



The Door Between You and the World

Outside — the city glitters.
Inside — the night is yours.

You could wander out...
Or let flavor wander in.

From ocean-fresh to oven-warm,
from crisp bubbles to slow-brewed comfort
it all begins with a call.

Stay where you are.
The world can wait.
Your cravings can't.

YOUR CURATED DINING COLLECTION

SCAN TO ORDER
FULL MENU AT YOUR FINGERTIPS



BREAKFAST | 7 AM – 11 AM

The Big Brekkie – G | E | SU ₪80

3 eggs your way, beef or turkey bacon, beef or chicken sausage, confit tomato, potato rosti, grilled mushrooms, baked beans, sourdough rye bloomer.

Smashed Avo Croast – V | G | E | M | N | SS ₪74

Poached eggs, grilled croissant, smashed avocado, beetroot purée, rocket, confit tomatoes, parmesan, dukkha.

Vanilla French Toast – V | G | E | M ₪74

Cinnamon brioche, crème anglaise, raspberry coulis, fresh berries, powdered sugar, gold dust.

Cilbir Chilli Eggs – V | G | E | M | N | SS ₪65

Scrambled eggs, Turkish labneh, roasted red peppers, baby spinach, crispy shallots, chili oil, dukkha, protein toast.

Buttermilk Pancake Stack – V | G | E | M | N ₪68

Pancakes, raspberry coulis, warm honey, maple butter, crushed pistachios, fresh berries, powdered sugar.

Berry Bliss Porridge – V | G | GF | N ₪70

Granola, coconut oats, hazelnuts, crushed pistachios, fresh berries, warm honey, raspberry coulis, fresh coconut.

IN-ROOM DINING ALL DAY MENU 11AM – 11PM

ENVY Club (G|E|M|MU|SU) ₪90

Grilled Chicken Breast, Smoked Beef Bacon, Fried Egg, Yellow Cheddar, Leafy Greens, Fresh Tomatoes, Dijon Mayo, Sourdough Bloomer

ENVY Cheeseburger (G|E|M|MU) ₪110

Wagyu Patty, Yellow Cheddar, Leafy Greens, Fresh Tomatoes, Gherkin Pickles, Red Onions, Dijon Mayo, Homemade Tomato Ketchup

Pizza D8 Palm (G|M|SU) ₪80

Extra Virgin Olive Oil Base, Bresola, Mozzarella, Gorgonzola, Parmesan, Premium Dates, Rosemary, Balsamic Glaze

SALADS & DIPS

Hail Caesar (F|G|E|M|SU) ₪80

Baby Gem, Smoked Beef Bacon, Fresh & Confit Cherry Tomatoes, Parmesan, Herbed Crostini, Homemade Caesar Dressing

Falafel Saj (V|G|M|SS) ₪65

Crispy Chickpea Falafel, Rocket Leaves, Fresh Tomatoes, Pickled Turnips, Red Radish, Mint Leaves, Tahini Tarator, Saj Wrap

Whipped Tahini Hummus (PB|SS) ₪45

Chickpea Purée, Tahini, Fresh Lemon, Extra Virgin Olive Oil

CHEF’S SIGNATURE DISHES

The Basha (G|M|N) ₪80

Levantine Lamb Meatballs, Cumin Spiced Pomodoro, Toasted Pinenuts, Vermicelli Rice

Chicken Parmigiana (G|CE|E|M) ₪75

Panko Crusted Chicken Breast, Mozzarella, Parmesan, Spaghetti Pomodoro

Local Seabass Fish & Chips (F|G|M) ₪110

Battered Seabass, Minted Mushy Peas, Thick Hand Cut Chips, Homemade Tartar Sauce, Burnt Lemon

IN-ROOM DINING BEVERAGE MENU 24/7

SPARKLING & CHAMPAGNE

Prosecco, Zonin DOC, Veneto | Italy ₪320
Grand Brut NV, Perrier-Jouët, Champagne | France ₪1050
Blason Rosé NV, Perrier-Jouët, Champagne | France ₪1500
Belle Epoque, Perrier-Jouët , Champagne | France ₪3600
Belle Epoque Blanc de Blancs, Perrier-Jouët, Champagne | France ₪7500

WINES

White

Chardonnay, Catena Alamos, Mendoza | Argentina ₪320
Sauvignon Blanc, Mud House, Marlborough | New Zealand ₪430

Rosé

M. Minuty, Provence | France ₪450

Red

Cabernet Sauvignon, Catena Alamos, Mendoza | Argentina ₪320
Pinot Noir, Matua Valley, Marlborough | New Zealand ₪450

HOUSE SPIRITS

Tanqueray ₪55
Stolichnaya ₪55
Johnnie Walker Red Label ₪55
Bacardi Carta Blanca ₪55
Patron Silver ₪70

BOTTLED BEERS

Stella Artois ₪55
Heineken ₪55
Corona ₪58
Peroni ₪58
Magners ₪65

BUCKET
(5 BOTTLES)

₪245
₪245
₪250
₪250
₪295