

WEEKEND **SET 1** BRUNCH

ONE SALAD BAR BOWL
+ ONE CHOICE OF BRUNCH
+ SOFT DRINK or JUICE
+ REGULAR COFFEE or TEA
+ FRESH FRUIT SALAD

168

BRUNCH

- BAGEL** smoked salmon with cream cheese
- EGGS BENEDICT** ham or salmon
- STEAK & EGG** homemade patty of australian prime beef with a fried egg on top; served with fries
- PLAIN OMELETTE**
- SWISS SCRAMBLED EGGS** ham, gruyère cheese & mushrooms
- SUJUK** Lebanese spicy sausages cooked with sautéed colored peppers; served with pita bread
- CHICH TAOUK** grilled skewers of chicken breast chunks served with dips of hommos, tabboulé salad, garlic mayo & fries
- PENNE ALL' ARRABIATA** **V** fresh tomato sauce with sautéed cherry tomatoes, goat cheese, anchovies, olives, capers & chili peppers
- SPAGHETTI BOLOGNESE** fresh tomato sauce with ground beef meat
- GNOCCHI AL PESTO** **V** pesto cream sauce of fresh basil, pine nuts & aged parmesan cheese
- RISOTTO PRIMA VERA** **V** arborio rice in a creamy sauce with asparagus, red & green bell peppers, carrots & broccoli
- VEGGIE BURGER** deep fried crushed fava beans & chickpeas wafers served with Lebanese pickles & tabboulé salad
- FILET OF SOLE MEUNIÈRE** filet of sole slightly breaded & pan fried with butter lemon sauce; served with steamed potatoes

DRINKS

ESPRESSO LAVAZZA
single **32** double **40**

REGULAR COFFEE 35

ESPRESSO MACHIATO single & foam milk **32**

CAPPUCCINO 38 **CAFÉ LATTE 38**

CAFÉ VIENNOIS regular & chantilly cream **40**

CAFÉ JAMAICAN rum & chantilly cream **63**

CAFÉ MEXICAN tequila & chantilly cream **63**

IRISH COFFEE whisky & chantilly cream **63**

CARACAS COFFEE vanilla ice cream & chantilly cream **50**

HOT CHOCOLATE "L'AFRICAIN" **50**

CHOCOLAT VIENNOIS & chantilly cream **55**

CHOCOLAT CARACAS vanilla ice cream &

chantilly **59** **TEA / ICED TEA** ask for

selection **32**

SMOOTHIES

strawberry or mango **68**

MILK SHAKES chocolat,

vanilla or strawberry **68**

ORANGE SQUASH 52

LEMON SQUASH 52

FRESH JUICES orange

or lemonade **38**

JUICES 30

FRUIT PUNCH 52

BLOODY MARY 68

VIRGIN MARY 52

WEEKEND SET 2 BRUNCH

+
DESSERT

GOURMET BRUNCH 280

ALL YOU CAN EAT

TASTING PORTIONS

WITH FLOWING HOUSE WINE 380

WITH FLOWING MIMOSA 520

SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

11:00AM - 4:30PM

TO BEGIN

4 JAM DELICACIES (100% NATURAL) V

dates with almonds, orange peel, rose petal & whole figs

HOMMOS V fine creamy purée of chickpeas & sesame paste with olive oil; served with pita bread

BABA GHANNOUJ V purée of grilled eggplants & sesame paste with olive oil; served with pita bread

TABBOULÉ SALAD V lebanese salad of chopped parsley, mint, onions, tomatoes, cracked wheat & lime dressing

MAKANEK sauteed Lebanese sausages basted with lemon; served with pita bread

SUJUK Lebanese spicy sausages cooked with sautéed colored peppers; served with pita bread

FALAFEL V deep fried crushed fava beans & chickpeas wafers served with tarator sauce & Lebanese pickles

HALLOUMI V grilled Lebanese goat cheese

CEVICHE DE LUBINA delicata chunks of the freshest sea bass marinated to "cook" in lime juice & mixed with authentic pico de gallo

GOAT CHEESE ON TOAST V on a bed of mix salad, cherry tomatoes & basted with balsamic dressing; honey on the side

CARPACCIO DI MANZO slices of raw australian beef tenderloin with rocket leaves, aged parmesan flakes & balsamic dressing

MAINS

STEAK TARTAR australian prime beef tenderloin prepared "au couteau"; served with traditional garnishes

PENNE AU FOIE GRAS cream sauce of duck foie gras

RISOTTO AI TARTUFI V arborio rice in a creamy black truffle sauce, gorgonzola & broccoli

RISOTTO MUSHROOMS V arborio rice in a creamy sauce of mushrooms

CHICH TAOUK grilled skewer of chicken breast chunks served with tabboulé salad & garlic mayo

SALMON Y MELAZAS pan roasted scottish salmon basted with aromatic balsamic & pomegranate molasses; with sauteed fresh spinach

DUO BURGER minced australian prime beef served with, caramelized onions, house dressing, sweet n' sour coleslaw, fries & cheese

SALMON CLUB smoked salmon, cream cheese, capers & onions

ENGLISH BREAKFAST PLATTER - FRIED, SCRAMBLED OR POACHED eggs served with sausage & bacon, toast, grilled tomatoes & baked beans

SCRAMBLED EGGS

DUO asparagus & gruyère cheese

STRAVAGANZA asparagus, goat cheese & sun dried tomatoes

ALASKAN smoked salmon, sour cream & dill

restaurant
café
duo

V = VEGETERIAN DISHES

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE