



# VANILLE

MAISON FONDÉE  
EN 2010



## MENU

### FROM THE LAND

*We are always very keen to search for the best quality meats and poultry available in the market. We have beef ranging from Black Angus to grain - or milk - fed premium quality Australian and Canadian beef tenderloins, ribeyes, and other cuts. Please ask your service team member about the best cuts of meat available today and check its quality.*

### FROM THE SEA

*The best of living surrounded by the Arabian Sea, with its wide variety of fish and other seafood. Every day we visit local fish markets for the catch of the day, on which we base the crafting of our menu. Our fish fillets use kingfish or other amazing fish we find for our daily specials, such as red emperor, Arabian ocean cod, rainbow runner, and many more. Please ask your service team member about the seafood options available today.*





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## SOUP

### **MINISTRONE** (CAL 199) **33**

*our own interpretation of minestrone soup*



### **POTATOES & LEEK** (CAL 209) **32**

*Creamy potatoes & leeks soup with chicken bits*



### **MUSHROOM SOUP** (CAL 199) **35**

*Creamy Mushroom soup with truffle oil*



### **LAMB PACHA** (CAL 260) **50**

*Stew style lamb neck soup with saj bread*



## SALAD

### **CHEF SALAD** (Cal 446) **59**

*grilled beef strips, coriander, carrot, pomegranate, cucumber romaine & iceberg, islander chef dressing, peacan*



### **GRILLED VEGETABLE SALAD** (Cal 290) **33**

*Grilled Eggplant zucchini, lettuce, cherry tomato with Hummus dressing*



### **CAPTAIN SALAD** (Cal 316) **48**

*Thin slice of tomatoes and buffalo mozzarella Mix Julienne greens, basil, Reduction made of fine Modena Balsamic Vinegar*



### **CILANTRO SALAD** (Cal 351) **48**

*Coriander, lettuce, chicken, mango*



### **CILANTRO SALAD** (CAL 351) **48**

*Coriander, lettuce, chicken, mango, Sesame Our special dressing*



### **ROASTED CAULIFLOWER** (CAL 299) **52**

*Lettuce, Cherry tomatoes, grilled onion, parsley, Pomegranate, Sweet potatoes chips Olive oil and oregano dressing*





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## HOT APPETIZER

### **ARANCINO DI RISO** (cal 1011) **49**

*Deep-fried rice ball filled with cheese - tomato pesto salsa*



### **FRIED CALAMARI** (cal 230) **48**

*seven spice marinated Fried squid with chives aioli sauce*

### **SPANAKOPITA ROLL** (cal 1057) **49**

*Spring roll pastry wrapped with feta cheese, roasted chickpeas and spinach Sweet chili sauce and chef special dip*



### **CHEESY PATATAS** (cal 318.1) **49**

*fried potatoes with liquid spiced cheese sauce*

### **BANG-BANG SHRIMP POPS** (cal 640) **59**

*Deep fried crispy shrimp, bang-bang sauce*





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## PIZZA

### ARABIATA- CHICK (Cal per slice 180) **75**

*Tomato sauce, topped with Pesto chicken basil, mozzarella, roasted chickpea, walnut*



### VANILLE IN VENICE (Cal per slice 225) **86**

*Mix seafood, Béchamel sauce, buffalo mozzarella, Grilled Mushroom parmigiano rigano, mild cheddar cheese*



### ALLESSANDRA (Cal per slice 210) **71**

*Tomato concasse spread, mozzarella cheese, capsicum, cherry tomato caramelised onion, egg plant, zucchini, Pistachios*



### PIZZA MARGARETA (Cal per slice 210) **66**

*Tomato concasse spread, mozzarella cheese, tomatoes Fresh basil*

### MEAT PIZZA (Cal per slice 225) **86**

*Tomato concasse spread, Thin slice of AAA- Grade tenderloin beef, buffalo mozzarella, Grilled Mushroom parmigiano rigano,*





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## BURGS/ SANDS

### CHICKEN BURGER (cal 550) 69

*Juicy crispy fried chicken fillet on saffron bun*



### GRILLED HALOUMI SANDS (cal 750) 51

*Hallumi marinated in zaarta, chargrilled served on panini bread and French fries*



