



Menu 2012

HOT STARTERS

Pan seared foie gras

with mustard strawberries, balsamic vinegar and brioche
SAR 115



Sautéed scallops

with arbequina olives, capsicum mousseline and snow peas
SAR 110



Glaced veal cheeks

*with baby beetroot, horseradish
and sliced green apple*
SAR 110



Leek ravioli in sage butter

*with truffle and forest
mushrooms ragout*
SAR 90

SOUP

Tortilla soup

with baked egg and chips
SAR 52



Chicken cream soup

with green asparagus and shrimps
SAR 52



Lobster bisque

with scallops and vanilla foam
SAR 58



BUSINESS LUNCH

Select two courses from the following dishes

STARTERS

Young salad leaves

with walnut dressing, chive and roasted mushrooms

or

Sautéed Prawns

with tomato vinaigrette, chili dip and small salad bouquet

or

“Soup of the Day”



MAIN COURSES

Roasted chicken breast

with baked celery, asparagus and sesame vinaigrette

or

Najil fillet

with quinoa, creamy cabbage and honey balsamic reduction

or

Vegetable tempura

with quinoa, creamy cabbage and honey balsamic reduction

SAR 172



Menu 2012

COLD STARTERS

Balik salmon

*on pumpkin seed oil, endives,
yoghurt and salmon caviar*

SAR 98



Watermelon and feta cheese
with micro cress, almond vinaigrette

SAR 86



Warm carpaccio of tiger prawn
*with lemon - olive oil emulsion, red peppercorn
and frisee lettuce*

SAR 98



Young salad leaves
*with tomato dressing, chive
and roasted mushrooms*

SAR 80



DEGUSTATION MENU

Warm carpaccio of tiger prawns
with vanilla lemon olive oil emulsion, red peppercorn
and broad beans



Tortilla soup
with baked egg and chips



Glaced veal cheeks
with baby beetroot, horseradish
and sliced green apple



Tuna fillet in pepper crust
with quinoa, creamy cabbage
and honey balsamic glaze



Best of Pyreneans lamb
mini bell pepper, creamy polenta
and cherry tomatoes



Citrus crêpe suzette
sauce of caramelized sugar and butter
orange juice and vanilla ice cream

6 Course Menu

SAR 515

4 Course Menu (of your choice)

SAR 400



Menu 2012

DESSERT

Roasted pineapple crème brûlée
with citrus fruit salad and buttermilk ice cream

SAR 55



Caramel variation
with caramel mousse, caramel gianduja
and caramel ice cream

SAR 48



Liquid chocolate cake
on roasted quince jam and ginger ice cream

SAR 58



Citrus crêpe suzette
sauce of caramelized sugar and butter, orange juice
and vanilla ice cream

SAR 58



Menu 2012

MAIN COURSE FISH

Najil fillet

*with quinoa, creamy cabbage
and honey balsamic reduction*

SAR 180

Or

Tuna fillet in pepper crust

*with quinoa, creamy cabbage
and honey balsamic reduction*

SAR 180



Sea bass en papillote

*with taragon risotto, baby vegetables
and saffron sauce*

SAR 190



Dialogue of lobster and tiger prawn

*on baby spinach, pine nuts
and potato mousseline*

SAR 265



CRISTAL'S CLASSIC

Seafood paella

*Selection of seafood with vegetables
chicken breast, chorizo sausages and paella rice*

As Starter SAR 110

As Main Course SAR 172



Menu 2012

MAIN COURSE MEAT

Best of Pyreneans lamb
*mini bell pepper, creamy polenta
and cherry tomatoes*
SAR 170



Grilled Australian beef tenderloin
*with roasted corn purée, baby carrots
and chilli sauce*
SAR 215



Grilled wagyu beef tenderloin and foie gras
*with roasted corn purée, baby carrots
and chilli sauce*
SAR 285



Roasted veal tenderloin
*chips and purée of parsnip, spring onion
and oranges*
SAR 215



Roasted chicken breast
*with baked celery, asparagus
and sesame vinaigrette*
SAR 140



After Dinner Drinks

Iced Coffee SAR 40

Iced cafe Latté

Cold coffee, fresh cream, chocolate syrup

Iced coffee moccha

Cold coffee, coffee syrup,

Fresh cream, vanilla ice cream

Coffee Specialties SAR 40

Peanut butter mocha

Caramel coffee mocha

Selection of Coffee

Freshly brewed coffee SAR 29

Cappuccino SAR 35

Café latté SAR 39

Espresso macchiato SAR 35

Espresso SAR 27

Double Espresso SAR 38