

APPETIZERS

- Wine ripened tomato & mozzarella** 75
with olive oil and fresh basil
- Cured wild salmon** 80
over new potatoes with beetroot, sour cream
& dill dressing
- Pan seared scallops** 95
on a bed of hummus, semi dried tomatoes,
garden greens, lemon and olive oil vinaigrette

AL FAISALIAH SALADS

- Salad nicoise** 75
with tuna steak over rocket with egg,
green beans, tomatoes and lemon vinaigrette
- Goat cheese crusted beef tenderloin** 70
on rocket leaves with roasted mushrooms
and tomatoes
- Classic Caesar salad** 45
with chicken 65
with grilled prawns 85

SOUPS

- Lentil** 40
the traditional soup of the Middle East
served with lemon wedge and Arabic flat bread
- Seafood bisque** 50
with green asparagus and grilled foccacia
- Cream of chicken and leek** 45
with bacon and poached egg

PASTA

- Spaghetti, penne or fettuccini** 70
as you like it: carbonara, bolognese or napoli
- Pumpkin and sage ravioli** 80
with almonds, roasted chicken breast
and asparagus in cream sauce

AL FAISALIAH CLASSICS

Fish and chips with French fries and tartar sauce	80
Prime U.S. beef burger topped with cheese, beef bacon, eggs or mushrooms crispy potato wedges and coleslaw salad	85

SANDWICHES AND MORE

Potato panini smoked turkey, crispy veal bacon and stewed zucchini	55
La Brasserie club sandwich traditional club sandwich served with French fries	75
Grilled tuna foccacia with roasted eggplant, tomatoes and sun-dried tomato aioli	80

*All sandwiches are served with potato wedges
or French fries*

ORIENTAL LIFE STYLE

Arabic mezzah platter selection of hot and cold mezzah served with Arabic flat bread	65
Al Faisaliah mixed grill platter shish taouk, lamb chops, shish kebab, kofta, gulf prawns served with garlic dip and sautéed vegetables	110
Moroccan seafood tagine combination of hammour, lobster, salmon and squid in saffron marinade served with couscous	110
Chicken biryani with traditional condiments	80
Nasi goreng Indonesian fried rice with prawn crackers, beef satay, chicken drumstick, topped with fried egg	85

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La Brasserie

AL FAISALIAH GRILL

Wild mushroom crusted beef tenderloin vegetable parcel and saffron mashed potatoes	180
Roasted lamb loin with roasted butter nut squash, bell pepper parmesan polenta and caponata	140
Bacon wrapped chicken roulade with feta, dried nuts pilaf rice, young vegetables and cranberry jus	95

AL FAISALIAH FISH & SEAFOOD

Arctic char fillet with potato rosti and sweet corn sauce	135
Grilled tiger prawns with white bean puree and crispy bacon saffron rice	145
Pan seared halibut with spiced scallops with tomato, olive sauce, glazed carrot rounds and Kenya beans	195

DESSERTS

Five spice pumpkin bread	40
and butter pudding dry fruit skewer and vanilla sauce	
Taste of Asia	45
tasting of matcha green tea, young coconut and passion fruit cream brûlée with cashew nut biscotti	
Trio chocolates	45
trio of milk, dark and white chocolate	
Chocolate and hazelnut savarin	40
blanc manger with raspberry compote and cinnamon ice cream	
Sliced fruit platter	35
freshly sliced seasonal fruits with soft berries	

HOT DRINKS

Espresso	23
Double Espresso	30
Espresso Macchiato	25
Cappuccino small	30
Cappuccino large	35
American Coffee	25
Turkish Coffee	28
Double Turkish Coffee	35
Arabic Coffee	30
Cafe Latté	30

*All Coffees are available as decaffeinated
and choice of regular, skim or soy milk*

Dilmah Tea	30
Black Teas	

*The Original Earl Grey
Ceylon Cinnamon Spice Tea
Rose with French Vanilla
Single Estate Darjeeling Tea
Supreme Ceylon Single Origin
Brilliant Breakfast*

Green Teas

*Ceylon Whole Leaf Green Tea
Moroccan Mint Green Tea
Sencha Green Tea Extra Special
Green Tea with Jasmin Flowers
Ceylon Young Hyson Green*

Herbs

*Pure Chamomile Flowers
Peppermint*