

**“ROOM SERVICE MENU IS
AVAILABLE 24 HOURS. WE
HAVE CREATED THE MENU TO
ALSO CATER DURING LATE
NIGHT”.**

IN-ROOM DINING MENU

Call Room Service or
dial 0 to order



BREAKFAST MENU

BREAKFAST ORDERS FROM 6:00 AM - 11:00 AM

The Crowne Plaza Breakfast (N) (V) 125

Choice of freshly brewed coffee, decaffeinated coffee, tea or hot chocolate
Choice of juice: orange, pineapple, watermelon or carrot
Fresh cut fruits with seasonal berries
Basket of freshly baked rolls, white baguette, croissant, danish and toast served with preserve, honey, butter or margarine
Choice of cereal: corn flakes, krispies, all-bran, alpen muesli, frosties, special k, served with warm or cold full cream or skimmed milk or soy milk

International Breakfast 160

Choice of freshly brewed coffee, decaffeinated coffee, tea or hot chocolate
Choice of juice: orange, pineapple, watermelon or carrot
Selection of seasonal sliced fruits and berries
Oven fresh morning bakery basket and toast served with fruit preserves, honey and butter
Choice of yoghurt: natural, fruit or low fat
Choice of cereal: corn flakes, all-bran, rice krispies, choco pops, frosties or muesli
Choice of egg cooked any style with your choice of chicken sausage or beef sausage, turkey bacon, homemade potato hash brown, sautéed mushroom or roasted tomato

Healthy Breakfast 160

Choice of freshly brewed coffee, decaffeinated coffee, tea or hot chocolate
Choice of juice: orange, pineapple, watermelon, or carrot
Selection of seasonal sliced fruit and berries
Whole wheat toast, sugar-free fruit jam and margarine
Traditional Bircher muesli (N)
Plain or vegetable egg white omelet, smoked salmon on multigrain toast

Arabic Breakfast 160

Choice of freshly brewed coffee, decaffeinated coffee, tea or hot chocolate
Choice of juice: orange, pineapple, watermelon, or carrot
Selection of dry fruits
Bakery basket with croissant, pain au chocolate, bread rolls served with preserves, honey, butter or margarine
Hummus, labneh, feta cheese, marinated olives, Mixed pickles, rocket leaves
Foul medames, scrambled egg, shakshouka

A LA CARTE BREAKFAST MENU

Sliced Seasonal Fruit 60

Watermelon, pineapple, honey melon, papaya

Freshly Squeezed Juice 40

Orange, carrot, watermelon, beetroot

Packaged Pasteurized Juice 30

Pineapple, mango, apple

Bakery Basket (V) 40

White & brown toasted bread, apricot danish, berries danish, butter, preserve

Breakfast Cereal (V) 50

Your choice of cornflakes, frosties, rice krispies, all bran, special k, alpen muesli served with warm or cold full cream or skimmed milk

Oatmeal Porridge (V) 50

Flavoured with cinnamon & toasted almond flakes, apricot, berries

Yoghurt Bowl (V) 60

Fruit, granola, yoghurt

Breakfast Burrito (V) 60

Eggs, black bean, guacamole, sour cream, mix lettuce

Foul Medames (V) 50

Cooked fava beans with chopped onion, tomato, slice lemon

Jumbo Croissant 70

Two fried egg, turkey bacon, cheese, mixed lettuce

Cheese Platter 90

Gouda, cheddar, and brie, danish blue, emmenthal, served with mixed lettuce

Cold Cuts Platter 80

Three types of cold cuts served with side green salad

Side 25

Hash brown, beef sausage, chicken, sausage, beef bacon, sautéed mushroom, grilled tomato, baked bean

PANCAKE, WAFFLE AND TOAST

Strawberry & Apple Pancake (N) (V) 60

Homemade mixed berry compote, whipped cream, maple syrup

Homemade Belgian Waffle 60

Mixed berry compote, whipped cream, warm maple syrup

Nutella French Toast Stack (N) (V) 60

Sweet and buttery brioche bread cooked with our homemade batter stacked and served with mixed berry compote, whipped cream, warm maple syrup

V – Vegetarian | G - Contains Gluten
N - Contains Nuts | S - Contains Seafood

Kindly inform us of any food allergy or special dietary you might have.

All prices are in UAE dirhams, inclusive of all fees, taxes and charges.

EGG A LA CARTE

Two Organic Farm Egg	60
Fried, scrambled, poached, omelette or boiled Toasted bread, hash brown, grilled tomato, sautéed mushroom and veal sausage	
Egg Benedict	80
Classic or smoked salmon, mushroom, hash brown, tomato	
Egg White (V)	70
Omelette, fried or scrambled, hash brown, grilled tomato, sautéed mushroom, steamed asparagus, brown toast Condiments: tomato, onion, mushroom, cheese, bell pepper, green chili	

SALAD

Caesar Salad	70
Crisp romaine, herb crouton, parmesan cheese garlic dressing and soft boiled egg	
Add chicken	80
Add prawn	90
Add smoked salmon	100
Greek Salad	60
Fresh garden tomato, cucumber, kalamata olive, caper, capsicum, spanish onion, and feta	
Teriyaki Chicken Bowl	70
Spicy sauteed chickpea, cauliflower and sweetcorn, fresh kale, grilled sweet potato and red cabbage with red cupsicum	
Salmon option	100
Burrata Mozzarella Salad	90
An assortment of tomato and burrata, balsamic glazed toasted ciabatta, aromatic oil and fresh basil	
Butternut Salad	80
Roasted butternut, gem lettuce, rocket leaves, roasted tomato, pine nut, avocado & feta, orange and mustard dressing	

SOUP

Lentil soup (V)	50
Lemon, Arabic crispy bread	
Minestrone (V)	60
Mixed vegetable soup, white bean, pesto, saffron aioli toast.	
Chicken & Vegetable Clear Soup	60
Skinless breast chicken cubes, vegetable and lemon.	
Soup of the Day	60

ARABIC COLD MEZZEH

Moutabel (V)	45
Eggplant purée, sesame paste, olive oil and lemon juice	
Hummus (V)	45
Chickpea, sesame paste, olive oil and lemon juice	
Tabouleh (V)	45
Parsley, wheat, tomato, onion, mint, olive oil and lemon juice	
Warq Enab (V)	55
Stuffed vine leaves with rice	
Fattoush (V)	45
Lettuce, tomato, onion, pepper, sumac flavoured dressing and crispy pita bread	

ARABIC HOT MEZZEH

Fried Lamb Kibbeh (N)	50
Crushed wheat with minced lamb, onion, pine nut, tahina sauce	
Fried Meat Sambousek (N)	50
Crispy pastry filled with minced meat, onion, pine nut, tahina sauce	
Fried Spinach Fatayer (V)	50
Pastry filled with chopped spinach, lemon, sumac, tahina sauce	
Cheese Rukkak (V)	50
Crispy stuffed cheese roll	

WRAP, SANDWICH & BURGER

ALL WRAP, SANDWICH & BURGER ARE SERVED WITH FRIES

Grand Club Sandwich	85
White bread with grilled chicken breast, grilled turkey bacon, tomato, fried egg, lettuce and dijon mustard mayonnaise	
Grand Beef Burger	100
Angus beef, arugula lettuce, tomato, onion, pickle, mozzarella cheese, barbecue sauce, homemade sesame bun topped with fried onion ring and served with salad	
Philly Cheese Steak Sandwich	100
Tender shaved roast beef topped with sautéed onion, pepper and swiss cheese served on a hoagie roll with chipotle chili mayonnaise	

V – Vegetarian | G - Contains Gluten
N - Contains Nuts | S - Contains Seafood

Kindly inform us of any food allergy or special dietary you might have.

All prices are in UAE dirhams, inclusive of all fees, taxes and charges.

