**Millennial Brunch**

**SALAD BAR**

**DIPS**

Regular Hummus & Muhamara

**Yoghurt Shooters**

Mango, Blubbery and plane

**Mix Leaves**

Rocculla, Iceberg and Mic Lettuce

Balsamic Dressing, Lemon Olive Oil, Cocktail Dressing and Caesar Dressing

**ANTIPASTO**

Grilled Eggplant, Grilled Baby Marrow, Grilled Bottom Mushroom, Cherry Tomato,

Grilled sweet corn, Slice Olive, Feta Cheese, Shaved Parmesan, Garlic Crotons

**CHARCUTERIE & CHEESE**

A board of Sliced Turkey Salami, Lamb Salami, Chicken Salami

Board of selected cheese, Feta Cheese, Halloumi Sliced, Goat Cheese, Emental and Camembert

Condiments, Grapes, Walnuts, pickles, Almonds, Mustard, Olives, Grissini sticks

**THE BAKER & THE BASTRY**

Assorted Viennoiseries, Zaatar Croissant, Cheese Croissant, Plane Croissant, Chocolate Croissant, Chocolate Muffins, Fruits Danish

Yeast & Sugar free Assorted Bread Rolls, Gluten Free Bread, and assorted Loafs, Baguette, and whole grain bread

**CARVING STATION**

Slow Cooked USA beef short ribs

Roasted Vegetables, Gravy, Pepper Sauce, Mushroom Sauce

**13.000 B.D**

**Main Courses**

**Steak & Eggs**

Grilled medallion steak, Sunny side eggs on bed of sauté vegetables and avocado oil

**Crisp halloumi & Labneh guacamole wrap| حلوم مشوي مع لبنة جواكامولي رول**

Saj Bread, Turkish Labnah, Grilled Halloumi

Heirloom tomatoes, Cucumber strips & Arugula leaves 4.9

**The Gallery Burger I ذي غاليري بورجر**

100% Wagyu Beef, Duck Fat Potato confit, Poached & fried egg, Cheddar cheese, Béarnaise & Truffle sauce 7.5

**Margarita Pizza | بيتزا مرغريتا**

tomato sauce & melted mozzarella cheese 4.3

**Vegetarian Pizza I بيتزا بالخضار**

tomato sauce, Fresh Mushroom, Cherry tomato,

Baby spinach, melted mozzarella cheese & Basil pesto. 5.0

**Pepperoni Pizza I بيتزا ببروني**

tomato sauce & melted mozzarella cheese, beef pepperoni 5.2

**Penne Arrabbiata I بـــني أرابيـاتـــا**

spicy tomato sauce, basil and parmesan cheese 4.5

**Truffle Ravioli I ترافل رافيولي**

Spinach & Ricotta cheese, truffle, Mushroom and parmesan cheese 7.5

**Tajine D’jaj | دجاج طاجين**

A Moroccan speciality - succulent chicken slowly cooked in a clay pot with spices,

morrocan olives and preserve lemon 5.9

**Pan Fried Hammour Filet | سمك الهامور على الطريقة البنانية**

A northern Lebanese speciality - freshly caught in the gulf, the fish filets are 7 spices Dusted & pan fried

**17.000 B.D**