truffle Honey	
SEASONAL ASSORTED FRUIT PLATE 	13

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KOSHER MENU

BREAD SELECTION  12

APPETIZERS

HUMMUS  16

MATBUCHA  16

SPICY POTATO SALAD 18

CUMIN CABBAGE SALAD 18

EGG SALAD 18

MAIN COURSES

LAMB STEW 48

Steamed Rice

GRILLED CHICKEN 32

Crushed Potato, Grilled Asparagus, Mushroom Sauce

GRILLED BEEF RIBEYE 62

Baby Potatoes, Grilled Asparagus, BBQ Sauce

SEA BASS 42

Caponata Vegetables

PASTA  28

Penne, Tomato Sauce

DESSERTS

CHOCOLATE MOUSSE  18

BANANA TOFFEE  18

APPLE CINNAMON  18

CHOCOLATE ORANGE  18

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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 Spice 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

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

SPARKLING WHITE WINES

15cl

FRANCE

Champagne

Montagne de Reims

Henriot Brut - Maison Henriot

20

Pinot Noir, Chardonnay, Pinot Meunier | NV

ITALY

Veneto

Prosecco Zardetto, Refosso Brut

9

Glera | NV

SPARKLING ROSÉ WINES

15cl

FRANCE

Champagne

Montagne de Reims

Henriot Brut Rosé - Maison Henriot

23

Pinot Noir, Chardonnay, Pinot Meunier | NV

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WHITE WINES

15cl

GREECE

Northern Greece

Florina, Amyndeon, Macedonia

Turtles Malagouzia - Alpha Estate
Malagouzia | 2024

9

NEW ZEALAND

Marlborough

Matua Sauvignon Blanc - Matua Wines
Sauvignon Blanc | 2024

10

CYPRUS

Paphos

Vasilikon Xynisteri - Vasilikon Winery
Xynisteri | 2024

7

ROSÉ WINES

15cl

FRANCE

Côtes de Provence

Miraval - Château Miraval
Cinsault, Grenache, Syrah, Rolle | 2024

15

CYPRUS

Paphos

Ezousa Gris - Ezousa Winery
Maratheftiko | 2024

9

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RED WINES

15cl

FRANCE

Rhône Valley

Côtes-du-Rhône

Côtes-du-Rhône Rouge - E. Guigal
Syrah, Grenache, Mourvèdre | 2022

8

Burgundy

Bourgogne

Le Bourgogne - Domaine Chanson
Pinot Noir | 2023

13

CYPRUS

Limassol

Alma - Kyperounta Winery
Maratheftiko | 2024

9

DESSERT & FORTIFIED WINES

9cl

FRANCE

Bordeaux

Sauternes

Sauternes 1er Grand Cru Classé - Château Guiraud
Sémillon, Sauvignon Blanc | 2010

23

CYPRUS

Commandaria - Kyperounta Winery
Mavro, Xynisteri | 2016

10

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WINE BOTTLES

SPARKLING WHITE WINES

75cl

FRANCE

Champagne

Henriot Brut Souverain - Maison Henriot 110
Pinot Noir, Chardonnay, Pinot Meunier | NV

Ruinart R Brut - Maison Ruinart 125
Pinot Noir, Chardonnay, Pinot Meunier | NV

Bollinger Special Cuvée - Maison Bollinger 160
Pinot Noir, Chardonnay, Pinot Meunier | NV

Ruinart Blanc de Blancs - Maison Ruinart 170
Chardonnay | NV

Moët Brut Impérial - Maison Moët & Chandon 120
Pinot Noir, Pinot Meunier, Chardonnay | NV

Dom Pérignon Brut - Maison Moët & Chandon 480
Chardonnay, Pinot Noir | 2015

ITALY

Piedmont

Biancospino - La Spinetta Moscato d'Asti DOCG 50
Moscato Bianco | 2024

Veneto

Refosso Brut - Zardetto Prosecco 48
Glera | NV

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CYPRUS

Limassol

Eddial Extra Brut - Vlassides Winery 55
Chardonnay, Sauvignon Blanc | 2020

GREECE

Arcadia

Amalia Brut - Tselepos Winery 60
Moschofilero | 2022

SPARKLING ROSÉ WINES 75cl

FRANCE

Champagne

Henriot Brut Rosé - Maison Henriot 125
Pinot Noir, Chardonnay, Pinot Meunier | NV

