



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, 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



SHRIMP POPS (cal 640) **59**

Deep fried crispy shrimp, bang-bang sauce





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HOMEMADE 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 PIE PIZZA (Cal per slice 225) 86

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



PEPPERONI PIZZA (Cal per slice 225) 86

Tomato sauce with thin sliced beef pepperoni and cheese





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BURGS/ SANDS

CHICKEN BURGER (cal 550) 69

Juicy crispy fried chicken fillet on saffron bun



VANILLE SPECIAL BURGER (cal 900) 95

Twin burgers with beef pattie, paprika hummus spread
Fried shallot, Cheese, gherkin, tomato, burger bun



GRILLED HALOUMI SANDS (cal 750) 51

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



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 1124) **98**

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



MIX GRILLED SEAFOOD PLATTER (CAL 1308) **349**

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



CATCH OF THE DAY (CAL 1109) **120**

*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*



GRILLED TIGER PRAWN (CAL 1219) **139**

*Corsican tomatoes rice with pan grilled tiger prawn
lemon butter sauce*



LOBSTER THERMIDOR (CAL 1519) **299**

*Grilled lobster THERMIDOR, saffron, Sumac salad, French fries
Cream lemony dill sauce*



PAN- GRILLED NORWEGIAN SALMON CAL 1519) **120**

*Pan- Grilled salmon, sautéed veggies and mango salsa
With Mushroom risotto*



CORSICAN FISH PAILLOTE (CAL 1219) **120**

*fish wrapped in Parchment paper, Steam veggies
Creamy Parmesan Sauce*





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PASTA & RISOTTO

SEAFOOD ORYZA (cal 1128) **121**

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



MUSHROOM RISOTTO (cal 1207) **69**

Risotto with Button mushroom, Porcini, parmigiano rigano Sun dried tomatoes



PASTA DI POLLO (cal 1207) **69**

Cajun chicken pasta with pen-fried chicken breast with creamy Panne pasta



PASTA DI GIANNA (cal 1401) **70**

pasta with pink sauce, tomatoes, basil, mix herbs, green veg chicken or prawn



FOUR CHEESE & SPINACH RAVIOLI (cal 1401) **70**

Ricotta, Irish cheddar, fio de latte, parmigiano rigano with truffle oil Spinache, Marinara sauce



SPAGHETTI & MEATBALLS (cal 1207) **69**

Meal ball filled with cheese and Tomatoes peri peri sauce with spaghetti





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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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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





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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 CAPPUCCINO (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  Chicken 

Crustacean  Molluscs  Tree Nut  Sesame  Soya 

ALL PRICES ARE SUBJECT TO 15% VAT.

