International Kitchen

A carefully chosen selection of mouthwatering recipes from around the world to excite your tastebuds...

Starters and Bites

Soup of the Day Ask your waiter	3.950
Vinaigrette Harira Soup (New)	4.250
Traditional Moroccan soup with diced lamb, saffron, ginger and chick peas	b
Mushroom Cappuccino Soup (New)	4.250
A combination of white mushroom and Portobello mushroom, served with emmental crust	
Fried Mushrooms with Goat Cheese	e 6.500
Fresh mushrooms stuffed with goat cheese and herbs served with sweet chili sauce	
Grilled or Fried Calamari	6.750
Served with chili and tartar sauce	
Shrimp on Ice	12.500
Traditional American shrimp cocktail with avocado	
Vinaigrette Appetizer Platter (for 2 people)	9.750
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauces	
Fresh Mozzarella with Tomato	10.500
Fresh buffalo mozzarella served with tomatoes, rocca leaves, basil, thyme, and balsamic dressing	
✓ Healthy Grilled Vegetables	5.250
Carrot, zucchini, asparagus, bell peppers, baby corn, broccoli, mushrooms, eggplant, topped with crushed almonds and served with tomato sauce	
×Rock Shrimp	7.250
(New - Chef's Recommendation)	
Deep fried shrimps with spicy Japanese sauce	
Grilled Baby Octopus (Upon Availability)	6.750
Served with Provençal sauce	

Freshly Made Salads

▼ Rocca Salad	5.250
Rocca leaves topped with mushrooms, sundried tomatoes, and Parmesan cheese served with balsamic dressing	
Classic Caesar Salad	5.500
Iceberg lettuce topped with shaved Parmesan cheese and garlic croutons served with Caesar dressing	
Add chicken	1.500
✓ Iceberg Salad	5.750
Iceberg lettuce wedges, tomatoes, and blue cheese, served with blue cheese dressing	
♥ Quinoa Salad	5.750
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
Spinach and Goat Cheese Salad	6.950
Goat cheese, baby spinach leaves & roasted walnuts served with balsamic vinegar dressing	
× Shredded Ginger Seafood Salad (New)	8.500
Salmon, tuna, crab, calamari, mussel, shredded vegetables, penne tossed with ginger dressing	
✓ Exotic Salad (Popular)	7.500
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with a fresh herb dressing	
Tuna Niçoise Salad	5.250
Tuna tossed with baby potatoes, tomatoes, green beans, olives, boiled eggs, lettuce and anchovies served with a vinaigrette lemon dressing	
Add fresh seared tuna	6.500
Octopus and Calamari Salad	7.250
Fresh octopus and calamari served on mixed leaves with roasted red bell peppers and English mustard dressing	

♥ The Jordan Valley Salad (New)

4.950

A mix of seasonal local produce with tahini dressing topped with a dash of sumac

Pasta and Crêpes

	Chicken Mushroom Crêpe Grilled chicken breast, mixed with celery, fresh mushrooms and cream sauce in a salted crêpe and topped with Swiss cheese	5.750
×	Penne Arrabiata	5.950
	Penne with tomatoes, garlic and basil	
	Fettuccine Alfredo	5.950
	Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce	
	Spaghetti Parmesan	5.950
	Rolled spaghetti in parmesan dressing with a pinch of nutmeg	
	Seafood Spaghetti (Chef's Recommendation)	11.950
	Shrimp, calamari and clams served with tomato herb sauce or aglio e olio	

Sandwiches

All sandwiches are served with your choice of homemade freshly baked white or brown bread

★ Grilled Chicken Sandwich Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayo and French fries	6.950
Blinis with Smoked Salmon Norwegian smoked salmon on mini potato pancakes served with shallots, chives, capers, lemon wedges and cream cheese	9.500
× Pepper Steak Sandwich Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries	9.950 s
Vinaigrette Angus Beef Burger (New - Chef's Recommendation) With tomatoes, onions, lettuce and pickles topped with Emmental cheese	9.950
Mini Angus Beef Burger (6 pieces) Platter of six sliders served with cheese and French fries	26.000

Main Courses

Delicacies

Fresh Oysters <i>(Per Piece)</i> Served on ice with lemon wedges and hot sauce	5.950
Fresh Mussels (Chef's Recommendation) Sautéed with your choice of lemon Provençal, tomato Provençal or creamy white wine sauce	15.950



12.950
69.000
28.000

Meat

Chicken

Tender Baby	Chicken Breas	t 8.500
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Grilled, served with a creamy mushroom or ginger sauce and herbed mashed potato

Vinaigrette Stuffed Chicken 8.950

Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the chef's special sauce

Veal

Escalope Milanese	17.500
Breaded baby veal delicately fried and served with pasta al pomodoro	
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Paillard de Veau

