

Lounge Menu

Local flavours from the Land of the Cedars

Moutabal (V) Grilled eggplant purée, pomegranate	8,000
Hommos (V) Lebanese chickpeas purée, local olive oil	8,000
Warak Enab (V) Stuffed vine leaves	9,000
Fattouch (V, G) Sumac from "Ain el Kabou", fried Arabic bread	9,000
Tabbouleh (V) Mint, fresh tomato	9,000
Lebanese Bites (V) Fried kebbe, cheese rekakat, spinach fatayer	15,000

Salad & Starters

Signature Summertime (B, G, D) Chilled Heirloom tomato soup, homemade basil oil, goat cheese, sliced bread	23,000
The Green Leaves (V) Mixed greens, sun dried tomatoes, fresh tomatoes, green olive dressing	17,000
Caprese Salad (D, N) Buffalo mozzarella, heirloom tomatoes, fresh basil, pine nuts, extra virgin olive oil	26,000
Cardini Caesar Salad (D, G, E, S) Romaine lettuce, boiled egg, Parmigiano Reggiano shavings, anchovies, homemade croutons, traditional Caesar dressing	25,000
Grilled Addition Marinated chicken breast	10,000

Sandwiches

Served with French fries or mixed green salad

Club Sandwich (G, E, D) Roast chicken breast, boiled egg, tomatoes, turkey or pork bacon	28,000
The Lebanese (G, D) Grilled halloumi cheese, romaine lettuce, fresh basil, candied tomatoes, olive bread	24,000
The Mexican (E, D, G) Chicken quesadillas, onions, bell pepper, jalapeño, guacamole, sour cream	24,000
Burger Slider (B, G) Indian burger, Tuscan burger, American burger served with celeriac remoulade	29,000

Lounge Specialties

Penne Napoletana (D, G) Traditional tomato sauce, Parmigiano Reggiano shavings, fresh basil	23,000
Pizza Margherita (D, G) Homemade tomato sauce, mozzarella cheese, fresh basil	24,000
Additional topping	6,000
French Fries (D) Cocktail sauce	12,000
Spicy Potato Wedges (D, G) Parmigiano-Reggiano, tartar sauce	12,000

From the Grill

B.B.Q (B, D, G) Mixed grill skewers, meat kebab, taouk, kafta, lamb, chops, spicy potato wedges	48,000
The Salmon (S) Roasted salmon fillet, virgin sauce, aromatic herbs, green vegetable casserole, candied tomato, fresh herbs	35,000
The Beef (B) Australian tenderloin, Maldon salt, Guinea black pepper, homemade tarragon mustard, French fries	53,000

Dessert

Pistachio Hallabino (D, E, N) Traditional misk ice cream	15,000
Chocolate Halawet el Jibn (G, E, D) Vanilla ice cream	15,000
New York Cheesecake (N, E, G) Red fruit coulis	18,000
Warm "Guanaja" Chocolate Cake (N, E, G, D) Vanilla cappuccino, spicy chocolate sauce	18,000
Seasonal Sliced Fresh Fruit Platter (V)	20,000
Ice Cream and Sherbet (E, D) Chocolate, vanilla, strawberry, mango, passion fruit, raspberry, rose lokum, pistachio, hazelnut, caramel	5,000/scoop

(V) - Vegetarians | (N) - Nuts | (P) - Pork | (D) - Dairy
(G) - Gluten | (B) - Beef | (A) - Alcohol | (E) - Eggs | (S) - Seafood

Some of the items may contain Nuts, Seeds, Milk, Egg, Wheat, Barley or/and other allergens.
We understand the danger to those with severe allergies.
Please to speak to your order taker for further advice

Prices are in Lebanese Pounds, inclusive of VAT

Pool Menu

Available from 07:00 AM till 6:00 PM

Breakfast

Served from 07:00 to 11:30

Good Morning Beirut

Eggs “à la carte” (E, D) 18,000
Two farm eggs prepared any style:
Pan-fried, poached, boiled, scrambled, classic omelette
or egg white omelette

Garnishes

Chives, onions, tomato, mushrooms, bell pepper,
cheese or turkey ham, hash browns

Pancakes (D, E, G) 19,000
Maple syrup and butter

Foul Meddamas (V) 9,000

Hommos Balila (V) 9,000

Labneh (D, V) 9,000

Lebanese Cheese Selection (D, G) 19,000
Halloum, Akawi, Shilal, Kashkaval

Bread Roll Basket (D, E, G) 16,000
Jam, honey and butter

Continental Breakfast (G, D) 40,000

Choice of coffee, decaffeinated coffee, tea or hot chocolate
Choice of freshly pressed juice
Croissant, chocolate bread, Danish pastry and bread roll
Selection of jam, honey, butter
Sliced fresh fruit platter

Salad & Starters

Signature Summertime (B, D, G) 23,000
Chilled Heirloom tomato soup, homemade basil oil,
goat cheese, sliced bread

The Green Leaves (V) 17,000
Mixed greens, sun dried tomatoes, fresh tomatoes,
green olive dressing

Caprese Salad (D, N) 26,000
Buffalo mozzarella, heirloom tomatoes, fresh basil,
pine nuts, extra virgin olive oil

Cardini Caesar Salad (D, G, E, S) 25,000
Romaine lettuce, boiled egg, Parmigiano-Reggiano shavings
anchovies, homemade croutons, traditional Caesar dressing