Ruinart Rosé - Maison Ruinart 170
Pinot Noir, Chardonnay | NV

Drappier Rosé de Saignée - Maison Drappier 120
Pinot Noir | NV

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WHITE WINES

75cl

FRANCE

Burgundy

Chablis

Chablis - Domaine Albert Bichot
Chardonnay | 2023

62

Chablis 1er Cru Les Vaillons - Domaine Long-Depaquit
Chardonnay | 2023

122

Mâconnais

Pouilly-Fuissé - Domaine Chanson
Chardonnay | 2022

151

Loire Valley

Sancerre

Sancerre Les Baronnes - Domaine Henri Bourgeois
Sauvignon Blanc | 2024

65

Alsace

Gewürztraminer - Joseph Cattin
Gewürztraminer | Kosher Wine | 2018

72

Riesling - Maison Trimbach
Riesling | 2022

76

Rhône Valley

Domaine des Granges de Mirabel - Maison M. Chapoutier
Viognier | 2022

63

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ITALY

Piedmont

Gavi DOCG

Etichetta Nera Gavi dei Gavi - La Scolca
Cortese | 2025 85

Friuli-Venezia Giulia

Pinot Grigio delle Venezie - Zenato
Pinot Grigio | 2025 32

Lombardy

I Frati Lugana DOC - Ca' dei Frati
Turbiana | 2025 70

Abruzzo

Trebbiano d'Abruzzo - Masciarelli
Trebbiano | 2024 35

GERMANY

Mosel

Kaseler Kehrnagel Riesling Kabinett Feinherb
Reichsgraf von Kesselstatt, Riesling | off-dry | 2023 78

Franken

Schieferkopf Silvaner - M. Chapoutier
Silvaner | dry | 2021 71

AUSTRIA

Kamptal

Grüner Veltliner Kamptal Terrassen - Weingut Bründlmayer
Grüner Veltliner | dry | 2023 70

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CYPRUS

Limassol

Petritis - Kyperounda Winery Xynisteri 2024	46
Zambartas Xynisteri - Zambartas Winery Xynisteri 2024	37
Alátes - Vlassides Winery Xynisteri 2023	59
Tsiakkas Xynisteri - Tsiakkas Winery Xynisteri 2025	38
Single Vineyard Xynisteri - Zambartas Winery Xynisteri 2023	65
Promara - Zambartas Winery Promara 2024	32
Morokanella - Gerolemo Winery Morokanella 2025	66
Altesse - Mallia Winery Altesse 2023	65
Viognier Limited Edition - Argyrides Winery Viognier 2022	61
Epos - Kyperounda Winery Chardonnay 2024	80
Lambouri - Yain Kafrisin Lefkada Kosher Wine - 2022	75
Smileftis Xynisteri Oak Barrel - Gerolemo Xynisteri 2025	52

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Paphos

Vasilikon Xynisteri – Vasilikon Winery Xynisteri 2024	30
Project X Xynisteri – Kamanterena Winery Xynisteri 2022	56
Morokanella – Aes Ambelis Winery Morokanella 2024	35
Vasilissa – Makarounas Boutique Winery Vasilissa 2024	36
Vasilissa – Vasilikon Winery Vasilissa 2025	55
Spourtiko – Vouni Panayia Winery Spourtiko 2024	66
Viognier – Ezousa Viognier 2024	60
Single Vineyard – Ezousa Xynisteri 2023	65

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GREECE

Cyclades

Santorini

Santorini – Vassaltis Vineyards 82
Assyrtiko | 2024

Peloponnese

Mantinia

Mantinia Moschofilero – Tselepos Winery 35
Moschofilero | 2023

Northern Greece

Pieria

Malagouzia – Kitrvs Winery 40
Malagouzia | 2023

Florina, Amyndeon, Macedonia

Turtles Malagouzia – Alpha Estate 38
Malagouzia | 2024

Sauvignon Blanc – Alpha Estate 55
Sauvignon Blanc | 2024

Drama, Macedonia

Magic Mountain – Château Nico Lazaridi 65
Sauvignon Blanc | 2024

Château Julia – Domaine Costa Lazaridi 50
Chardonnay | 2024

Evia

Agios Chronos – Avantis Estate 65
Viognier | 2024

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ISRAEL

Judean Hills

Mt. Amasa White - Yatir Winery 140
Viognier, Chenin Blanc, Roussanne | Kosher Wine | 2023

LEBANON

Bekaa Valley

Obaideh - Château St. Thomas 61
Obaideh | 2023

USA

California

Napa Valley

Aveta - Stag's Leap Wine Cellars 128
Sauvignon Blanc | 2023

CHILE

Aconcagua Valley

Montes Alpha - Viña Montes 80
Chardonnay | 2023

NEW ZEALAND

Marlborough

Matua Sauvignon Blanc - Matua Wines 48
Sauvignon Blanc | 2024

SOUTH AFRICA

Stellenbosch

Delheim Chenin Blanc - Delheim Wines 54
Chenin Blanc | 2023

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ROSÉ WINES

75cl

FRANCE

Côtes de Provence

Miraval - Château Miraval 68
Cinsault, Grenache, Syrah, Rolle | 2024

Rock Angel - Château d'Esclans 75
Grenache, Cinsault, Rolle | 2024

ITALY

Veneto

Campagnola Pinot Grigio Blush DOC Delle Venezie 41
Cantine Campagnola Pinot Grigio | 2025

CYPRUS

Limassol

Akti Rosé - Kyperounta Winery 48
Lefkada, Mavro | 2025

Zambartas Rosé - Zambartas Winery 35
Lefkada, Cabernet Franc | 2025

Paphos

Ezousa Gris - Ezousa Winery 40
Maratheftiko | 2024

Einalia Rosé - Vasilikon Winery 30
Syrah, Maratheftiko | 2024

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GREECE

Peloponnese

Mantinia

XMF - Tselepos Winery 85
Moschofilero | 2020

Northern Greece

Naoussa, Macedonia

Bijoux - Estate Chrisohoou 37
Xinomavro, Muscat | 2024

Central Greece

Fthiotida, Achinos

Idylle d'Achinos - La Tour Melas 62
Grenache Noir, Syrah, Agiorgitiko | 2024

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RED WINES

75cl

FRANCE

Bordeaux

Pomerol

Château Lafleur-Gazin

160

Merlot, Cabernet Franc | 2015

Saint-Émilion

Château Condat – Maison François Janoueix

70

Merlot, Cabernet Sauvignon, Cabernet Franc | 2022

Saint-Julien

Amiral, Château de Beychevelle

170

Cabernet Sauvignon, Merlot, Cabernet Franc | 2019

Burgundy

Côte de Nuits

Le Bourgogne - Domaine Chanson

62

Pinot Noir | 2023

Beaujolais

Beaujolais "Parcelaire" – Maison Albert Bichot

32

Gamay | 2023

Fleurie La Madone – Maison Albert Bichot

66

Gamay | 2023

Rhône Valley

Côtes-du-Rhône

Côtes-du-Rhône Rouge – E. Guigal

36

Syrah, Grenache, Mourvèdre | 2022

Châteauneuf-du-Pape

Châteauneuf-du-Pape – E. Guigal

88

Grenache, Mourvèdre, Syrah | 2022

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ITALY

Piedmont

Barolo DOCG

Barolo - Massolino 130
Nebbiolo | 2020

Tuscany

Tuscany IGT

Le Volte - Dell'Ornellaia 90
Sangiovese, Merlot, Cabernet Sauvignon | 2011

Chianti Classico DOCG

Castello di Fonterutoli Chianti Classico - Mazzei 77
Sangiovese, Colorino, Malvasia Nero | 2021

Brunello di Montalcino DOCG

Brunello di Montalcino - Castello Banfi 130
Sangiovese | 2020

Bolgheri DOC

Antinori - Tenuta Guado Al Tasso 76
Cabernet Sauvignon, Merlot, Cabernet Franc | 2025

Sicily

Veneto

Ripassa Valpolicella Superiore - Zenato 90
Corvina, Rondinella, Corvinone | 2021

SPAIN

Rioja

Lan Gran Reserva - Bodegas Lan 68
Tempranillo, Mazuelo | 2017

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CYPRUS

Limassol

Alma - Kyperounta Winery 40
Maratheftiko | 2024

Vamvakada - Tsiakkas Winery 69
Maratheftiko | 2022

Zambartas Maratheftiko - Zambartas Winery 42
Maratheftiko | 2023

Mouklos - Tsiakkas Winery 30
Mavro Ambelissimo | 2025

Zambartas Shiraz Lefkada - Zambartas Winery 67
Shiraz, Lefkada | 2023

Zambartas Mattaro-Yiannoudi - Zambartas Winery 57
Mattaro, Yiannoudi | 2023

Paphos

Makarounas Maratheftiko - Makarounas Vineyards 69
Maratheftiko | 2023

Methy - Vasilikon Winery 50
Cabernet Sauvignon | 2022

Maratheftiko - Ezousa 70
Maratheftiko | 2023

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GREECE

Northern Greece

Florina, Amyndeon, Macedonia

Xinomavro - Alpha Estate Hedgehog Vineyards 52
Xinomavro | 2021

Drama, Macedonia

Château Julia - Domaine Costa Lazaridi 68
Agiorgitiko | 2023

Techni Alipias - Wine Art Estate 51
Cabernet Sauvignon, Agiorgitiko | 2022

Crete

Dafnes

Dafnios - Douloufakis Winery 44
Liatiko | 2022

ISRAEL

Galilee

Barkan Reichan Assemblage 88
Syrah, Merlot, Cabernet Sauvignon | Kosher Wine | 2018

Shomron

Tishbi Merlot - Tishbi Estate 79
Merlot | Kosher Wine | 2020

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USA

California

Central Valley

Old Vine Zinfandel - Bogle Vineyards 45
Zinfandel | 2021

Maule Valley

1865 Selected Vineyards - Viña San Pedro 62
Malbec | 2021

DESSERT & FORTIFIED WINES

75cl

FRANCE

Bordeaux

Sauternes

Sauternes 1er Grand Cru Classé - Château Guiraud 90
Sémillon, Sauvignon Blanc | 2010

CYPRUS

50cl

Commandaria - Kyperounta Winery 52
Mavro, Xynisteri | 2016

St. John Commandaria - Keo 48
Mavro, Xynisteri | 2017

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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 - SET MENU														
The Indulgence	•		•		•	•	•	•	•	•	•	•		
Arabian Flavours	•		•		•	•	•	•	•	•	•	•		
Continental Selection	•		•		•	•	•	•		•	•	•		
Kids' Breakfast	•		•			•	•	•			•	•		
BREAKFAST A LA CARTE - EGGS YOUR WAY														
Two Cage Free Eggs Cooked any Style	•		•			•	•		•	•	•	•		
Cage Free Egg Omelette	•		•			•	•		•	•	•	•		
Eggs Benedict	•		•	•		•	•	•	•	•	•	•		
Avocado Croissant	•		•			•	•	•			•	•		
BREAKFAST SPECIALTIES & CEREALS														
French Toast	•		•			•	•	•			•	•		
Buttermilk Pancakes	•		•		•	•	•	•			•	•		
Bircher Muesli	•				•	•	•	•			•	•		
Selection of Cereals	•				•	•	•	•			•	•		
Selection of Artisan Yoghurts							•		•			•		
Seasonal Fruit Plate														
BREAKFAST BAKERY														
Freshly Baked Viennoiserie	•		•		•	•	•	•			•	•		
Baker's Bread Basket	•		•		•	•	•	•			•	•		