17.500

Grilled veal escalope with sautéed vegetables and baby potatoes

Beef

US Steak Fillet

Grilled beef fillet with glazed vegetables and potato gratin served with your choice of black pepper sauce or herb sauce

Filet Mignon

Angus beef served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce

Traditional Steak Frites 25.000

Angus ribeye steak served with mushrooms or mustard sauce and French fries

Lamb

Grilled Lamb Chops

12.500

Grilled lamb chops served with grilled vegetables and baked potatoes with rosemary sauce

Fish and Sea Food

Grilled Fresh Whole Sea Bass 22.000

Stuffed with herbs, tomatoes and chili served with grilled vegetables and roasted potatoes

Fresh Salmon Steak 13.500

Grilled fresh salmon fillet with fennel or dill sauce and boiled baby potatoes

Mixed, Grilled, or Fried Seafood 21.000

A rich combination of fresh prawns, calamari, sea bass and sea scallops, served with Thousand Island dressing

19.500

Fresh grilled fillet of sea bass or grouper served with caper lemon sauce, baby potatoes and grilled vegetables

Catch of the Dav

(ask your waiter)



Add-ons

Sautéed Spinach and Onions	2.000
Mashed Potatoes	2.000
Broccoli Gratin	2.000
French Fries	2.000
Potato Gratin	2.500
Potato Wedges	2.500
Herbed Mushrooms	2.500

15.750

23.950

Sushi Bar

Each slice or roll is a deliciously exotic morsel that takes you to an extraordinary culinary experience...

Soup

Miso Soup 4.500 Traditional Japanese soup with tofu & spring onions

Salads and Appetizers

v	× Edamame		4.500
	Salted or spicy green soy beans		
	🗙 Shake Usuzukuri (salmon)		6.950
	Fresh salmon, leeks and togaras ponzu sauce	hi with	
	Maguro Tataki (tuna)		6.950
	Seared tuna, leeks and togarash ponzu sauce	i with	
	Kani Salad (crab)		5.250
	Crab, carrots, cucumbers with mayonnaise and tempura flakes		
	Sashimi Salad (<i>Popular</i>) Tuna, salmon, octopus and crab served with togarashi, mayonna and spring onions	ise	
		arge	9.750 12.750

Crunchy Salmon Salad

Salmon,spicy mayonnaise and tempura flakes

Small	9.750
Large	13.950

Maguro Crunchy Salad (tuna)

Tuna, spicy mayonnaise and tempura flakes

Small	9.750
Large	13.950

× Creamy Spicy Salmon Salad Fresh Salmon, lettuce, avocado and	7.950
 togarashi with peanut sauce Shrimp and Crab Salad With spicy and crunchy sweet sauce 	9.250
★ Seafood and Yasai Salad Shrimp, crab, lettuce and rocca with spicy mayonnaise and ponzu sauce	9.750
× Vince Salad (Chef's Recommendation) Butterfish, shrimp, crab, salmon, tuna, and avocado with special spicy sauce	12.950
× Poke Salad (New)	9.750
Salmon, tuna, rocca, edemmame, spring onion, wasabi sesame seeds and furikake seasoning	
Chef's selection of dish hat are ideal for sharin	
× Fresh Salmon Tartare	8.250
Salmon, togarashi and radish served with spicy honey miso dressing	
× Tuna Tartare	9.250





9.250

8.500

Ask your waiter about our zero rice (no sugar or vinegar)

Sashimi

(4 pieces)

Kani (Crab)	3.950
Ebi (Shrimp)	5.500
Shake (Salmon)	5.750
Gindara (Butterfish)	5.750
Maguro (Tuna)	5.750
Kajiki (Blue Marlin)	8.250
Taco (Octopus)	5.500
Hotategai (Scallop)	5.750
Shime Saba (Mackerel)	6.750
Ebiko (Lobster Roe)	6.250
Unagi (Eel)	8.250
Tobiko (Flying Fish Roe)	8.250
Ikura (Salmon Roe)	9.950
Hamachi (Yellowtail)	10.950

Sushi (2 pieces)

Vegetarian	N	2.950
Kani (Crab)		3.950
Ebi (Shrimp)	N	4.250
Shake (Salmon)		4.750
Gindara (Butterfish)		4.750
Maguro (Tuna)	· ·	4.750
Kajiki (Blue Marlin)		4.750
Taco (Octopus)	1	5.250
Hotategai (Scallop)		5.250
Shime Saba (Mackerel)		6.250
Ebiko (Lobster Roe)		6.950
Unagi (Eel)		6.750
Tobiko (Flying Fish Roe)		8.250
Ikura (Salmon Roe)		8.950
Hamachi (Yellowtail)		9.250



Gunkan - New

Rice balls wrapped in salmon or tuna sashimi with different fillings (2 pieces)

Salmon Gunkan	5.500
Ebiko and shrimp with crunchy sauce	
Tuna Gunkan	5.950
Tuna, salmon and shrimp with ponzu sauce	
× Bonbon Gunkan	5.250
Crab, shrimp, tuna, salmon, oboro, avocado and ebiko with sweet and spicy mayo sauce	

