

RAMSA

L O U N G E

BREAKFAST

BREAKFAST A LA CARTE

Julfar Breakfast (V, G, D, N) <i>Signature</i>	70
Egg Shakshouka, Foul Medames, Falafel, Hummus, Veg Crudités, Labneh, Served with Arabic Bread	
Shakshouka (V, G, D)	60
Cracked Eggs, Rose Harissa & Tomato Ragu, Capsicum, Feta Cheese & Grilled Bread	
Croissant Eggs Benedict (G, D) <i>Signature</i>	70
Croissant, Poached Eggs, Beef Bacon, Truffle Hollandaise, Parmesan Cheese	
Croque Madame (G, D)	60
Smoked Turkey, Mustard Béchamel, Sunny Side Egg	
Avocado Toast (V, G)	65
Sourdough Bread, Guacamole, Sunflower Seeds, Poached Egg	
Acai Bowl (V, N)	55
Banana, Strawberry, Blueberries, Cacao Nibs Keto Cashew Butter, Gluten Free Granola, Sesame Brittle	
Salted Caramel French Toast (V, G, D, N)	50
Hot Brioche, Whipped Cream, Chocolate Caramel Sauce, Caramelized Nuts, Mixed Berry	
Blueberry Pancake (V, G, D)	50
Blueberries, Maple Syrup, Whipping Cream	

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood.
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ALL DAY MENU
Available from 11:00 am onwards

APPETIZER & SALAD

Keto Broccoli and Walnut Salad (V, D, N)	55
Freshly Tossed on the Table, Blue Cheese, Maple Balsamic Vinaigrette	
Prawn Quinoa (G, S) <i>Signature</i>	60
Radish, Orange Segment, Melon Seeds, Edamame Drops, Mesclun Leaves, Chili Mango Dressing	
Garden Salad (V)	50
Mixed Greens, Peach, Candied Beetroot, Radish, Pumpkin Purple Potato, Lemon Honey Dressing	
Selection of Cold Mezze (V, G, D, N)	55
Hummus, Labneh, Moutabal, Muhammara, Warak Enab, Pickles & Olives	
Caesar Salad (G, D, S)	50
Baby Gem Lettuce, Parmesan, Anchovies, Turkey Bacon, Sourdough Croutons	
Add - On Grilled Chicken	25
Add - On Marinated Shrimps (S)	30

SOUP

Truffle Mushroom (V, G, D)	45
Cream of Forest Mushroom, White Truffle Oil, Mushroom Toast	
Shorbat Adas (V, G)	40
Puree of Red Lentil, Cumin, Lemon & Crisp Pita Bread	

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LIGHT MEAL

Beef Sliders (G, D)	80
Onion Ring, Cheddar Cheese, Tomato Chutney, Chipotle Mayo, Mini Charcoal Bun, Served with French Fries	
Sea Bagel (G, D, S) <i>Signature</i>	75
Crab Chunks, Smoked Scottish Salmon, Horseradish Cream, Dill, Caper Berries, Green Salad	
Falafel Halloumi Wrap (V, G, D, N)	60
Onion, Pickles, Mint, Tahini, Pomegranate, Saj Bread, Served with French Fries	
Ramsa Club Sandwich (G, D)	75
Grilled Chicken Breast, Emmental Cheese, Truffle Egg, Beef Bacon, Served with French Fries	

SNACK AND BITE

Shrimp Quesadilla (G, D, S) <i>Signature</i>	70
Marinated Shrimps, Pico de Gallo, Sour Cream, Guacamole	
Truffle Mushroom Arancini (V, G, D)	55
Truffled Fonduta, Spicy Tomato Sauce	
Spinach Flatbread (V, G, D) <i>Signature</i>	70
Béchamel, Kashkaval Cheese	
Fried Calamari (G, D, S)	45
Semolina Coating, Lemon Aioli	
Shish Kebab (G, D)	60
Beef Tenderloin Skewer, Onion, Bell Peppers, French Fries	
Cheesy Potato (V, G, D)	40
Your Choice of Potato Wedges, French Fries or Sweet Potato Served with Melted Cheddar Cheese, Fried Onion, Jalapeno	

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MAIN COURSE

Tuscan Lobster Risotto (D, S)	90
Squid Ink Cream, Asparagus, Arugula	
Tagliata di Manzo (G, D)	160
Carved Beef Ribeye, Rocket Lettuce, Balsamic Dressing, Parmesan Cheese	
Lamb Shank Pie (G, D) <i>Signature</i>	110
Baked Butter Pastry with Pulled Lamb Shank, Roasted Tomato	
White Veggie Lasagna (V, G, D)	70
Spinach, Portobello, Courgette, Leeks, Celery, Grana Padano & Mozzarella Cheese	

DESSERT

Queen of Treasure Box for 2 Persons (G, D, N) <i>Signature</i>	75
Chef's Creations of Desserts Delicacies	
Saffron Milk Cake (G, D, N)	45
Whipped Cream, Forest Berries	
Chocolate Pull Me Up (V, G, D, N)	40
Chocolate Ganache, Dark Chocolate Sauce, Crunchy Pearls	
Berries Cheesecake (G, D, N)	40
Baked Cheesecake with Spiced Berry Compote	
Tropical Fruits (V, D)	50
Served with Warm Chocolate	
Ice Cream (V, G, D)	15 / per scoop
Salted Caramel Macadamia (N), Blueberry Cream, Oreo Cookie	
Drunken Ice Cream (V, G, D, A)	20 / per scoop
Kahlua Coffee Ice Cream, Pina Colada Ice Cream, Red Wine Sorbet	

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RAMSA AFTERNOON TEA

Available from 3:00 pm to 6:00 pm

Craft Finger Sandwiches & Delicate Pastries

Freshly Baked Scone

Clotted Cream & House Made Jams

Mini Cold and Hot Mezze Twist

Selection of Arabic Sweets

Freshly Baked Date Scone

Clotted Cream & House Made Jams

Ramsa Afternoon Tea (G, D, N, S)	130
Served with Choice of Coffee or Tea	
The Arabian Treat (G, D, N, S)	160
Served with Mocktail	
The Royal Treat (G, D, N, A, S)	590
Served with Caviar, Blinis and a Bottle of Petite Champagne	

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