### SPECIAL BEEF BURGER (cal 900) 95

*Twin burgers with Beef Pattie, Paprika hummus spread, Fried shallot, Cheese, gherkin, tomato, burger bun*



### BEEF STEAK SANDWICH (cal 900) 80

*with balsamic onions and Mushroom, cheddar cheese on Spelt and grain bread*



### VEGAN BURGER (cal 710) 79

*Burger patties made out of plant base ingredients, Hummus, chickpea, lentils, Zucchini Tomato, lettuce, multigrain bun*



### DUCK SHAWARMA (CAL 850) 79

*loosen duck Shawarma with saj bread and veggies  
with Homemade Pomegranate Molasses*



### MUSAKHAN CHICKEN (CAL 850) 79

*Roasted Chicken, white onion, Sumac, thyme, Polish bread*





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## FROM THE SEA

### **FISH & CHIPS** (cal 1063) **171**

*British style fish fried in beer batter, potatoes fries, peas guacamole Homemade tartar and Sweet & savoury sauce*



### **SEAFOOD ORYZA** (cal 1199) **91**

*Valenciana Style Paella, tomato and lemon scented risotto cooked in bouillabaisse stock with mix seafood, green peas*



### **MIX GRILLED SEAFOOD PLATTER**

(cal 1009) **89**

*Served on Hot lavastone: Lobster, tiger prawn, scallop, banana leaf wrapped Hammour fish, veggies and fries or rice*



### **CATCH OF THE DAY** (cal 1151) **159**

*Fish Available from the local fish markets for the catch of the day Oven bake, Fry or grill fish serve with choice of side dish from our menu*





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## FROM THE LAND

**VANILLE BEEF FILET MIGNON** (cal 1063) **171**  
*Caramelised black pepper rubbed on premium quality beef tenderloin fillet, Cooked to your liking with lyonnaise potatoes, rosemary demi-glace*



**ESPETADA CHICKEN** (cal 1199) **91**  
*Portuguese chicken skewer with, Sumac Salad, saffron rice – piri piri sauce*



**CHICKEN STEAK** (cal 1009) **89**  
*Special spice marinated chicken steak with choice side dish from our menu*



**LAMB-TASCHIOS** (cal 1151) **159**  
*Pistachios & rosemary-crust rack of lamb chops, truffle mash potatoes, Sautéed vegetable with thyme Jus*



**RIBEYE STEAK** (cal 1149) **299**  
*Premium Australian grain- Fed Black Angus, Ribeye steak with jacket potatoe and sautéed veggies*



**MEAT-LOVER** (cal 1351) **449**  
*Served on hot lavastone Ribeye steak, Lamb Rack, Beef tenderloin, Jacket potatoe, sautéed veggies*



**ARABIC – MIX GRILL** (CAL 1451) **399**  
*Served on hot lavastone, shish tawook, beef kofta kebab, chicken kofta kebab, grilled chicken cubes, black lime beef cubes, lamb chops, served, French fries with pocket pitta bread*





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## SAUCES

- DEMI-GLACE** (Cal 89) **13**      **ROSEMARY JUS** (Cal 149) **13**  
**THYME & MINT JUS** (Cal 81) **13**      **PERI PERI SAUCE** (Cal 149) **13**  
**CREAMY MUSHROOM SAUCE** (Cal 140) **13**

## SIDE DISHES

- MASH POTATOES** (Cal 250) **17**      **LYONNAISE POTATOES** (Cal 260) **17**  
**SAFFRON RICE** (Cal 160) **17**      **FRENCH FRIES** (Cal 312) **17**  
**GRILLED VEGGIES** (Cal 180) **17**      **JACKET POTATOES** (Cal 409) **17**  
**STEAM RICE** (130) **17**





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### **GRILLED HALOUMI SANDS** (cal 750) **51**

*Hallumi marinated in zaarta, chargrilled served on panini bread and French fries*

### **SPECIAL BEEF BURGER** (cal 900) **95**

*Twin burgers with Beef Pattie, Paprika hummus spread, Fried shallot, Cheese, gherkin, tomato, burger bun*