Makimono

Rice rolls wrapped in nori seaweed (3 pieces)

Vinaigrette All-Time Favorites

V	Vegan Mixed Roll	3.500
	Olives, rocca leaves, carrots and avocado	
	Rangoon Roll	4.250
	Crab and cream cheese wrapped in cucumber	
	Maternity Roll	4.250
	Shrimp and crab wrapped in shrimp	
	Dark Shadow Roll	4.950
	Crab, shrimp, oboro wrapped in salmon skin	
	Scorpion Roll	5.250
	Eel, shrimp and avocado with unagi sauce	
	VIP Roll	5.750
	Shrimp and crab wrapped with avocado	
	Exotic Roll	5.750
	Crab and avocado topped with salmon	
	AlQasr Rainbow Roll	5.950
	Salmon and crab wrapped with tuna, salmon and shrimp	
×	Pirates Roll	6.950
	Salmon, tuna, crab marinated in a spicy ginger sauce	
×	Scallop Roll	9.950
	Scallop, salmon and spicy ebiko	
×	Volcano Roll	6.250
	Spicy fried crab topped with spicy sauce	
	Wendel Roll	5.950
	Shrimp and avocado wrapped with tuna, butterfish and crab	
	Fountain Roll (New)	5.500
	Tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salada	

× Green Warrior 5.250 (New - Chef's Recommendation) Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauce (sweet, wasabi and salmon crunchy sauces) × Wasabi Roll 6.250 Salmon, crab and tuna rolled with tobiko and wasabi sauce **Russian Roll** 5.950 Shrimp, salmon skin and cream cheese Vinaigrette Roll 6.750 Salmon, crab and shrimp wrapped with salmon

× Bubble Crunchy Roll 6.250

Salmon, crab, shrimp and avocado with spicy lemon sauce, rolled in crunchy bubbles

× Tempura Creamy Roll 6.250

Deep-fried shrimp, crab, salmon, topped with shrimp and creamy spicy lemon sauce

spicy salmon and ebi salada

Tempura Special Roll 7.250 Fried shrimp topped with shrimp salad × Super Tuna Spicy Roll 7.250 Crab and avocado wrapped in tuna Crazy Shrimp Roll 7.750 Shrimp, crab, eel and cream cheese wrapped with shrimp Eel Special Roll 7.500 Fried shrimps wrapped with eel 7.950 Royal Roll Ebi salad, oboro and avocado wrapped with spicy salmon and tuna, topped with spicy mayo and sweet sauce 5.250 **×** Basic Instinct New - Chef's Recommendation) Shrimps, salmon with crunchy sauce and green chili

× Spiky Roll (New - Chef's Recommendation) 6.500

Crab, shrimp, avocado



Futomaki - Big & Thick

Thick rice rolls wrapped in nori seaweed (3 pieces)

Maradona Roll Avocado, shrimp and crab	4.950
× Country Roll	5.950
Tuna, salmon and crab	
Louay Roll	6.950
Shrimp, crab and eel topped with shrimp salad	

× Spicy Crab Rolls 4.950 (New - Chef's Recommendation)

Tempura and crab



Temaki

(1 piece)

× Canadian Tuna and salmon	4.950
Ebi Tempura Fried shrimp	4.750
Unagi Eel	5.500
007 Crab, salmon, ebiko	4.950
Vinaigrette Salmon, shrimp, crab	4.950
Eel Special Eel and fried shrimp	7.500
Ikura Salmon Roe	6.950

Combo Platters

Osaka Moriawase

15.950

(12 pieces: sushi and maki)

Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)

Vinaigrette Moriawase

19.950

(14 pieces: sushi, sashimi, and maki)

Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), avocado kyuri roll (3 pieces)



Medium Boats

Family Boat

22.750

(21 pieces: sushi and maki)

California roll, crunchy California roll, maternity roll, vegan mixed roll, crab sushi, shrimp sushi, and avocado sushi

Suitable during pregnancy

Makimono Boat

33.500

(24 pieces: maki)

AlQasr rainbow roll, special crispy roll, Hawaiian roll, vegan mixed roll, ebi tempura, Maradona roll, Osaka roll, spicy salmon roll

Vinaigrette Special Boats

Shogun Boat

49.500

75.000

(48 pieces)

Sashimi (4 pieces each): Tuna, salmon, crab, shrimp

Sushi (4 pieces each): Salmon, crab, shrimp, avocado

Makimono (4 pieces each): kawa special roll, ebi tempura special roll, oishi roll, cream cheese roll

Royal Boat

(39 pieces)

Sashimi (4 pieces each): Salmon, tuna, eel, yellowtail, butterfish

Sushi (2 pieces each): Ikura, salmon, scallop, flying fish roe, eel

Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll

