

Refuge & Terrace

Lunch & Dinner

Served from 11:30 am - 11:30 pm

From the Kettle

Traditional Lentil Soup V 4 \$

Homemade lentil soup | Arabic bread croutons | lemon wedges

Roasted Tomato Soup V 7.5 \$

Parmesan ganache | basil sponge | olive powder

French onion soup 6 \$

Classic French onion soup | toasted Cheese Crouton

Creamy Seafood Bisque 13.8 \$

Seafood bisque broth | mussels | shrimps | clams | calamar | baby octopus |

Salads & Poke bowls

Chicken Caesar salad 12.81\$

Romaine lettuce | bacon | focaccia croutons | parmesan | Caesar dressing | grilled chicken

Los Andes Quinoa Salad V 3.90 \$

Green leaves | quinoa | orange | grapefruit | asparagus | dates | citrus gel dressing

Modern Greek Salad 22\$

Beef tomato | Mixture of Cucumber | kalamata | capsicum | sundried tomato | oregano | olive powder
Fetta mousseline | herbs oil.

Crispy Kani Salad 13 \$

Ice Berge | Crab sticks | cucumber sticks | Japanese mayo | tobiko | crispy panko

Mozzarella Caprese 25\$

Buffalo Mozzarella | pesto | rocket | Semi dried tomato | caramelized walnut | tomato cylinder | basil oil.

Smoked Norwegian Salmon 16.81 \$

Smoked salmon | chives creamy cheese | rustic slice | capers | onion rings | lemon segment

Spicy tuna bowl 20.88\$

Spicy salmon | sushi rice | avocado | chukka wakame | edamame | carrot | cucumber | tobiko | coriander | spring onion

Healthy bowl  21.69\$

Avocado | chicken breast | pineapple | sauerkraut | cucumber | coriander | Honey mustard dressing

International cheese platter 33.36 \$

Assorted European cheese | crackers | walnut | homemade kumquat jam | dry fruits

Charcuterie Platter 41 \$

Sharing platter of selected cold cuts | Dijon | pickles | rustic bread

Mzaar Nourish bowl 9.31\$

Baked Chicken breast

Iceberg | boiled eggs | avocado | red cabbage | cucumber | roasted sweet potatoes | caramelized cashewnut, | honey mustard dressing

Cold Mezzeh

Hommos 7\$

Mutabal 7\$

Tabbouleh 10\$

Fattouch 9\$

Muhamara 10\$

Vine leaves 10\$

Goat labneh stuffed with walnut 12\$

Rocca halloumi olive salad 9\$

Hot Mezzeh

Assorted puffs 14\$

cheese rolls | fried Kebab | Spinach Fatayer | Sambousek meat

Hommos bel Lahme chimichurri 14\$

Soujouk moutabak 12\$

Batata harra 8\$

Sandwich | Burger

Cheesy Beef Burger 17.18 \$

Angus beef patties | brioche bun | barbecue mayo | pickled shallots | gherkins | 2 X cheddar cheese | French fries

Smash Beef Burger 18.29 \$

Angus double beef patties | potato bun | cheddar cheese | onion confit | sundried tomato | cornichons | mayo mustard | French fries

Truffle Burger 22.31 \$

Angus beef Pattie | Black bun | truffled oil mayo | provolone | iceberg | bacon | gherkins | mushroom | French Fries

Free Range Burger 18.29\$

Crispy breaded chicken | cabbage salad | Sour creamy cheese | gherkins | Spicy mayo | French Fries

Chimichurri Steak sandwich 24\$

Sizzled beef tenders | provolone cheese | lettuce | sundried tomato | arugula | avocado segment | mustard mayo | Charbroil sweet pepper | French fries

Mzaar Club Sandwich 24 \$

2 Deck rustic bread | chicken breast | pan fried egg | mustard mayo | tomato | iceberg | cheddar cheese | French fries

Pizza | Pasta | Risotto

Margherita 9.73 \$

Pizza sauce | mozzarella | basil

Add Parmaham 6.60\$

Add Pepperoni 4.22 \$

Add Mushroom 0.80 \$

Quatro fromagi 15.35\$

Pizza sauce | mozzarella | parmesan | gorgonzola | rocket | semi – dried tomato

Vegeterian Pizza 12.97 \$

Pizza sauce | grilled zucchini | mushroom | capsicum | artichaux | mozzarella cheese | olive oil

Flat Truffle Pizza 20.03\$

Tartuffo parmesan creamer | scarmoza | artichaux | truffle oil | mushroom | semi dried tomato

Mzaar Pizza 18.99\$

Pizza sauce | Bersoala | Mascarpone cheese | parmesan | arugula | semi – dried tomato |

Calzoni 22.86\$

Pizza Sauce | fresh basil | Buffalo mozzarella | Pesto | olive oil

Spaghetti Bolognesi 11.42\$

Authentic bolognese sauce | parmesan | basil

Tagliatelle Alfredo 13.60 \$

Pasta | creamy white saucer | chicken | mushrooms | parmesan

Penne Arrabiata 12.32\$

Penne | Tomato passata | oregano | chili flakes | shallots | olive oil

Risotto al Basilico e Burratta 36\$

Classic Italian risotto | pesto creamer | basil oil | burrata chunks |

Ossobuco Saffron risotto alla Melanese 45\$

12 hrs slow cook Ossobuco Milanese | creamy saffron risotto | parmesan | cress

[Winter menu](#)