### **BEEF STEAK SANDWICH** (cal 900) **80**

*with balsamic onions and Mushroom, cheddar cheese on Spelt and grain bread*

### **VEGAN BURGER** (cal 710) **79**

*Burger patties made out of plant base ingredients, Hummus, chickpea, lentils, Zucchini Tomato, lettuce, multigrain bun*





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## COLD DRINKS

### **SANGRIA ENERGIZER** (cal 250) **26**

*full bodied red grape juice, grenadine, fresh fruits*

### **VIRGIN MT.** (Cal 195) **23**

*Similar to the virgin mary drink: tomato juice, tabasco, lea & perrins, salted rim*

### **LOME LOME** (Cal 110) **19**

*This is refreshing drink: soda water, fresh mint lemon juice & ginger*

### **HARVELL FAIR** (Cal 140) **21**

*soda water, basil, celery, mint, lemon & honey*

## FRESHLY SQUEEZED JUICES

### **ORANGE JUICE** (Cal 112) **26**

### **WATERMELON JUICE** (Cal 86) **25**

### **APPLE AND ORANGE JUICE** (Cal 120) **26**

### **CARROT AND ORANGE JUICE** (Cal 110) **26**

### **MIXED FRUITS** ( Cal 130 ) **28**

### **PINEAPPLE JUICE** (Cal 130) **26**

## COLD BEVERAGES

### **ICED COFFEE** (Cal 110) **22**

### **ICED LATTE** (Cal 120) **24**

### **ICED CAPPUCINO** (Cal 130) **27**

### **SPECIALITY** (Cal 2) **23**

### **PASSION FRUIT ICE TEA** **26**

## MINERAL WATER

**ACQUA PANNA** (Small / Large) **12 / 22**

**S. PELLEGRINO** (Small / Large) **13 / 24**

## SOFT DRINKS

**PEPSI** / 14

**DIET PEPSI** / 14

**7 UP DIET** / 14

**7 UP** / 14

**MIRINDA** / 14





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## HOT DRINKS

### COFFEE SELECTIONS

**CAPPUCCINO** (Cal 125) **24**

**ESPRESSO** (Cal 10/20) **16**

**CAFÉ LATTE** (cal 130) **24**

**FLAT WHITE** (Cal 134) **21**

**HOT MOCHA** (Cal 159) **26**

**AMERICANO** (Cal 10) **18**

**CORTADO** (cal 130) **24**

**CARDI LATTE** (cal 140) **26**

**TURKISH COFFEE** (Cal 20/40) **19**

### TEA SELECTIONS

**HERBAL TEA** (Cal 3) **21**

**PEPPERMINT TEA** (Cal 5) **21**

**CHAMOMILE TEA** (Cal 3) **21**

**GREEN TEA** (Cal 5) **21**

**REGULAR TEA** (cal 5) **21**





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## SWEET ENDINGS

### TRIO OF THE DESSERT (Cal 687) 44

*Vanilla crème brûlée, Chocolate marquis, Fruit tartlet*

### CHOCOLATE LAVA CAKE (Cal 848) 49

*Molten hot chocolate cake, Wild berry compote  
Salted caramel sauce, Vanilla bean ice cream brandy snap cup*

### PANA COTTA (Cal 648) 49

*Passion fruit panna cotta, sesame brittle*

### MANGO & BAKLAVA DELIGHT (740) 45

*Kunafar, Almond, Pistachios, pecan and mango mousse, mango*

### STICKY DATE PUDDING (810) 45

*Date pudding with salted caramel sauce Vanilla bean ice cream  
Crispy nut snap*

PLEASE NOTE: BELOW SYMBOLS ARE INDICATE THE MOST COMMON FOOD ALLERGIES,  
IF YOU HAVE ANY OTHER FOOD ALLERGIES PLEASE NOTIFY THE SERVICE STAFF PRIOR TAKING THE ORDER.

Peanut 

Dairy 

Wheat 

Eggs 

Fish 

Crustacean 

Molluscs 

Tree Nut 

Sesame 

Soya 

ALL PRICES ARE SUBJECT TO 15% VAT.

