

DINING MENU



ParkTower
SUITES

BREAKFAST

Buffet breakfast is served everyday from 06.30 AM till 10.30 AM.

	Yogurt Parfait (140 kcal) Fat free yogurt with layers of red fruits mix and granola.	40,000
	Croissant Basket Selection of freshly baked croissants (plain, cheese and chocolate).	25,000
	English Cake Platter	25,000
 	Avocado Toasts (265 kcal) Brown pain de mie topped with avocado spread and goat cheese.	73,000
	Buffet Breakfast	
	Lebanese Breakfast Eggs (boiled or fried or scrambled), selection of cheese (akkawi, halloumi, kashkaval), mini manakeesh, olives, tomatoes, cucumbers, and Arabic bread with your choice of Turkish coffee or black tea.	204,000
	Continental Breakfast Eggs (boiled or fried or scrambled), wide selection of croissants, jam (strawberry and peach), honey, butter, English cake, French bread, toast and fruit yogurt with your choice of fresh orange juice or Turkish coffee or black tea.	234,000



Low Calories



Spicy



Signature Item



Minimized portion available
at 40% Discount

SOUPS

Vegetable Soup

Chunky vegetables and an aromatic broth.

61,000

Potato Soup

A very creamy potato soup with no cream, butter or oil.

61,000



Pumpkin Soup (120 kcal)

Pumpkin, cauliflower, sweet potatoes and carrots with salt and pepper.

61,000



Artichoke Soup (145 Kcal)

Artichoke hearts, potatoes, carrots, celery, leek, onions and garlic with salt, white pepper and quinoa milk.

61,000



Lentil Soup (195 Kcal)

The oriental tradition with toasted bread.











61,000

SALADS

Available dressings for choice:

Lemon oil - Mustard vinaigrette - Balsamic - Cocktail sauce

Savor more salads in the Lebanese, Italian and Low calories corners.

	Crunchy Greens A fresh selection of celery sticks, apples, cherry tomatoes, cauliflower and carrots with a cocktail sauce.	52,000
	Oriental Salad Romaine lettuce, fresh mint, thyme, parsley, with layers of cucumbers, radish, red tomatoes, green peppers, sumac and a slice of toasted baguette in a lemon oil dressing.	62,000
	Rocca Salad Rocca, fresh mushrooms, walnuts and shaved parmesan in a balsamic dressing.	93,000
	Garden Salad Avocado, black olives, endives, cherry tomatoes and Lollo Rosso lettuce served with lemon mustard sauce.	89,000
	Pasta Salad Whole-wheat pasta with cherry tomatoes, cucumbers, olives, fresh thyme, artichoke hearts and baby corn sprayed with oregano & balsamic dressing.	72,000
	Italian Salad Layers of grilled eggplant, grilled halloumi, fresh tomatoes, with a bunch of mixed greens and basil leaves, fresh mushroom, pine nuts and balsamic dressing.	120,000
	Nicoise Salad A bed of iceberg lettuce with boiled eggs, tuna, grilled potatoes, green beans, black olives, cherry tomatoes and capres in a mustard vinaigrette dressing.	125,000
	Caesar Salad Romaine lettuce, tender chicken strips, croutons, freshly shaved parmesan and a special Caesar dressing.	125,000
	Crab Salad Crab sticks, iceberg lettuce, red kidney beans, corn, carrots, cherry tomatoes and avocado served with baby shrimps & cocktail sauce.	106,000
	Smoked Salmon Salad Mixed greens salad with smoked salmon, capres, lemon segments accompanied by a perfectly grilled toast spread with pesto sauce, untoasted cashews and mustard vinaigrette dressing.	146,000

SANDWICHES

Savor more sandwiches Low calories corners.

	Labneh	76,000
	Labneh in Olive Ciabatta bread with mint leaves, sliced tomatoes, diced cucumbers, olive oil drizzle, a side of green salad and olives.	
	Frankfurter	89,000
	Beef sausage, cheddar cheese, mustard, ketchup, corn, chips, baby pickles, coleslaw and a side of chips. *Add fried egg upon request	24,000
	Tuna Blend	88,000
	Our special tuna mix in multicereal bread with iceberg lettuce, mustard vinaigrette and a side of cherry tomatoes, olives and baby corn.	
	Grilled Halloumi	102,000
	Grilled halloumi in a pesto filled Olive Ciabatta bread, basil leaves, salad greens, cherry tomatoes & thyme with side of chips, pickles, olives and cherry tomatoes.	
	Taouk sandwich	77,000
	Marinated grilled chicken breast served with avocado, coleslaw and French fries.	
	Chicken Melt	146,000
	Marinated grilled chicken breast, iceberg lettuce, avocado, shaved parmesan with special mustard sauce in white baguette, side of fries, cherry tomatoes and baby pickles.	
	Club Sandwich	134,000
	Toasted bread slices, chicken, cheese, boiled egg, lettuce, mayo, mustard, tomato, pickles and a side of French fries.	
	Fajita Wraps	166,000
	Chicken breast, Fajita spices, hot sauce, onions, green pepper, mushrooms, avocado, mozzarella cheese and corn served in tortilla bread with potato wedges.	
	Mexican Chicken	166,000
	Grilled chicken breast, Mexican spices, red & green peppers, corn, cheddar cheese with a side of green salad and French fries.	
	Steak Sandwich	219,000
	Grilled shredded beef tenders, with grilled onions, grilled mixed peppers and mushrooms, melted mozzarella cheese in a white baguette, a side of green salad and fries.	

PLATTERS

Savor more platters in the Lebanese & Italian corners.



French Fries Basket

31,000

Spanish Omelet

75,000

With diced vegetables.

Hamburger Meal

106,000

Grilled beef patty in a soft bun with coleslaw, pickles and fries.

***Add cheese upon request**

28,000

Chicken Burger Meal

97,000

Grilled tender chicken patty in a soft bun with coleslaw, pickles and fries.

***Add cheese upon request**

28,000



Chicken Escalope

144,000

Homemade chicken escalope with a crusty breading, topped with fresh cherry tomatoes and crisp rocca salad in lemon oil dressing, with a side of broccoli & fresh mushrooms sautéed in butter, French fries and tartar sauce.



Chicken Tender

176,000

Two pieces of grilled chicken breast, golden and tender, layered with roasted Mozzarella, crisp rocca salad in lemon oil dressing with a side of baby potatoes, fried fresh mushrooms, cherry tomatoes and our special creamy pesto sauce.

Sole Meunière

152,000

Sauteed sole filet, with mashed potatoes a l'ancienne, ratatouille of vegetables and a lemon butter sauce.

Samak with Tabboule

140,000

Fried filet de sole, homemade French fries, fried zucchini, served with Tabboule, Tarator dressing & Lebanese bread.



Pave de Saumon

201,000


Salmon filet, sautéed vegetables, onions & fresh ginger served with steamed rice.

LOW CALORIES

SOUPS:

Pumpkin Soup (120 kcal) Pumpkin, cauliflower, sweet potatoes and carrots with salt and pepper.	61,000
Artichoke Soup (145 Kcal) Artichoke hearts, potatoes, carrots, celery, leek, onions and garlic with salt, white pepper and quinoa milk.	61,000
Lentil Soup (195 Kcal) The oriental tradition with toasted bread.	61,000

SALADS:

Quinoa Salad (495 Kcal) Quinoa, cucumbers, cherry tomatoes, red beans and beet leaves served with dried cranberries, chopped parsley, fresh cashews and fresh baby mozzarella balls with a special fruity dressing.	150,000
Citrus and Beetroots Salad (324 Kcal) Fresh spinach leaves, boiled beet roots, orange and grape fruit slices served with pines, roasted pumpkin and goat cheese and a light balsamic dressing.	134,000
 Kale & Avocado Salad (384 Kcal) Kale, avocado, pomegranate, smoked tuna served with capres and almonds with lemon apple vinaigrette.	120,000

LOW CALORIES

SANDWICHES:

Fresh Mozzarella (400 Kcal)	102,000
Grilled zucchini and eggplant slices, cherry tomatoes and fresh mozzarella cheese served in Ciabata bread with mayonnaise and balsamic vinegar.	
Smoked Turkey (310 Kcal)	108,000
Smoked turkey served in multi-cereal bread with Dijon mustard spread and light cheese.	
Smoked Salmon (270 Kcal)	112,000
Smoked salmon and avocado served in brown pain de mie with white pepper and olive oil.	

FRESH JUICES:

Fresh Orange Juice (165 kcal)	23,000
Beta Carotene Booster (190 kcal)	23,000
Carrot, pumpkin, orange, fresh mango and fresh ginger.	
All Green Juice (135 kcal)	23,000
Fresh spinach, basil, avocado, kiwi and orange juice.	
Vitamin C Load (220 kcal)	23,000
Grapefruit, orange, tangerine, lime juice and pomegranate.	

