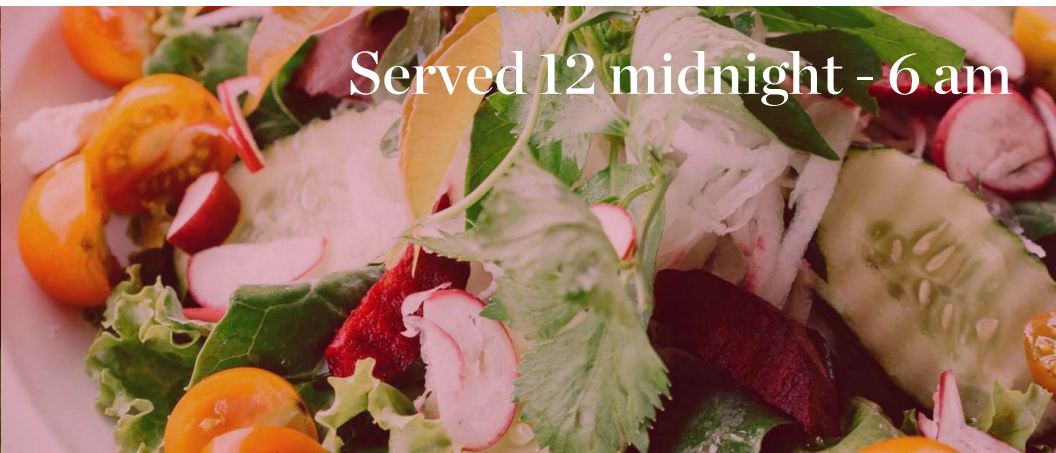




In-Room Night Menu

Available from 12 midnight to 6 am



Soup

- Chicken Orzo Soup** (G)

Orzo Pasta, Vegetable, Chicken Cubes, Chicken Broth

55
- Roasted Tomato and Basil Soup** (D)(G)

Parmesan Crouton and Extra Virgin Olive Oil

45

Salads

- Prawn Cocktail** (E)(CS)(F)

Prawn, Charred Pineapple, Cherry Tomatoes, Baby Gem, Cucumber, Cocktail Sauce

80
- Classic Caesar Salad** (E)(G)

Baby Gem Lettuce, Turkey Bacon, Croutons, Parmesan Cheese, Quail Egg

75
- Organic Quinoa Salad** (MS)(N)

Quinoa (quinoa trio), Orange Braised Fennel, Mango, Tri Color Bell Pepper, Cherry Tomatoes, Grilled Avocado, Orange Balsamic Vinaigrette

75



Served 12 midnight - 6 am

NH Comfort Menu

Bistro Club Sandwich (G)(E)(D) <i>Chicken, Cheese, Turkey Bacon, Egg, Tomato, Sour Dough Bread Served with Fries</i>	78	Wagyu Burger (D)(MS)(G) <i>Homemade Wagyu Beef, Red Cheddar Cheese, Homemade Coleslaw Served with Fries</i>	95
Chili Cheese Toast (D)(G) <i>Parmesan Cheese, Cheddar Cheese, Emmenthal Cheese, Bell Pepper, Onion</i>	55	Hot Mezzeh Platter (D)(G) <i>Lamb Kibbeh, Cheese Fatayer, Meat Sambousek, Falafel, Tahina Sauce, Arabic Croutons</i>	80

Alcohol (A) Celery (C) Crustaceans (CS) Egg (E) Fish (F) Gluten (G) Lupin (L) Dairy (D) Molluscan (M) Mustard (MS) Nuts (N) Peanuts (P) Soya (S) Sulphites (SP) Sesame (SS)



Served 12 midnight - 6 am

Pastas

Deliciousness in three steps

1. Choose your Pasta (G)(E)(D)	65	2. Add your Sauce (D)		3. Add that Little Extra	
<i>Spaghetti Penne Fettuccini Fusilli</i>		<i>Arrabiata Pomodoro Creamy pesto</i>		• <i>Vegetable</i>	15
<i>Gluten Free Penne/Spaghetti</i>		<i>Carbonara Alfredo Aglio olio</i>		• <i>Chicken</i>	20
				• <i>Prawn</i>	30
				• <i>Bolognese</i>	20



Served 12 midnight - 6 am

Indian and Oriental

Dal Makhani (D)(G) **65**
*Black Lentils Served with Malabar Parotta
 or Basmati Rice, Papadum and Salad*

Butter Chicken (D)(G)(N) **85**
*Served With Fragrant Basmati Rice
 or Malabar Parotta, Papadum and Salad*

Falafel Wrap (G)(D) **48**
*Homemade Falafel Wrapped in Markouk
 Bread with Crisp Lettuce, Garlic Cream,
 Tahina, Arabic Pickles, Served with Fries*

Middle Eastern Style Chicken Wrap (G)(D) **60**
*Markouk Bread, Lettuce, Tomato,
 Garlic Sauce, Mixed Arabic Pickle*

Taste of Europe

Corn Fed Chicken (D)(M) **90**
*Mushroom Mustard Jus, Garlic Potato
 and Cherry Tomato, Asparagus and Broccolini*

Grilled Norwegian Salmon (F)(D)(G) **135**
*Celeriac Mashed, Orange Fennel Glaze,
 Asparagus, Vine Tomatoes*

Pistachio Crusted Australian (D)(N) **175**
Beef Tenderloin 200g
*Black Pepper Sauce, Sautee Baby Corn, Mushroom
 and Asparagus, Parmesan Mash Potato*

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Served 12 midnight - 6 am

Sweet Temptations

Umm Ali (G)(N)(D) 40
*Puff Pastry, Milk, Nuts, Raisins,
Rosewater-Infused Cream*

Crème Catalan (D)(E) 42
*Custard Cream, Fresh Berries,
Vanilla Pod and Caramelized Sugar*

Valrhona Chocolate Brownie (D)(E)(G)(N) 48
*Dark Chocolate Sauce, Chocolate Ganache,
Frosted Nut, Honey Tuile*

Espresso Tiramisu (D)(E)(G) 45
*Espresso-Soaked Lady Finger,
Cream Mascarpone, Cocoa Powder*

Strawberry Cheesecake (D)(E)(G) 45
*Topped with Fresh Strawberries,
Fruit Coulis, White Chocolate Deco*

Exotic Sliced Seasonal Fruit 45

Our Chef's Selection of Ice Cream (D) 45
Vanilla, Chocolate, Strawberry

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