



SHABBAT DINNER

*Images for illustration only

M
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SALADS

Israeli salad | Hummus | Tahini
Moroccan carrot | Red beetroot
Coleslaw | Mushroom salad
Antipasti | Salad bar
and more from our chef’s choice

SOUPS

Chicken soup | Vegetarian soup
Served with croutons and noodles

STARTER

Salmon with Moroccan sauce
Traditional gefilte fish

MAIN COURSES

Roasted chicken breast with vegetables
Chicken thighs | Braised beef shoulder
Moussaka | Couscous | Steamed vegetables

SIDE DISHES

Parisian potatoes | Jasmine rice | Couscous |
Roasted mix vegetables | Green vegetables

DESSERTS

Wide selection of homemade desserts
Sliced fresh fruit

DRINKS

Turkish coffee | Nescafe | Elite coffee
English Breakfast | Green tea | Earl grey
Mint tea | Fruit tea

*Soft drinks and wine available at extra charge

Please note that the menus may vary slightly. While the overall selection remains similar, dishes may be prepared or presented differently depending on availability and the chef’s selection.





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SHABBAT LUNCH

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SALADS

Israeli salad | Hummus | Tahini
Moroccan carrot | Red beetroot
Coleslaw | Mushroom Salad
Antipasti Salad bar
and more from our chef's choice

MAIN COURSES

Chamin/Beef cholent | Meatballs
Boiled eggs | Chicken legs with baby carrots
Chicken breast with spinach and sweet corn

STARTER

Sea bass with lemon
Traditional gefilte fish

SIDE DISHES

Roasted baby carrot
Steamed jasmine rice
Golden roasted potatoes

DESSERTS

Wide selection of homemade desserts
Sliced fresh fruit

DRINKS

Turkish coffee | Nescafe | Elite coffee
English Breakfast | Green tea | Earl grey
Mint tea | Fruit tea

*Soft drinks and wine available at extra charge

