



## Breakfast

### Eggs

Fried eggs	14,000
Soft boiled eggs	14,000
Scrambled eggs	21,000
Poached eggs	19,000
<i>With Turkey</i>	+ 6,000
<i>With Spinach</i>	+ 6,000
<i>With Smoked Salmon</i>	+17,000
Plain omelet	16,000
white omelet	19,000
<i>Parmesan</i>	8,000
<i>Swiss cheese</i>	6,000
<i>Spinach</i>	6,000
<i>Mushroom</i>	6,000
<i>Turkey</i>	6,000
<i>Green Pepper</i>	
<i>Parsley</i>	
<i>Tomatoes</i>	

## Bakery selection

### Croissant

Plain	6,000
Cheese	7,000
Thyme	7,000
Chocolate	7,000
Almond, Chocolate Almond	9,000
Nuts-Honey	9,000

### Mini Croissant

Plain, Chocolat, Thym, Cheese	4,000
-------------------------------	-------

## Breakfast a la carte

Light Labneh Platter with Black Olives and Fresh Vegetables	15,000
Lebanese Light Cheese platter, Halloumi, Goat Feta, Akkawi	38,000
Selection of Manakish Thyme and Cheese (6pcs)	12,500
Pancake with Strawberry, Nutella and Maple Syrup	22,500
Waffle with Strawberry and Maple Syrup	22,500
Halloumi Wrap, Tomato, Cucumber and Light Labneh	27,000
Labneh with Mesclun and Vegetables, Your Choice of Bread	18,500
Toasted Turkey and Cheese	27,000

## Formulas

<b>Lily's Formula</b>	89,000
Fresh Juice (orange,lemonade,grapfruit)	
Coffee or Tea	
Your Choice of Croissant	
Selection of Jams, Honey, Bread and Butter	
Labneh Plate with Fresh Vegetables	
Manakish Selection, Cheese and Thyme	
Your Choice of Eggs	
 <b>Continental Breakfast</b>	 45,000
Fresh Juice of your Choice	
Coffee or Tea	
Selection of jams, Honey, Bread and Butter	
Mini croissants Selection	



## Lunch, Dinner

### Soups

Pumpkin Soup	29,000
Lentil Soup	27,000

### To share

Edamame	18,000
Crispy Calamari "Thai Style"	48,000
Shrimp Rolls, Lemon Sweet Chili Sauce	39,000
Vegetable Rolls, Soy Sweet Chili Sauce	29,000
Shrimp Dumplings, Hoisin Sauce	39,000
Mini Beef Burgers (3pcs)	45,000
Breaded Chicken Tenders	31,000

### Starters & salads

Scottish Smoked Salmon, Capers, Lemon and Brown Toast	69,000
Nicoise Salad with Marinated Tuna and Eggs	59,000
Thai Salad with Shrimps Tempura	79,000
Warm Goat Cheese Salad with Pistachio and Green Apples	42,000
Crispy Goat Cheese Balls, Young Leaves and Fig Dressing	42,000
Caesar salad	32,000
<i>With Chicken</i>	42,000
<i>With Shrimps</i>	69,000
Greek Salad with Feta Cheese, Tomatoes, Cucumbers and Black Olives	48,000
White and Red Quinoa, Cherry Tomatoes and Avocado	36,000
<i>With Chicken</i>	42,000
<i>With Shrimps</i>	59,000
Grilled or Smoked Salmon Salad with Avocado, Young Leaves, Raspberry sauce	78,000
Lily's Salad, Tuna, Corn, Iceberg, Tomatoes, Palmito and Lemon Mustard Sauce	48,000

Shrimp Salad with Avocado	68,000
---------------------------	--------

## Sandwiches

Chicken Club Sandwich with White Toast, Pesto Mayonnaise, Boiled Eggs, Turkey, Cheese, Tomatoes, Iceberg and French Fries.	47,000
Lily's Cheese Burger and French Fries.	48,000
Smoked Salmon Club, Brown Toast, Light Cheese, Avocado, Capers, Chives and Dill.	78,000
Halloumi wrap, Tomatoes, Wild Rocca, Cucumber and Mint.	29,000

## Brown Bread sandwiches

<b>Chicken sandwich</b> , Tomato, pickles, avocado, iceberg, pesto mayo sauce	27,000
<b>Halloumi Sandwich</b> , Tomato, lollo rosso, pesto sauce	19,000
<b>Turkey &amp; Cheese Sandwich</b> , Tomato, pickles, lollo rosso, corn, Mayo mustard sauce	27,000
<b>Feta Sandwich</b> , Tomato, mint, cucumber, olive paste, olive oil, oregano	19,000
<b>Tuna Sandwich</b> , Tomato, lollo rosso, pickles, mayo sauce	27,000

## Main course

Risotto with Mushroom	41,000
Risotto with Shrimps	69,000
Penne All ' Arrabbiata, Spiced to your Taste	34,000
Tortellini Ricotta Spinach with Fresh Tomato Sauce	48,000
Chicken Penne, Mushroom with White Sauce	48,000
Finely Breaded Chicken Escalope, French Fries or Linguine with Fresh Tomato sauce	48,000
Grilled Chicken Breast, Homemade Fries or Steamed Vegetables	49,000
Australian Black Angus Beef, Your choice of Side Order	149,000
Steak Frites, Black Angus with Mushroom or Pepper Sauce	149,000
Grilled Salmon with Fresh Assorted Vegetables	98,000

## Side Orders

French fries	12,000
Steamed Vegetables	12,000
Mashed Potatoes	12,000
Spinach	12,000
Baked potato	12,000
Sautéed Mushrooms	12,000
Smoked Salmon	32,000



## Desserts

Strawberry Tart, Light Cream	18,000
Lemon Tart, Almond Cream, Meringue	18,000
Creamy Chocolate Tart 70%	16,000
Dark Chocolate Éclair	12,000
Baba au Rhum	16,000
Dark Chocolate 70% Vanilla Dome	22,000
Chocolate Pave 70%	18,000
Cheese Cake with Red Fruits and Homemade Marmelade	20,000
Mille-Feuille, Light cream	18,000
Vanilla Crème Brulee	18,000
Chocolate Fondant	24,000
Pain Perdu	29,000
Mogador	18,000
St. Honore	16,500
Black forest cake	24,000
English cake piece	8,000
Light English cake piece (Orange or lemon)	10,000

## Ice Cream

Liegeoise Coupe with Black Chocolate, Soft Vanilla Ice Cream	34,000
Tahiti Coupe with Soft Vanilla Ice Cream and Chocolate Sauce	22,000
Lily's Coupe with Mango, Raspberry and Lemon Sorbet	34,000

## Ice Cream Flavors

Rose	8,000	Lemon	8,000
Dark chocolate	8,000	Mandarin	12,000
Vanilla	8,000	Raspberry	12,000
Dolce de leche	8,000	Mango	8,000
Starwberry	8,000		



## **Champagne + Prosecco**

Laurent-Perrier Brut	750,000
Moët & Chandon Brut	750,000
Laurent-Perrier Cuvée Rosé	1,200,000
Prosecco	340,000

## **White Wine**

### **France**

Château Sainte Marie 2018 Bordeaux	312,000
Chablis, 2016 Bourgogne	370,000
Pouilly-Fuisé, 2015 Bourgogne	560,000

### **Italy**

Pinot Grigio 2017	290,000
Gavi Di Gavi 2016	374,000

### **Lebanon**

Ksara Blanc de Blancs	109,000
Kefraya Blanc de Blancs 2017	109,000
Ksara Chardonnay 2015	143,000
Musar Jeune 2016	114,000
Marsyas 2015	157,000
Ixsir "Grande Reserve" 2017	157,000

## **Rose Wine**

### **France**

Château Fonfroide, 2015 Bordeaux	280,000
Mirabeau en Provence	280,000
Domaines Ott, 2017 Côte de Provence	874,000

### **Lebanon**

Ksara Sunset 2017	111,000
Ixsir Altitude 2017	120,000
Marsyas B-Qa Rosé	120,000

## **Red Wine**

### **France, Bordeaux**

Michel Lynch, 2017 Bordeaux	185,000
-----------------------------	---------

Château Tour de Pez, 2015 Saint Estephe	640,000
Lacoste-Borie, 2014 Pauillac	936,000
Ségla, 2013 Margaux	1,160,000

## **Bourgogne & Cotes de Rhone**

Brouilly, 2015 Beaujolais	310,000
Pinot Noir 2016	290,000
Côtes-du-Rhône 2015	180,000
Châteauneuf-du-Pape 2014	780,000

## **Italy**

Chianti 2014	290,000
Valpolicella 2016	320,000

## **Lebanon**

Musar Jeune 2013	134,000
Château Ksara 2012	157,000
Marsyas 2014	178,000
Ixsir Grande Reserve 2015	157,000
Comte de M, Kefraya 2013	322,000

## **By the Glass**

### **Champagne**

Laurient Perrier Brut	147,000
Moët & Chandon Rosé	220,000
Prosecco	74,000

### **White Wine**

Ksara Blanc de Blancs	27,000
Marsyas B-Qa, Blanc	27,000

### **Rose Wine**

Ksara Sunset	25,000
--------------	--------

### **Red Wine**

Chianti	34,000
Marsyas B-Qa, Rouge	27,000

## **Cocktails & Spirits**

### **Aperitifs**

Campari Soda	35,000
Martini Bianco	35,000

Martini Dry	35,000
Martini Rosato	35,000
Martini Rosso	35,000
Pastis	35,000

## **Whisky**

Chivas Regal 12 Years	40,000
Chivas Regal 18 Years	80,000
Dewar's White Label	35,000
Famous Grouse	35,000
Famous Grouse 12 Years	40,000
Old Parr 12 Years	40,000
J&B Rare	35,000
J&B 15 Years	43,000
Johnnie Walker Red Label	35,000
Johnnie Walker Black Label	40,000
Johnnie Walker Double Black Label	64,000
Johnnie Walker Gold Label	75,000
Jack Daniel's	40,000
Jameson Irish whisky	40,000

## **Malt Whisky**

Glenfiddich 12 Years	51,000
Glenfiddich 15 Years	57,000
Glenfiddich 18 Years	67,000
Maccalan 12 Years	57,000
Maccalan 15 Years	81,000
Maccalan 18 Years	100,000

## **Vodka**

Absolut	35,000
Russian Standard	36,000
Russian Standard Platinum	40,000
Smirnoff	31,000
Smirnoff Black	35,000
Stolichnaya	35,000
Stolichnaya Gold	40,000
Grey Goose	40,000
Tito's	40,000
Belvedere	60,000

## **Gin + Rum**



Bombay Sapphire	35,000
Gordon's	35,000
Tanqueray	35,000
Hendrick's	40,000
Bacardi Carta Blanca	31,000
Cachaça 51	31,000
Bacardi Oak Heart	35,000

## Tequila

José Cuervo Gold	35,000
José Cuervo White	31,000

## Cognac

Hennessy VS	40,000
Hennessy VSOP	60,000
Hennessy XO	100,000
Camus VSOP	60,000
Courvoisier VSOP	60,000
Rémy Martin VSOP	60,000

## Cocktails

Mimosa	60,000
Aperol Spritz	78,000
Bellini	60,000
Kir Royal	147,000
Bloody Mary	36,000
Cosmopolitan	35,000
Dry Martini	35,000
Amaretto Sour	31,000
Margarita	40,000
Mojito	31,000
Jamaica	31,000
Screw Driver	31,000
Whisky Sour	31,000
Long Island	34,000
Cuba Libre	31,000
Tequila Sunrise	31,000
Gin Basil	35,000

## Non Alcoholic Cocktails

Virgin Jamaica / Virgin Colada / Virgin Marry / Virgin Mojito	27,000
---	--------

Ginger Kiwi	24,000
Milkshake (Vanilla, Strawberry, Chocolate)	18,000

## Liqueurs

Baileys	35,000
Cointreau	35,000
Jagermeister	35,000
Limoncello	35,000
Amaretto	35,000
Fernet-Branca	35,000

## Beer

Almaza	15,000
Almaza Light	17,000
Corona	23,000
Heineken	19,000
Laziza Non-Alcoholic	17,000

## Cold Drinks & Coffee

Fresh Orange	18,000
Fresh Pineapple	22,000
Fresh Carrot	18,000
Fresh Grapefruit	18,000
Fresh Lemonade	18,000
Chilled Tomato	14,000
Fresh Apple	18,000
Chilled Cranberry	14,000

## Soft Drinks

Pepsi Cola	9,000
Diet Pepsi	9,000
7 up	9,000
Diet 7 up	9,000
Miranda	9,000
Redbull	14,000
Coca-Cola	9,000
Tonic	10,000
Soda	10,000
Ice Tea Peach	12,000

## Water

Via Tannourine, 1 Litre	11,000
Via Tannourine Small	5,000

Perrier, 20 cl	10,000
San Pellegrino	15,000

## Coffee + Tea

Espresso	9,000
Café Libanais	9,000
Café Blanc	11,000
Café Latté	17,000
Café Latté Decaf	18,000
Double Espresso	14,000
Decaf Espresso	10,000
Espresso Martini	29,000
Cappuccino	17,000
Cappuccino Decaf	24,000
Hot Chocolate	24,000
Macchiato	18,000
Nescafé	18,000
American	13,000
Mocha	15,000
Iced Coffee	18,000
Frappuccino	22,000
Irish Coffee	17,000
Tea & infusion	24,000
Canarino	31,000
Affogato	14,000