Grilled addition

Marinated chicken breast 10,000

Pool Specialties

Lebanese Bites (D, G, N, B) 15,000
Fried kebbe, cheese rekakat, spinach fatayer

Penne Napoletana (D, G) 23,000
Traditional tomato sauce, Parmigiano Reggiano shavings
fresh basil

Pizza Margherita (D, G) 22,000
Homemade tomato sauce, mozzarella cheese, fresh basil
Additional Topping 6,000

French fries (D) 12,000
Cocktail sauce

Spicy potato wedges (D, G) 12,000
Parmigiano Reggiano, tartar sauce

Sandwiches

Served with French fries or mixed green salad

Club Sandwich (G, E, D) 28,000
Roast chicken breast, boiled egg, tomatoes,
turkey or pork bacon

The Lebanese (G, D) 24,000
Grilled halloumi cheese, romaine lettuce, fresh basil,
candied tomatoes, olive bread

The Mexican (G, E, D) 24,000
Chicken quesadillas, onions, bell pepper, jalapeño,
guacamole, sour cream

Pool Burger (B, G, E, D) 31,000
Minced Australian Black Angus beef, sliced tomato,
cheddar cheese, red onions, American dill pickles

Burger Slider (B, G) 29,000
Indian burger - Tuscan burger - American burger,
Celeriac remoulade

Dessert

Pistachio Hallabino (D, E, N) 15,000
Traditional misk ice cream

Chocolate Halawet el Jibn (G, E, D) 15,000
Vanilla ice cream

New York Cheesecake (N, E, G) 18,000
Red fruit coulis

Warm “Guanaja” Chocolate Cake (N, E, G, D) 18,000
Vanilla cappuccino, spicy chocolate sauce

Seasonal Sliced Fresh Fruit Platter (V) 20,000

Ice Cream and Sherbet (E, D) 5,000/scoop
Chocolate, vanilla, strawberry, mango, passion fruit,
raspberry, rose lokum, pistachio, hazelnut, caramel

Our Tiki Interpretations

Beloved Moana 18,000
Pineapple infused Angostura 5 years rum, Scrappy's
chocolate bitters, homemade raspberry shrub,
white chocolate syrup, fresh pineapple juice

Phoenician Resurgence 18,000
Bombay Sapphire gin, Plantation three stars rum,
Galliano vanilla liqueur, fresh pineapple chunks,
cinnamon syrup, fresh lemon juice, thyme leaves,
orange flower water

Kon-Tiki 18,000
Bombay Sapphire gin infused with cumin, Bacardi Gold rum,
Aperol Aperitivo, Monin pure cane syrup, mango juice,
fresh orange juice, fresh lime juice

Scorpion Sting 20,000
Bacardi Carta Negra rum, Rémy Martin VSOP Cognac,
Bénédictine D.O.M liqueur, falernum syrup,
fresh lemon juice

Tea-ki Time 22,000
Bombay Sapphire gin infused with English breakfast tea,
Bacardi Gold rum, Angostura aromatic bitters,
saffron syrup, Orgeat syrup, passion fruit purée,
fresh lemon juice

Champagne, Sparkling & Wine

Piper-Heidsieck Brut 43,000
Moët & Chandon Impérial Brut 53,000
Martini Prosecco Brut 22,000
Martini Prosecco Rosé 22,000

Rosé
Château Kefraya Myst, 2013, Bekaa Valley 14,000
Château Ksara Sunset, 2016, Bekaa Valley 14,000

White
Château Kefraya Blanc de Blancs, 2014, Bekaa Valley 15,000
Altera Chardonnay, 2013, Pays D'oc 15,000

Red
Château Kefraya, 2008, Bekaa Valley 24,000
Château St-Thomas, Pinot Noir, 2009, Bekaa Valley 25,000

(V) - Vegetarians | (N) - Nuts | (P) - Pork | (D) - Dairy
(G) - Gluten | (B) - Beef | (A) - Alcohol | (E) - Eggs | (S) - Seafood

Some of the items may contain Nuts, Seeds, Milk, Egg, Wheat,
Barley or/and other allergens.

We understand the danger to those with severe allergies.
Please to speak to your order taker for further advice

Prices are in Lebanese Pounds, inclusive of VAT

Améthyste - Bottle Selection

Vodka

42 Below	140,000
Absolut	140,000
Stolichnaya	140,000
Russian Standard Platinum	160,000
Grey Goose	300,000
Belvedere	300,000
Beluga Noble	300,000

Tequila

Patrón Silver	300,000
Patrón Reposado	330,000
Don Julio Blanco	300,000
Don Julio Reposado	330,000

Whisk(e)y

Dewar's 12 Years Old	220,000
Dewar's 18 Years Old	360,000
Johnnie Walker Black Label 12 Years Old	220,000
Johnnie Walker Gold Reserve	360,000
Johnnie Walker Blue Label	900,000
Chivas Regal 12 Years Old	220,000
Chivas Regal 18 Years Old	360,000
Chivas Regal Royal Salute	480,000
Monkey Shoulder Blended Malt	260,000
Jack Daniel's Old No. 7	180,000
Aberfeldy 12 Years Old, Highland	300,000
Glenfiddich 12 Years Old, Speyside	300,000
Glenfiddich 18 Years Old, Speyside	420,000
Macallan Fine Oak 12 Years Old, Speyside	320,000
Macallan Fine Oak 18 Years Old, Speyside	900,000

Liqueur

Jägermeister (1 L)	220,000
Patrón XO Café	180,000