LEBANESE CORNER

Hummus Minced chickpeas mixed with tahini, olive oil lemon juice with a pinch of salt and paprika.	42,000
Labneh Mutabbaleh Labneh mixed with olive oil, dried mint and a pinch of garlic and served with olive oil and salt.	76,000
Fried Potatoes with Coriander Fried potatoes served with sautéed coriander, garlic and olive oil.	42,000
Hindbeh Boiled and strained dandelion, fried onions served with lemon juice, olive oil and sumac.	52,000
Shanklish Shanklish served with green pepper, tomatoes, onions and olive oil.	71,000
Mutabbal Eggplant Minced roasted eggplant mixed with tahini, olive oil lemon juice with a pinch of salt and paprika.	46,000
Hummus with Sauteed Meat	80,000
Fried Vegetables A mix of fried vegetables including potatoes, zucchinis, eggplants, and cauliflowers.	44,000
Fattoush Romaine lettuce, fresh mint, thyme, parsley, with layers of cucumbers, radish, red tomatoes, green peppers, sumac with fried Lebanese bread in a lemon oil dressing.	72,000



LEBANESE CORNER

	Taouk sandwich Marinated grilled chicken breast served with avocado, coleslaw and French fries.	77,000
	Taouk Platter Marinated grilled chicken breast, grilled peppers, tomatoes & onions, Hummus, french fries served in Arabic bread with chili pepper paste.	138,000
	Samak with Tabbouleh platter Fried filet de sole, homemade French fries, fried zucchini served with Tabbouleh, tarator dressing & Lebanese bread.	140,000

ITALIAN CORNER

	Pasta Salad Whole wheat pasta with cherry tomatoes, cucumbers, olives, fresh thyme, artichoke hearts and baby corn with oregano and balsamic dressing.	72,000
	Penne Pomodoro Homemade tomato sauce on penne al dente with parmesan cheese and chopped basil.	93,000
	Tagliatelle Al Pesto Al dente tagliatelle in creamy pesto sauce topped with roasted pine nuts, parmesan cheese and chopped basil.	109,000
	Tagliatelle Quatro Fromaggi Tagliatelle pasta with parmesan, cheddar, Roquefort, mozzarella cheese and chopped parsley.	122,000
	Italian Salad Layers of grilled eggplants, grilled Halloumi, fresh tomatoes, with a bunch of mixed greens and basil leaves, fresh mushrooms, pine nuts and balsamic dressing.	120,000
	Vegetarian Pizza Tomato sauce, olives, green pepper, tomatoes, golden Mozzarella cheese and oregano.	123,000
	Regular Pizza Tomato sauce, pork ham, olives, fresh mushrooms and golden Mozzarella cheese.	123,000

DESSERTS

Cheesecake

Our own version of layered cheesecake (select strawberry jam or honey).

93,000

Chocolate Fondant

With a warm chocolate center and vanilla ice cream.

62,000

Ice Cream

Three flavors of your choice.

74,000

Fresh Fruit Salad

Small 62,000

Medium 78,000

DRINKS

HOT DRINKS:

Turkish Coffee	19,000
White Coffee	19,000
Tea	19,000
Herbal Tea	21,000
Espresso	22,000
Milk and Tea	26,000
Milk	26,000
Nescafe	26,000
Hot Chocolate	26,000
Cappuccino	28,000

COLD DRINKS:

Mineral water (1/2 liter)	8,000
Mineral water (1½ liter)	10,000
Soft Drink	14,000
Fresh Orange Juice	23,000
Perrier	20,000
Evian (1/2 liter)	25,000
Evian (1 liter)	32,000

ENERGY DRINKS:

Red Bull	35,000
Red Bull Light	35,000

ALCOHOLIC DRINKS

WHISKY:	1btl	1/2 btl	1/4btl	1 glass
Red label	322,000	198,000	132,000	42,000
White label	322,000	198,000	132,000	42,000
Black label	432,000	253,000	170,000	63,000

BEER:	
Local Beer	27,000
Imported Beer	29,000
Mexican Beer (Corona)	29,000

VODKA:			
Stolichnaya	322,000		42,000
Absolut	403,000	248,000	53,000

WINE:			
Red	220,000	154,000	66,000
Rosé	220,000	154,000	66,000
White	220,000	154,000	66,000

CHAMPAGNE:		
Vin Mousseux	165,000	
Moet Et Chandon	1,018,000	667,000

AS COMFORTABLE **AS YOUR HOME**
AS PRACTICAL **AS A HOTEL** www.parktowersuites.com

THE 1ST FLOOR RESTAURANT AND BAR are opened daily from 06:30 till 22:00. For orders and assistance, dial "7101" or "0".

All our products are purchased on daily basis allowing us to serve you the freshest ingredients all the time.

Preparation time: 10 minutes for cold platters and 20 minutes for hot platters.