

# EQUUS

ROOFTOP RETREAT

## SALADS

### **Feta Cheese Salad**

Tomato, cucumber, capsicum, kalamata olives, mustard dressing

### **Tiger Prawns and Rocket Leaves Salad**

Cherry tomato, red onion, shaved parmesan, balsamic vinaigrette

### **Caesar salad**

Romaine lettuce with olive oil and parmesan dressing, focaccia croutons and sun dried tomatoes

### **Italian Seafood Salad**

Marinated Mix Seafood, Cherry tomatoes, Rocket Leaves

All of the salads can be served with:

Grilled chicken  
Grilled prawns

## ARABIC SELECTIONS

### **Cold Mezzeh**

Arabic cold mezzeh platter with crispy Arabic bread

### **Chicken Shawarma**

Marinated chicken with tomatoes, lettuce and gherkins in Arabic bread

### **Grilled Lamb Kofta Kebabs**

Wrapped in pita bread and served with French fries

### **Arabic Mixed Grill**

Selection of locally flavored lamb chops, chicken kebab, lamb kebab served with oriental rice

## SNACKS

### **Thai Style Crumbed Chicken Wings**

Panko crusted chicken wings served with Thai style dipping sauce and pickled vegetables

### **Chargrilled Peppered Calamari**

Squid served with chili mayo and papadum chips

## BURGERS & SANDWICHES

### **Wagyu Burgers**

Spicy Cajun wagyu with caramelize onion

### **Blue Fin Tuna Sandwich**

Capers, boiled egg, lettuce, mayonnaise

### **Ham and cheese Panini**

Turkey ham and gruyere cheese panini

### **Spicy Steak Sandwich**

Thin sliced steak, pepper jack cheese and caramelized shallot

### **Caprese Sandwich**

Tomato mozzarella and basil leaves

### **Truffled Ciabatta**

Grilled chicken salad, honey dijon mustard served with home-made chips and confit mushrooms  
Grilled Steak Sandwich with Aged Gruyere  
Roasted shallots served with French fries

### **Avocado Vegetables Wrap**

Sun dried tomato, lettuce, cucumber, blue cheese dressing

## FROM THE GRILL

### **Grilled Lamb Cutlets**

### **Grilled Beef Rib Eye**

### **Chicken Breast**

marinated in Lemon, Thyme

### **Jumbo Prawns**

### **Salmon fillet with Cajun**

### **Beef Burger**

### **Mix Grill**

(Shish taouk, Lamb Kofta)

All grilled items are served with French fries and fattoush salad

### **Selection of sauces**

Pepper sauce, BBQ sauce, Mushroom sauce, Béarnaise sauce

## DESSERT

### **Classic crème brulee**

### **Seasonal fruit platter**

Choice of Ice cream (per scoop)