

Burgers & Sandwiches

FISH TACOS (S, G, A)

Cabbage, Jalapeno, Chipotle Mayo, Sesame

----- 125 -----

SLIDERS (CHICKEN OR BEEF) (G)

French Fries, Tomato, Pickles

----- 120 -----

LOBSTER BURGER (G, D)

French Fries, Spring Onion, Mustard, Tobasco

----- 165 -----

HALLOUMI SANDWICH (G, D, N)

Ciabatta, Halloumi, Za'atar Pesto Mayo

----- 85 -----

PHILLY CHEESE STEAK SANDWICH (G, D)

Cheese, Onion, French Fries, Capsicum

----- 165 -----

Salads

LE PATIO SALAD (D, N)

Beetroot, Pumpkin, Kale, Tomatoes, Goat Cheese, Pine Nut,
Pomegranate Molasses

----- 95 -----

BABY SPINACH & GRILLED PORTOBELLO MUSHROOM (D, V)

Aged Blue Cheese, Honey Mustard Dressing

----- 85 -----

GRILLED LOBSTER SALAD (S)

Arugula, Green Beans, Avocado, Fennel, Citrus Vinaigrette

----- 125 -----

CAPRESE (V, N, D)

Heirloom Tomatoes, Buffalo Mozzarella, Za'atar Pesto

----- 85 -----

TABBOULEH WITH LENTIL (G, V)

Lentil, Parsley, Tomatoes, Onion, Bulgur

----- 70 -----

Main Courses

SHRIMP THAI CURRY (S)

Jasmine Rice, Coconut Milk

----- 120 -----

CHICKEN SCHNITZEL (G, D)

Breaded Chicken, Parmesan, Rocket, Tomatoes

----- 120 -----

ATLANTIC SALMON (F, D)

Salmon, Mashed Potato, Lemon Butter Sauce

----- 155 -----

DUCK CONFIT (G)

Slow Cooked Duck, Roast Potato

----- 135 -----

LAMB CHOPS (D)

Grilled Lamb Chops, Vierge Sauce, Goat Cheese

----- 175 -----

BEEF STRIPLOIN (G, D)

Mashed Potato, Sautéed Vegetables

----- 250 -----

RIGATONI ALA VODKA (G, D, A)

Parmesan Cheese, Basil

----- 95 -----

(V) VEGETARIAN (G) GLUTEN (D) DAIRY
(N) NUTS (S) SEAFOOD (F) FISH (A) ALCOHOL

Food described within this menu may contain nuts or other ingredients, which in certain people can lead to allergic reactions. If you are allergic to nuts, or think you may suffer from other forms of food allergies, please inform your waiter, who will be able to advise on an alternative choice.

Non - Alcoholic

MOCKTAILS

FLAIR

Passion Fruit | Ginger | Lemon | Cranberry

CRIMSON

Red Grapes | Strawberry | Cranberry Mint | Apple

FIZZ

Basil | Lemon | Lychee | Strawberry

SPRITZY

(PASSION FRUIT, BLUEBERRY OR WATERMELON)

Basil | Soda | Lemon

----- 60 -----

SOFT BEVERAGES

Carbonated Soft Drink | 28 Black Energy Drink

----- 30 / 45 -----

FRESH JUICES

Orange | Apple | Pineapple | Lemon Mint | Watermelon | Pomegranate

----- 38 -----

MINERAL WATER

Hildon Still / Sparkling 0.25 L

----- 25 -----

Hildon Still/Sparkling 0.75 l

----- 35 -----

TEA SELECTION

Jasmine | Camomile | Earl Grey | Green Tea | English Breakfast | Moroccan Tea

----- 40 -----

COFFEE SELECTION

Cappuccino | Café Latte | Double Espresso | Macchiato | Mocha no
Iced Coffee | Frappe

----- 42 -----

Americano | Espresso | Hot Chocolate | Turkish Coffee

----- 32 -----

Wines By The Glass

WHITE WINE

- Lindeman's, Cawarra, Semillon / Chardonnay (Australia)
----- 55 / 250 -----
- Portcupine Ridge, Sauvignon Blanc, Franschhoek (South Africa)
----- 65 / 310 -----
- Ruff Pinot Grigio delle Venezie I.G.T. Veneto (Italy)
----- 70 / 325 -----
- Marqués de Riscal Rueda Blanco DOCa, Rueda (Spain)
----- 80 / 375 -----
- Dr. Loosen Riesling Dr. L. QbA, Mosel (Germany)
----- 375 -----
- Dusky Sounds, Sauvignon Blanc, Marlborough (New Zealand)
----- 400 -----
- Chateau Ste Michelle Erica Riesling, Washington State (USA)
----- 780 -----
- Joseph Drouhin Rully Blanc, Burgundy (France)
----- 785 -----
- Livio Felluga Pinot Grigio, Friuli Colli Orientali DOC, Friuli (Italy)
----- 935 -----

RED WINE

- Lindeman's, Cawarra, Shiraz / Cabernet (Australia)
----- 55 / 250 -----
- Kumala, Cabernet Sauvignon / Shiraz, Western Cape (South Africa)
----- 65 / 310 -----
- La Linda Malbec, Bodega Luigi Bosca, Mendoza (Argentina)
----- 80 / 375 -----
- Torres Ibericos, Rioja DOCa, Rioja (Spain)
----- 80 / 410 -----
- Mud House, Pinot Noir, Central Otago (New Zealand)
----- 495 -----
- Castello di Albola Chianti Classico DOCG, Tuscany (Italy)
----- 500 -----
- Chateau Ste Michelle Merlot, Washington State (USA)
----- 550 -----
- M. Chapoutier Crozes-Hermitage 'Les Meysonniers' Rhone (France)
----- 665 -----
- Boekenhoutskloof The Chocolate Block Franschhoek (South Africa)
----- 930 -----
- Frog's Leap Napa Zinfandel, Napa Valley (USA)
----- 985 -----

