



LOUNGE MENU

SUNSET CANAPÉS

Wonton peking duck & hoisin sauce *G*

Smoked salmon buckwheat blinis *F*

Guacamole & pico de gallo panipuri *V*

Broad Bean Falafel & Tahini Sauce *V*

WOODFIRED OVEN PIZZA

Arugula & Basil Pesto with Mozzarella Margherita *G*

Smoked Beef Cecina with Caramelized Onion
& Olive Taggiasche *G*

Cheese Pecorino & Buratta Cacio e Pepe
with Zucchini *G*

V - Vegan *G* - Gluten *F* - Fish



THE NEST GASTRONOMIC DINNER

FIRST FLAVOURS (Sharing)

Cured beef carpaccio *D*

Confit tomato, date balsamic glaze, and shaved shanklish cheese.

Artichoke & baby marrow carpaccio *D N*

White balsamic lemon dressing, pine seeds, and parmesan shavings.

Mediterranean fattoush salad

Heirloom tomatoes, pickled radish, confit bell peppers, and chervil herbs in a lemon-mustard vinaigrette.

Local fish salad *F SS*

Lemon tahini tarator, green sea asparagus, and smoked eggplant caviar.

G - Gluten *N* - Nuts *D* - Dairy *F* - Fish *SS* - Sesame Seeds

THE MASTERPIECE (Plated, select 1)

"Black cod" banadurah harra *F*

Slow-simmered with capers, Taggiasca olives, oregano, and warm Mediterranean spices.

or

Braised beef short ribs *G*

Tender and slow-cooked, topped with harissa breadcrumbs infused with garam masala and dry mint, finished with a rich demi-glace jus.

SIDES (Sharing)

Honey-charred roasted cauliflower *N SS D*

Zaatar-infused and served over a creamy tahini-pomegranate purée.

Middle Eastern saffron rice

Fragrant saffron rice with dill, cardamom, cranberries, and blueberry petals.

DESSERT (Plated)

Pistachio dacquoise *D N G*

Delicate layers of nutty sponge with crispy kadaifi, pistachio praline, and a refreshing raspberry sorbet.

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THE NEST BREAKFAST MENU

BREADS & PASTRIES

Selection of country bread *Veg G D N E*

A variety of freshly baked breads including sourdough multigrain, and French baguette.

Assorted Viennoiserie *Veg G D N E*

Buttery classics: croissants, pain au chocolat, and Danish pastries.

PLATTERS

The finest gourmet cheese platter *Veg D*

Artisanal cheeses from around the world, served with seasonal fruits and crackers.

Assorted dry meat cold cut platter *G*

Premium cured meats such as salami and beef jerky, paired with artisanal bread.

Arabic breakfast platter *Veg G D*

A traditional mix of hummus, labneh, olives, and fresh vegetables.

Veg - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts

GF - Gluten-free *DF* - Dairy-free *F* - Fish *E* - Egg

SIGNATURE DISHES

Stuffed portobello mushroom *Veg N*

A hearty baked mushroom filled with tofu scramble, served on a crispy dosa.

Shakshuka *Veg D*

Poached eggs in spicy tomato harra sauce, finished with tatbelah and topped with shankleesh cheese.

Sesame-crusted avocado addict *Veg G N E*

Poached eggs nestled in sesame-crusted avocado, served on a bed of crispy potato strands.

Eggs any style *Veg E*

Your choice of scrambled, poached, or boiled eggs — served with toast

HEALTHY CHOICES

Homemade granola *G D N*

Toasted oats, nuts, and dried fruit — served with yogurt, milk, or almond milk.

Pancakes *Veg*

Fluffy pancakes topped with maple syrup and seasonal fruit.

Flat white omelette *Veg D E*

Light egg white omelette, protein-rich and fluffy.

Seasonal fruit salad *Veg*

A vibrant medley of fresh seasonal fruits.

Chia almond pudding *Veg DF N*

Creamy chia soaked in almond milk, topped with fruit and almonds.

Açaí super bowl *Veg GF*

Açaí smoothie bowl with granola, fresh fruit, and honey drizzle.

Smoked salmon bagel *G D F*

Toasted bagel with cream cheese, silky smoked salmon, capers, and red onion.

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