Polynesian Crispy Chicken Burger 100

(The coffee aroma and taste will surely blow you out)
Tender chicken breast, nespresso coffee barbecue sauce, pickle, jalapeno, tomato, cheddar cheese

Chicken Shawarma Roll 70

With shredded lettuce, tomato, pickle, garlic mayonnaise

Vegan Burger (V) 80

Toasted bun, vegan patty, tomato relish, salsa verde sweet potato fries

MAIN COURSE

200gm Tenderloin Beef 200

Roasted potato, grilled vegetable
Sauces: hollandaise, peppercorn jus

Saumon Norvégien 150

Grilled norwegian king salmon served with asparagus, roasted potato, creamy dill sauce

Baked Herb Marinated Baby Chicken 120

Grilled vegetable with garden green, roasted rosemary potato and parsley jus

Golden Battered Fish & Chips 100

Line caught fish, fried in golden batter served with thick cut chips, garden peas and tartar sauce

Pasta 80

Penne or spaghetti
Oil & garlic (V) | arrabiata (V) | alfredo (V) | bolognese (V) | vegan bolognese

Add chicken 90
Add prawn 100

Pizza 70

Margherita "V" or pepperoni or hawaiian pizza

Biryani Vegetarian (V)

Rice, herbs, spices, papadum, raita, mango chutney

Vegetarian 80
Chicken 90
Lamb 100

Butter Chicken 85

Curry, scented rice, papadum

BAROUK RESTAURANT SPECIALTY

Oriental Mixed Grill 155

Kofta, lamb kebab, shish taouk, lamb chop, arabic spices, french fries

Wok Fry Egg Noodle " Sea-food" 105

Prawn, squid, green mussel, vegetable tossed with egg noodle, sweet and spicy sauce

Vegetarian option 85

Thai Chicken Curry 90

Chicken, eggplant, green bean, onion, bell pepper, carrot served with rice

Mongolian Beef 90

Thin beef strip, garlic, ginger, soy sauce, oyster sauce, onion, spring onion, red capsicum, served with jasmine rice

Nasi Goreng with Chicken Satay 95

Thin beef strip, garlic, ginger, soy sauce, oyster sauce, onion, spring onion, red capsicum, served with jasmine rice

DESSERT

Chocolate Truffle 55

Berry sauce, vanilla ice cream

Baked Cheesecake 55

Season's fresh berry and whipped cream

Creme Brulee 60

Short bread, season's fresh berrberry

Fresh Fruit Salad 50

Lemon sorbet

Ice Cream Scoop 40

Chocolate, vanilla or strawberry with chantilly and berry sauce

Um Ali 50

Warm bread pudding, pistacio, toasted almond

V – Vegetarian | G - Contains Gluten
N - Contains Nuts | S - Contains Seafood

Kindly inform us of any food allergy or special dietary you might have.

All prices are in UAE dirhams, inclusive of all fees, taxes and charges.

KIDS MENU

Rainbow Healthy Bite	50
Crudités (carrot, tomato and cucumber) with yoghurt dressing	
“Bugs Bunny”	50
Chicken hot dog with fries, mayonnaise and ketchup	
“Road Runner”	50
Chicken nugget with fries, mango chutney and gherkins	
“Tom the Cat Special”	50
Breaded fish fingers, fries and tartare sauce.	
Batman Burger	60
Beef burger with cheese and fries.	
Let’s be Spaghetti	55
Spaghetti with bolognese or tomato sauce and assorted vegetables	
Lola Bunny Grilled Cheese Sandwich	50
White slice bread with cheese and fries	

DESSERT

Chocolate Walnut Brownie	50
Served with vanilla ice cream and chocolate sauce	
Ice Age Secret	40
Scoops of ice cream.	
Tale of Fruit Salad	50
Served with whipped cream	

V – Vegetarian | G - Contains Gluten
N - Contains Nuts | S - Contains Seafood

Kindly inform us of any food allergy or special dietary you might have.

All prices are in UAE dirhams, inclusive of all fees, taxes and charges.

TEA AND COFFEE

TEA

Green tea	40
Darjeeling	40
English breakfast	40
Earl grey	40
Herbal (chamomile, peppermint, jasmine)	40

COFFEE

Americano	40
Decaf coffee	40
Cappuccino	40
Cafe latte	40
Espresso	30
Double espresso	40
Turkish coffee	40
Hot chocolate	30
Milk (full fat, skimmed, soy)	20

ICE BLEND

Iced coffee	40
Iced tea	40
Fruit smoothie	40
Milkshake	40

AERATED BEVERAGES

Coke	30
Coke light	30
Sprite	30
Fanta	30
Ginger ale	30
Soda	30
Tonic	30
Bitter lemon	30
Non-alcoholic beer	30