Bar Menu

GREEN PEA HUMMUS (V)

Pita Bread, Radish, Tomatoes

----- 65 -----

SHRIMP COCKTAIL (A, S, D)

Avocado, Baby Gem Lettuce, Paprika

----- 105 -----

TRUFFLE FRIES

Parmesan Cheese, Chives

----- 40 -----

OYSTERS

Six Pieces, Lemon, Vinegar, Shallots

----- 135 -----

SLIDERS (CHICKEN OR BEEF) (G)

French Fries, Tomato, Pickles

----- 120 -----

FRIED CALAMARI (G, D)

Lemon, Tartar Sauce

----- 95 -----

CRUDITÉ

Cucumber, Carrots, Celery

----- 40 -----

(V) VEGETARIAN (G) GLUTEN (D) DAIRY
(N) NUTS (S) SEAFOOD (F) FISH (A) ALCOHOL

Food described within this menu may contain nuts or other ingredients, which in certain people can lead to allergic reactions. If you are allergic to nuts, or think you may suffer from other forms of food allergies, please inform your waiter, who will be able to advise on an alternative choice.

LE PATIO SIGNATURE COCKTAILS

MORENA

Vodka | Chambord | Mixed Berries | Agave

LA VISTA ELBA

Tequila | Absinthe | Blue Curacao | Cucumber | Green Apple

SPARROW ROSSO

Pisco | Panna | Ginger | Lemongrass | Pomegranate

TROPICAL SICILY

Rum | Koko Kanu | Fig & Honey Syrup | Coconut Water

DURO E FREDO

Bourbon | Soda | Apple Vinegar | Ginger | Turmeric | Maple

SEÑORITA

Vodka | Elderflower | Watermelon | Sparkling Rose

----- 85 -----

BEER SELECTION

Amstel Light

Corona

Estrella Damm

Heineken

Peroni

Stella Artois

----- 55 -----

Spirits

VODKA

Grey Goose | Belvedere

----- 70 -----

Absolut Elyx

----- 75 -----

Beluga Noble

----- 80 -----

Beluga Gold

----- 220 -----

Soup

SOUP DU JOUR

Daily Soup

----- 60 -----

Cold Appetizers

PRAWN COCKTAIL (A, S, D)

Avocado, Baby Gem Lettuce, Paprika

----- 95 -----

OYSTERS (S)

Six Pieces, Lemon, Vinegar, Shallots

----- 135 -----

GREEN PEAS HUMMUS (V)

Pita Bread, Radish, Tomatoes

----- 65 -----

BEEF TARTARE (G)

Mustard, Capers, Shallots, Bread

----- 95 -----

Hot Starter

FRIED ZUCCHINI CHIPS (G)

Tartar Sauce

----- 75 -----

CRAB CAKES (S, G, D)

Wasabi Mayonnaise, Mango, Chili

----- 110 -----

CALAMARI (G, S)

Lemon, Tartar Sauce

----- 95 -----

TRUFFLE BALLS (V)

Truffle Mayo, Chives

----- 90 -----

FALAFEL (D, V)

Tahini Sauce

----- 65 -----

FLAT LAMB BREAD (D, G)

Olive Oil, Cheese

----- 75 -----

Desserts

TURKISH KUNAFI (G, D, N)

Turkish Cheese, Pistachio, and Sugar Syrup

----- 55 -----

CHEESECAKE (G, D)

----- 55 -----

BROWNIE VANILLA ICE CREAM (D, G)

Brownies, Ice Cream Vanilla

----- 55 -----

DATES AFFOGATO (D, N)

3 Scoop Cates Ice Cream, Shot of Espresso,

Caramelized Walnuts, & Pistachio

----- 55 -----

FRUIT PLATTER

Freshly Sliced Seasonal Fruits

----- 55 -----

UMM ALI (G, D, N)

Puff Pastry, Milk, Nuts

----- 55 -----

Selection of Ice Cream

CHOICES

Vanilla, Chocolate, Pistachio, Dates

----- 35 -----

Scotch. Bourbon & Whiskey

AROUND THE WORLD BLEND

Jameson	60
Chivas Regal 12 Years Johnnie Walker Black	75
Chivas Regal 18 Year Old	145
Johnnie Walker Blue Label	245

AMERICAN WHISKEY

Jack Daniel's Old No. 7	60
Maker's Mark	65
Woodford Reserve	70
Gentleman Jack	75

SINGLE MALT SCOTCH

Glenfiddich 12 Year Old	70
Glenmorangie Original	75
Macallan 12 year Old	85
Lagavulin 16 Year Old	185
Macallan Fine Oak 18 Year Old	245

ROSE WINE

Barton & Guestier, Cuvée Spéciale Rosé (France)

----- 55 / 250 -----

Henri Fabre, Côtes de Provence, Cuvée Serpolet Provence, (France)

----- 80 / 375 -----

M de Minuty, Provence Rosé, Provence (France)

----- 425 -----

Château d'Esclans Whispering Angel Rosé Provence (France)

----- 670 -----

Domaines Ott Château de Selle Côtes de Provence, (France)

----- 745 -----

CHAMPAGNE

Moët & Chandon Impérial Brut

----- 135 / 785 -----

Moët & Chandon Rosé Impérial

----- 155 / 915 -----

Dom Pérignon Blanc

----- 4260 -----

Dom Pérignon Rosé

----- 8460 -----

SPARKLING WINE

Prosecco Amore di Amanti (Italy)

----- 65 / 300 -----