

Mövenpick Hotels & Resorts combines a unique blend of style, service and atmosphere with the qualities that make modern-day Switzerland so special to offer guests an experience in a class of its own. • Wherever you see this symbol, you can look forward to a speciality or service with that typically Swiss touch.

Seasons Restaurant Menu



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STARTERS

NICOISE SALAD Seared yellow Tuna, Fingerling Potatoes, Green Beans, Balsamic Vinaigrette	QR 70
SIMPLE GREEN SALAD Mixed greens, roasted tree fruit, local goat cheese, spiced pecans, sherry vinaigrette	QR 50
ARRAY OF HAND-SLICED SCOTTISH SALMON Scottish smoked Salmon Served with citrus salad, Rocket and Aged balsamic dressing	QR 70
ROASTED BEETS AND HARICOT VERT Candied Pecan, Mache Lettuce, Bay Blue Cheese, Balsamic Vinaigrette	QR 85
CAESAR SALAD	
Crisp Romaine, Shaved Parmesan, Ciabatta Croutons	
* With Prawn *With Chicken	QR 71 OR 60
THE CHARACT	Q1. 00
COBB SALAD	QR 65
Grilled Chicken, Beef ham, Egg, Avocado, Sweet corn	
PRAWN TEMPURA	QR 55
Crispy prawn tempura served with sweet chili and tempura sauce	
BUTTER LETTUCE	QR 50
goat cheese, apple, prosciutto, almond, white balsamic vinaigrette	
FIG & GREEN BEAN SALAD	OR 55
Prosciutto, blue cheese, rocket, honey lemon dressing	2.1.00
PANZANELLA SALAD	OD FE
Roasted beetroot, white anchovy, buffalo mozzarella, homemade dressing	QR 55
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TOMATO AND MOZARELLA "De caprese" Silky fresh mozzarella and succulent preserved tomato	QR 55
Served with Avocado and extra virgin olive oil	
LEBANESE MEZZEH PLATTER	OD 60
Hummus, tabouleh, sambosek, kebbe, Turkish style zucchini,	QR 60
And muhamara	



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SOUP

THE DAILY SOUP Chef's selection of the day using seasonal, local produce	QR 45
BAKED ONION SOUP Caramelized sweet onions, artisan bread, melted dairy cheese	QR 45
TOM YUM GOONG Thai intensely flavorful Seafood soup with hint of decadent lemon grass	QR 45
LENTIL SOUP Traditional lentil soup served with lemon wedges and crouton (V)	QR 45
PASTA	
TAGLIATELLE Norwegian salmon, candied pinenuts, aged goat cheese	QR 70
PASTA MARINARA AND RUCOLA Mixed seafood (Mussel, shrimp, squid) tomatoes, rocket lettuce, lemon gremolata, parmesan	QR 85
PAPPARDELLE PASTA Chorizo, pancetta, cherry tomato, olives, olive oil	QR 60
RIGATONI PRIMAVERA Creamy dry porcini and button mushroom, fresh pea puree, crispy artichoke Hint of decadent Alba white truffle oil (V)	QR 60
NOODLES	
KWAY TEOW Malaysian style fried rice noodles mixed with prawns Squid, bean sprouts and Chilies	QR 60
BAKMI GORENG Fried egg noodles with carrots, bean sprout, chicken And shrimps.	QR 60
JAPANESE BEEF UDON Japanese Noodle with Shitake Mushroom, Tofu and Spring Onions	QR 60
PAD THAI NOODLES	QR 60

Stir fried Thai Rice noodles with dried shrimps, bean curd and Sprouts



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SANDWICHES

GRILLED BEEF HAM AND CHEESE Beef ham, alpine cheese, honey mustard on ciabatta and Garden salad	QR 70
GRILLED CHICKEN SANDWICH Chipotle Aioli, Gruyere, Avocado, Tomato Jam	QR 65
OPEN-FACE TUNA SANDWICH Avocado, bacon, Tapenade, Tomato Jam, Gruyere	QR 70
MOEVENPICK CLUB SANDWICH Chicken, Bacon, Lettuce, Tomato and Egg	QR 70
ANGUS BEEF BURGER Lettuce, Onion, Tomato, Choice of Cheese	QR 85

*All Sandwiches are served with a choice of Fries, Green Salad or Onion Rings

ASIAN DISHES

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THAI CHICKEN CURRY Chicken breast cooked in coconut green curry sauce served with Steamed rice, prawn crackers	QR 80
CHICKEN BIRYANI Chicken biryani served with mango chutney, raita And poppadum	QR 80
VEGETABLE KORMA Indian style vegetable korma served with mango chutney raita, poppadum and steam rice (V)	QR 60
LAMB CURRY Australian lamb cooked in tangy curry sauce served with Steamed rice and poppadum	QR 90



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MAIN COURSES

VEAL ZURICH Sliced veal cooked with white wine and creamy mushroom Sauce served with rösti potatoes (AL)	QR 115
LEBANESE MIXED GRILL Mixed grill composed of shish tawook, Kebab Halabi, arayess, Jumbo shrimps and lamb cutlets Served with red harisa, grilled onion, tomato, and red chili On saj bread	QR 110
SEAFOOD PLATTER Seafood platter with lobster, squid, Tiger prawn, mussels, salmon And catch of the day, Served with crispy fennel, tomato salad and Crudaiola sauce	QR 145
FARM RAISED ATLANTIC SALMON* Braised Napa Cabbage, Salsify, Carrot-Tarragon Emulsion	QR 115
WILD STRIPED SHERRY Provençal' fingerling potatoes, kale sprouts, romesco sauce	QR 75
ROASTED CHICKEN BREAST* Celery Root-Mash, Shitake Mushrooms, Heirloom Carrots, Citrus Beurre Blanc	QR 85
GRILLED LAMB CHOPS* Caramelized Cauliflower, Turnips, Sweet Potato Fat Fries, Grilled Endives	QR 140
AUSTRALIAN FARMS ANGUS BEEF TENDERLOIN* Caramelized Cauliflower, Turnips, Sweet Potato Fat Fries, Truffle-Butter	QR 185
SPICED FLAT IRON AUSTRALIAN ANGUS STRIPLOIN STEAK* Caramelized Cauliflower, Turnips, Sweet Potato Fat Fries, Truffle-Butter	QR 175

^{*} Gluten Free

V - Vegetarian

AL- Alcohol



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DESSERTS

SWISS CHOCOLATE MOUSSE Dark & white chocolate mousse	QR 45
APPLES AND SPICE Milk Chocolate Cream, Warm Spice Cake, Poached Apples	QR 45
GIANDUJA CRUNCH Chocolate Cake, Praline Crunch, Gianduja Mousse, Nutella Ice Cream	QR 45
PUMPKIN CRÈME BRULEE Bourbon Meltaways	QR 45
NY CHEESECAKE Brandy Cherry Jus, Spiced Chantilly	QR 45
EXOTIC FRESH FRUIT PLATTER Exotic fresh fruits platter with light honey yoghurt	QR 40
CHEESE PLATTER Assorted veriety of cheese with appenzeler, brie, comte, goat, gruyère, saint nectaire, gorgonzola, cracker, Walnut, dry apricot, grapes, and strawberry	QR 75

MOEVENPICK ICE CREAM (Please find MOVENPICK ICE CREAM Menu Separately)