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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														
Salmon Gravlax	•			•		•	•		•	•	•	•		
Loaded Mediterranean Bowl	•					•	•		•	•	•	•		
Burrata						•	•	•	•			•		
Classic Caesar Salad	•		•	•		•	•		•	•	•	•		
Chicken Caesar Salad	•		•	•		•	•		•	•	•	•		
Prawn Caesar Salad	•	•	•	•		•	•		•	•	•	•		
Greek Salad					•	•	•		•	•	•	•		
Cold Mezze	•			•	•	•	•	•	•	•	•	•	•	
Hot Mezze	•		•			•	•		•	•	•	•		
SOUPS														
Cream of Wild Mushroom	•					•	•	•	•			•		
Roasted Heirloom Tomato	•					•	•	•	•			•		
'Trahana' Sour	•					•	•		•			•		
ASIAN FLAVOURS														
Seared Pot Stickers	•		•		•	•		•	•	•	•	•		•
Singapore Laksa	•	•	•	•	•	•		•	•	•	•	•		
Hainanese Chicken Rice						•			•			•		
Thai Vegetable Red Curry	•	•			•	•		•	•	•	•	•		•
Stir Fry Vegetables				•		•		•	•			•		•
SANDWICHES & BURGER														
Steak Sandwich	•		•		•	•	•		•	•	•	•		
Cod Beef Burger	•		•				•		•	•	•	•		
The Club	•		•				•			•	•	•		
Grilled Cheese Sandwich	•		•				•					•		
PASTA														
Beef Bolognese	•		•				•		•			•		
Pomodoro	•		•				•		•			•		
Alfredo	•		•				•							
Carbonara	•		•				•							
Rosé	•		•				•		•			•		
Tartufo	•		•				•		•			•		
Pesto	•		•		•			•	•			•		
Arrabbiat	•		•				•		•			•		

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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
PIZZA														
Margherita	•						•		•		•	•		
Pepperoni	•						•		•	•		•		
Capricciosa	•						•		•					
Cypriot	•						•		•	•	•	•		
MAIN COURSES														
Usda Prime Grilled Beef Ribeye					•	•	•		•			•		
Chicken Breast						•	•		•			•		
Veal Milanese	•		•		•	•	•	•	•	•		•		
Cypriot Chicken Kebab	•					•	•							
Pork 'Souvlaki'	•					•	•							
Lamb Chops							•		•			•		
Seared Sea Bass				•					•	•		•		
Salmon Pavé				•								•		
Moussaka	•						•		•	•		•		
Vegetarian Moussaka	•						•		•	•		•		
SIDES														
Greek Salad							•					•		
Garden Salad									•			•		
Broccolini														
Green Beans														
French Fries												•		
Curly Fries														
Potato Purée							•							
Rosemary Baby Potatoes														
Saute Smoked Mushrooms										•		•		

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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
KIDS' MENU														
Beef Slider Burger, Curly Fries	•					•						•		
Mini Pizza, Tomato Sauce, Mozzarella Cheese	•						•		•	•		•		
Fish Finger, Tartar Sauce, French Fries	•		•	•	•	•		•		•		•		
Crispy Chicken Fingers, French Fries	•		•				•	•	•	•	•	•		
Buttered Sweet Corn							•					•		
SNACKS & TREATS														
Snack Bag	•		•		•	•	•	•			•	•		
Long Chips	•		•		•	•	•	•	•	•	•	•		
DESSERTS														
Vanilla Crème Brûlée	•		•		•	•	•	•				•		
Baked Cheesecake	•		•		•	•	•	•				•		
Carrot Cake	•		•		•	•	•	•				•		
Fondant Cake	•		•		•	•	•	•				•		
Häagen-Dazs Ice Cream Cups	•		•		•	•	•	•				•		
Platter Of 4 Local And Imported Cheeses	•				•		•	•				•		
Seasonal Assorted Fruit Plate														

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ALLERGENS LIST | KOSHER MENU

Beverages & Wines	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
BREAKFAST BAKERY														
Bread Selection	•		•		•	•		•			•			
APPETIZERS														
Hummus					•	•					•	•		
Matbucha					•	•					•	•		
Spicy Potato Salad					•	•		•			•	•		
Cumin Cabbage Salad					•	•		•			•	•		
Egg Salad			•						•	•		•		
MAIN COURSES														
Lamb Stew									•	•		•		
Grilled Chicken												•		
Grilled Beef Ribeye					•	•		•	•	•		•		
Sea Bass				•		•			•			•		
Pasta	•		•						•		•	•		
DESSERTS														
Chocolate Mousse	•		•		•	•		•			•	•		
Banana Toffee	•		•		•	•		•			•	•		
Apple Cinnamon	•		•		•	•		•			•	•		
Chocolate Orange	•		•		•	•		•			•	•		

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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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