



Café
GAZEBO

FOOD MENU

STARTERS

- 60 **BBQ Chicken Wings (G)**
Teriyaki & BBQ sauce, coleslaw, and sweet potato fries
- 55 **Cheesy Garlic Pizza (V)**
Garlic infused oil & mozzarella cheese
- 50 **Oriental Mezze Selection (G)**
Hummus, baba ghanoush, Fattoush salad, lamb kofta, warak enab, lemon & herb chicken skewer with Arabic bread
- 48 **Corn Meal Crusted Calamari Crispy (G)**
Fried calamari, lemon and spicy pomodoro sauce with a salad of mango, chili and coriander
- 48 **Raw Vegetable Chat & Paneer Tikka (V)**
With coriander mint chutney and mango salsa

BOWLS

- 45 **Café Gazebo Salad (V)**
Garden salad, mango, cherry tomato, baby beets, cucumber, edamame, pomegranate vinaigrette
- 40 **Mediterranean Salad (V) (N)**
Mix greens, tomatoes, feta cheese, apple, pomegranate, walnuts, mustard honey dressing
- 45 **Caesar Salad (V) (G)**
Baby gem lettuce, boiled egg, croutons, beef bacon, parmesan, homemade Caesar dressing
- 48 **Chicken Parmesan Salad (N)**
Served with green apple, walnut, roasted red peppers & rocket

SOUPS

- 32 **Roasted Tomato Fennel Soup (V) (G)**
Bruschetta and parmesan

SANDWICHES & BURGERS - All served with steak fries

- 65 **Café Gazebo Beef Burger (G)**
Served with melted cheese, tomatoes, lettuce, chutney, and spicy mayonnaise on a toasted brioche bun
- 55 **Fried Chicken Burger (G)**
Crispy fried chicken breast, coleslaw, chili, and lime mayonnaise in a toasted brioche bun
- 48 **Spicy Lamb Kofta Wrap (G)**
Grilled lamb kebab, garlic sauce, tomato and onion salad, Arabic bread
- 42 **Grilled Vegetable and Mozzarella Focaccia (V) (N) (G)**
Grilled vegetables and mozzarella sandwich with basil pesto & baby greens
- 60 **Beyond Burger (V) (G)**
Plant based patty of spinach, parsley, peas, garlic, chili, & turmeric served with oak lettuce, jalapeño mayo on a toasted brioche bun

MAINS

- 95 **The Hajar Mixed Grill (G)**
Marinated lamb cutlet, kofta, shish tawook and araves served with pickles, French fries and Fattoushsalad
- 65 **Fish N' Chips (G)**
Green peas puree, tartar sauce served with side salad and steak fries
- 69 **Grilled Baby Chicken**
Served with sweetcorn mash, garlic butter & herb shoots
- 79 **Grilled Miso Salmon (G) (N)**
Miso marinated Atlantic salmon fillet, served on soba noodles salad with red cabbage, carrot, edamame beans, in a roasted sesame seed dressing and wasabi mayo
- 110 **Steak Frites (G)**
200g Angus ribeye, homemade cut fries & béarnaise sauce
- Shiitake Mushroom and Spinach Spaghetti (G) (N) (V)**
Caramelized onions, pesto sauce topped with parmesan
- Thai Pumpkin Curry (G) (V)**
Thai red curry with tomatoes, bell pepper, green beans, sweet basil leaves, Japanese mushrooms, and daikon
- Butter Chicken Curry (G) (N)**
Boneless chicken marinated in yoghurt and spices, cooked in a rich tomato cream sauce served with basmati rice and traditional condiments

CAKES

- 40 **White Chocolate & Raspberry Cheesecake (G)**
Cheesecake served with raspberry cream
- 40 **Chocolate Delight (G) (N)**
Warmed chocolate and walnut brownie served with chocolate sauce & ice cream
- 40 **Sticky Date (G)**
Served warm with a rich butterscotch sauce and Chantilly cream
- 40 **Fig & Banana Crumble (G) (N)**
Fig and banana filling, crunchy almond crumble with vanilla ice cream
- 40 **Carrot Cake (G) (N)**
Flourless carrot cake with cream cheese icing and garnished with dried fruit and nuts
- 35 **Fruit Plate**
Served with lychee sorbet & a passion fruit coulis

BEVERAGE MENU

MOCKTAILS

- 28 **Passionate Sunrise**
Passion fruit, fresh lime juice, fresh pineapple juice, grenadine syrup topped with fresh orange juice
- 28 **Pineapple and Lime Spritzer**
Pineapple juice, lime juice, grenadine, tonic water
- 28 **Peach Attack**
Peach, lime juice, pineapple juice and soda water
- 28 **Watermelon Cooler**
Watermelon juice, lime juice, sparkling water & crushed ice
- 28 **Blueberry Blitz**
Blueberry, green apple, soda
- 22 **Fresh Juices**
Orange | Pineapple | Watermelon | Lemon
- 14 **Chilled Juices**
Mango | Apple | Cranberry | Tomato

ALCOHOLIC DRINKS

Beers

- 48 Amstel Draught
- 32 Amstel Draught ½
- 36 Heineken Bottle
- 36 Amstel Light
- 36 Carlsberg
- 42 Guinness
- 36 Strongbow Cider
- 36 Corona

HOUSE WINES

- GLS BTL **White Wines**
- 47 179 Cuvee Sabourin Sauvignon Blanc (France)
- 47 179 Cuvee Sabourin Chardonnay (France)
- 47 179 Da Luka Pinot Grigio (Italy)
- Red Wines**
- 47 179 Cuvee Sabourin Cabernet Sauvignon (France)
- 47 179 Cuvee Sabourin Merlot (France)
- 47 179 Lindeman's Western Cape Shiraz Cabernet (South Africa)
- Rose Wines**
- 58 198 Cuvee Sabourin Rose Blush (France)
- 215 Blossom Hill Classic Rose (South Africa)
- Sparkling Wines**
- 58 248 Atto Primo (Italy)

SPIRITS

Rum

- 28 Captain Morgan White Rum
- 28 Bacardi White

Vodka

- 28 Smirnoff
- 28 Stolichnaya
- 46 Ciroc Vodka

Gin

- 26 Beefeater
- 46 Bulldog

Tequila

- 28 El Jimador Blanco
- 38 El Jimador Reposado (silver)

WATER

- 10 **Mineral Water:** Small
- 15 Large
- 18 **Sparkling Water:** Small
- 28 Large
- 16 **Selection of Teas**
- 18 **Coffee**
- 22 **Iced Coffee**
- 20 **Soft Drinks**
- 35 **Energy Drinks**
- 20 **Non-Alcoholic Beer**

Whiskey

- 26 J.W. Red Label
- 38 Jack Daniel's
- 40 J.W. Black Label
- 40 Chivas Regal
- 38 Cognac V.S

COCKTAILS

- 38 **Passion Fruit Julep**
Jack Daniel's Whiskey, passion fruit, mint leaves
- 38 **Aperol Thyme**
Grapefruit juice, Aperol, gin, thyme and fresh lime
- 38 **Ginberry**
Gin, lime juice, crème de cassis
- 38 **Negroni Sbagliato**
Campari, vermouth, fresh orange, sparkling wine
- 38 **Singapore Sling**
Gin, Cointreau, cherry brandy, lime juice, pineapple juice
- 38 **Sangria**
Red wine, brandy, orange juice and fruits