

Salads and Starters

49

Hub Salad

Chopped Romaine Hearts, Feta, Grapes, Tomato, Cucumber, Olive and Lemon Oregano Vinaigrette
Choice of Chicken or Prawns Skewer

59

Mina Salad

Poached Shrimps, Avocado and Tomato.

59

Caesar Salad

With Red Onion, Fried Capers and Shaved Parmigianino.

79

Assorted Arabic Mezza

Hummus, Moutabel, Taboulah, Fattoush, Pickles and Stuffed Vine Leaves served with Crispy Pitta, ibbeh and Samosa.

A Symphony of Soups

39

Cream of Mushroom Soup

A delightful Mushroom Soup thickened with Cream, served with Croutons and Garlic Bread.

29

Lentil Soup

Yellow Lentil with cumin and lemon cooked to perfection.

29

Six Vegetables Soup

Sandwiches and Burgers

(served with Green Salad or Fries)

63

The Hub Club Sandwich

Sliced Chicken Breast, Egg, Lettuce, Tomato and Chef's Mayonnaise.

80

Grilled Minute Steak on Toasted Ciabatta

with Onion Relish.

65

Beef Burger 250-Grams

with Lettuce, Tomato, Beef Bacon, Egg and Cheese.

58

Chicken Burger 250-Grams

with Lettuce, Tomato, Egg and Cheese.

Pasta

45

Penne A La Sorrentina

Penne Pasta with Fresh Tomato Sauce, Mozzarella and Basil.

55

Spaghetti Ai Gamberoni Reali

Spaghetti tossed with Light Prawns Bisque Sauce and Cherry Tomato.

45

Tagliatelle Alfredo

Chicken with White Cream Sauce.

Main Courses

58

Thai Red Curry with Vegetables and Jasmine Rice

Your Choice of Vegetables / Prawns

95

Tenderloin Steak

Mashed potato, French Beans and Grilled Mushroom

Your Choice of Pepper / Mushroom Sauce

80

Pan Seared Hamour Fillet

Buttered Vegetables and Lemon Sauce

75

Biryani of your Choice

Basmati Rice prepared with your choice of Chicken / Vegetable served with Raita and Papadum

80

Bombay Jhinga Curry

Shrimp with Tomato, Onion, Garlic, Ginger and Chili served with Steamed Rice

Snacks

38

Chicken Satay

with Peanut Sauce, Chili Sambal and Pickled Vegetables.

38

Calamari Bei Fung Tong

Spicy Marinated Calamari dusted with Fried Garlic and Chili Flakes.

38

Cheese Nachos

with Chili Beef, Sour Cream and Jalapeno Salsa.

38

Vegetables Pakora

served with Homemade Mint Chutney

Desserts

25

Oriental Sweets

25

Warm Chocolate Brownie

25

Bowl of Fruit Salad

30

Choices of 2 scoops of Ice Cream

Beverages

COLD BEVERAGES

05/08

Still and Sparkling Water

17

Bottled Water
(500 ml/1.5ltr)

15/22

Evian
(500ml)

15/22

Perrier Water
(330ml/750ml)

15/22

San Pellegrino
(250ml/750ml)

10

Aerated Drinks



12

Chilled Juices

Apple / Mango / Pineapple / Orange / Grapefruit / Guava

22

Fresh Juices

Orange / Apple / Grapefruit / Watermelon / Lemon / Lemon Mint

20

Energy Drinks

Red Bull

20

Non Alcoholic Beer

Strawberry / Lemon / Pineapple / Regular

18

Selection of Flavoured Iced Teas

Lemon / Peach / Green Apple

MOCKTAILS

18

Cocolada

Chilled Pineapple Juice and Coconut Syrup

18

Encore Fizz

Apple Syrup, Lemon Juice and Sugar Syrup

18

Ipanema

Mint Leaves, Lime Wedges, Brown Sugar and Ginger Ale

18

Spicy Guava

Chilled Guava Juice, Lemon Juice, Mint Leaves, Salt and Pepper

HOT BEVERAGES

13

Selection of Teas

English Breakfast / Chamomile / Earl Grey / Jasmine / Green Tea.

15

Turkish coffee

15

Espresso Single

20

Espresso Double

19

Cappuccino

20

Café Latte

20

Café Crème

13

Filtered Coffee

20

Café Mocha

15

Hot Chocolate