FRESH JUICE

Orange	40
Watermelon	40
Carrot	40
Apple	40
Lime and mint	40
Grapefruit	40
Chilled juice	30

ENERGY DRINK

Red bull energy drink	46
Red bull sugar free	46

MINERAL WATER

Local water small	20
Local water large	25
Imported still water small	25
Imported still water large	30
Imported sparkling water small	25
Imported sparkling water large	30

BOTTLED BEER AND CIDER

Heineken	50
Corona	50
Strong bow cider	50
Peroni	50
Almaza	50
Stella	50
Budweiser	50

BEER BUCKET OFFER 149

Choose from carlsberg, budweiser, Stella

5 bottles

SPIRITS

VODKA

	Shot	Bottle
Stolichnaya	50	985
Absolut blue	55	985

GIN

Gordon's	50	985
Tanqueray	55	985

RUM

Captain Morgan white	55	985
Captain Morgan black	55	985

WHISKY

JW Red label	50	985
JW Black label	55	1250
Chivas Regal 12 years	60	1250
Jack Daniel's	55	985

TEQUILA

Jose Cuervo Silver	60	985
Jose Cuervo Gold	60	985

COGNAC

Hennessy V.S.	55	998
---------------	----	-----

CHAMPAGNE

Taittinger Brut Réserve NV - France		945
--	--	-----

SPARKLING

Pierlant Brut NV - France	55	265
Da Luca Sparkling Rosé NV Italy	55	265

WHITE WINE

	Glass	Bottle
Chardonnay The Riddle, Hardys- Australia Dry medium bodied, hint of oak and zesty citrus finish	55	265
Sauvignon Blanc Birdman, Anakena- Chile Lemon, pink grapefruit and tropical fruit	55	265
Sauvignon Blanc Laroche- France Ripe citrus, hint of light, apricot and gooseberry	60	285
Pinot Grigio Borgo Tesis Fantinel- Italy Delicately dry with fruits, floral and mineral accents	65	295
Chenin Blanc Simosig- South Africa Passion, watermelon and guava		225
Chardonnay California Stonehedge - USA Black currants, black berry and plum		265
Reisling Y- Series Yalumba- Australia Lemon grass, rose petals and tropical fruit.		335
Sauvignon Blanc Marlborough, Kim Crawford- New Zealand Lifted citrus, tropical fruit and crushed herb.		395
Chablis Laroche- France Bouquet of flowers and orange peel fresh and clean.		475
Pouilly- Fuisse Vielilles Vignes - France Subtle grace notes of green apple and ginger round out of a complex and satisfying profile, long finish and wonderfully dry		585
Conte Fosco Cuvée Brut NV - Italy	55	265

RED WINE

	Glass	Bottle
Cabernet Merlot The Riddle, Hardys- Australia Medium bodied with rich blackcurrant and cinnamon flavor with soft, sweet, vanilla oak in the background.	55	265
Cabernet Sauvignon Birdman, Anakena- Chile Full bodied with bramble and plum character	55	265
Merlot La Reverence - France Full bodied, high acidity, intense note of oak	55	265
Cote de Beaune Village Bouchard Pere at Fils - France Light and smooth, soft and earthy		475
Pinot Noir Marlborough, Kim Crawford - New Zealand Aromatic cherry, bright red berry and juicy black plum with lingering smooth and seductive texture.		395

ROSÉ WINE

Le Rosé, Lapostolle - Chile Green, herbal spice and a slight savory, salmon coloured	55	265
Grappa Grappa di prosecco, Bottega - Italy	55	
Fortified Taylor's fine ruby - Fortified	55	

RED WINE

	Glass	Bottle
Malbec Ique Enrique Foster - Argentina Aroma off blackberry, plum and spices	70	325
Bardolino Folonari - Italy Taste of red cherry, hints of violet dry on the palate, light to medium bodied	65	295
Beaujolais Villages Georges Duboeuf - France A light, ruby red wine with cotton candy, grape candy, bubblegum and raspberry		355
Zinfandel Vintner's Reserve, Kendall Jackson - USA Plum, raspberry jam and blackberry flavor are supported with solid chalky, tannins.		455
Aloxe- Corton Nicolas Rossignol - France Lovely fruit purity and structure with rich, spicy and animal notes firm but fine tannins		650