Raclette good for 2 55\$

Raclette cheese | Cured meat | Chiffonade | French fries | cornichons

Fondue Bourguignonne good for 2 75\$

Beef tenderloin cubes | mustard | Tartare | Chimichurri | Cocktail |
| French fries | chiffonade | Bread fondue

Fondue Savoyard good for 2 80\$

Classic Swiss cheese | White wine | Cured meat | Chiffonade | baked potatoes | gherkins |
bread | Bread fondue

Pierrade good for 2 70\$

Beef tenderloin | Chicken Tender | Mushrooms | Onions |

Tartiflette 22 \$

Potato slices | cheese reblochon | smoked bacon | onion | thyme | white wine | cream

BBQ Beef Ribs 49 \$

12hrs Slow cook | truffle mashed potato | steamed asparagus | BBQ sauce | puffed quinoa

Duck Confit 35\$

Traditional Duck leg confit | steamed vegetables | mashed potatoes | cranberry jus | spinach sauté

International Main Specialties

Salmon Nanbanzuke 38\$

Baked salmon | nanbanzuke sauce | sweet potato tempura | green chili | Steamed wild rice

Seabass beurre blanc 44\$

Grilled Seabass | salmon egg raw | Edamame | baby carrot | asparagus | pave potato | beurre blanc

Butter Chicken 10 \$

Traditional Indian spiced gravy chicken | steamed rice

Grilled Jumbo Prawns 34.54\$

Marinated Shrimps | green leave | Sweet potato fries | lemon butter |

Cowboy Ribeye 50.69\$

Grain - fed | cave aged parmesan | truffle oil mashed potatoes | creamy baby spinach

Beef Tenderloin 51.70\$

Australian beef filet | broccoli | asparagus | carrot | pave potato | Mushroom or pepper sauce

Creamy Chicken Florantine 24.02\$

Sous vide chicken breast | mashed sweet potato | cepe sauce | baby carrot | olive powder

Fish N'Chips 28\$

Black code fish battered | taratare | fries

Thai green curry vegetables

Steamed veggies | Coconut cream | green curry paste | lime leaf | lemon grass

Arabic Specialties

Mixed Grill 22.08\$

Shish kebab | Chicken tawouk | Lamb kofta | lamb chops | sumac salad | mix pickles | French fries

Chich Tawouk 11.23\$

Chicken tender | sweet chili paste | garlic puree | sumac salad | mix pickles | French fries

Baby Grilled Chicken 11.25\$

Lemon Herbs Chicken | Fries | Garlic puree | sumac salad

Arayess kofta & cheese 16.32\$

Lamb Kofat | white cheese | muhammar spread | French fries | garlic puree

Kofta Khoshkash 17.78\$

Lamb Kofta | grilled tomato puree | pine seeds | garlic | summac | French Fries

Plat du jour

Ask for our daily homemade Lebanese dishe

Sweet Temptations

Um Ali 8 \$

Puff pastry | milk | cream | raisin | nuts

Baked Cheesecake 9 \$

Madagascar vanilla whipped cream | mix berry compote | strawberry

Eclair (nature, chocolate, Pistache)

Baked old fashion myrtle tart

Chocolate Praline Parfait

Chocolate mousse | feuillentine | praline | passion insert

Fudge brownies 8.1 \$

Warm brownies | Salted caramel | dark chocolate ganache | caramelized walnut |

Seasonal sliced fruits 11.13\$

Selection of seasonal fruits (varies according to the season)

Exotic sliced fruits 11.13\$

Pineapple | Mango | Kiwi | Strawberry

Creme brulee 3.25\$

Classic French crème brulee

Classic Chocolate Fondant 4\$

Warm smooth chocolate pudding | vanilla ice cream

Pecan tart 8.3\$

Spiced homemade pecan tart | Vanilla ice cream

Ice cream 6.20 \$ PER SCOOP

3 scoops of ice cream | chocolate sauce | strawberry garnish
(vanilla, chocolate, strawberry)

All day breakfast meal

Croissant Omelet 18.81\$

Large Croissant | avocado slices | Omelet | arugula | smoked salmon | citrus creamy mayo
| chives

Kids Menu

Served from 11AM to 11PM

Kids Chicken Tenders

French fries | cocktail sauce

Mini slider

Mini burger | Coleslaw | French fries

Kids mini pizza

Classic Margharita pizza

Basta la Pasta

Penne pasta | chicken | creamy sauce | parmesan

The Red Spaghetti

Spaghetti pasta | bolognese sauce | parmesan

Kids Chicken Tenders

French fries | tartar sauce

Sweet Temptations

Baked Cheesecake

Madagascar vanilla whipped cream | mix berry compote | strawberry

Cold cheesecake

Oreo

Lotus

Classic strawberry

Matcha green tea cake

Matcha sponge | diplomat green tea | lemon cured

Fudge brownies

Warm brownies | Salted caramel | dark chocolate ganache | caramelized walnut | chocolate soil

Classic Chocolate Fondant

Warm smooth chocolate pudding | vanilla ice cream

Ice cream

3 scoops of ice cream | chocolate sauce | strawberry garnish
(vanilla, chocolate, strawberry)

Seasonal sliced fruits

Selection of seasonal fruits (varies according to the season)

Exotic Sliced fresh fruits

Mango | Strawberry | Kiwi | Pineapple

