

SET MENU

(Pick Your Choice from Our Selection of Soups, Salads, Main Courses and Desserts)

SYMPHONY OF SOUPS

French Onion Soup 🌿 QR22
Hints of burgundy and plenty of onions topped with a Feta and Mozzarella cheese croutons.

Chunky Mushroom Soup 🌿 QR29
An award-winning favorite. Hand torn champions, sautéed and seasoned to perfection infused in a creamy soup base.

Vegetable soup with Herbs infusion 🌿 QR20
Mushroom and Asparagus lightly dusted with Cinnamon Powder, served with Garlic and Herbs Toast

Vegetables Clear Soup 🌿 QR22
Five varieties of seasonal vegetable broth infused with an aromatic bouquet garnished seasoned with Chef's special seasoning

Vegetable Soup 🌿 QR22
A slow reduction of seasonal vegetables in Homemade stock.

Lentil Soup 🌿 QR20
An Arabic classic soup with a twist made with seven varieties of lentils slow cooked to perfection dashed with aromatic herbs

Tom Yum Soup 🌶️ QR25
Tom Yum Yod Phaeng mushroom coconut milk soup flavored with lemongrass and Thai fragrant herbs.

Thai Shrimp Soup 🌶️ QR35
Spicy shrimp soup with egg yolk.

ENTRÉE SALADS

César Twist 🌿 QR30
Fresh romaine tossed in our Caesar and Sesame dressing. Sprinkled with croutons and parmesan cheese.

Fattoush 🌿 QR30
Traditional Arabic salad tossed with fried pita bread dressed with olive oil and lemon juice seasoned with crushed garlic, kosher salt, pepper and ground sumac.

Greek Salad 🌿 QR35
Green leaf salad mixed with tomatoes, cucumber, red onion, pepper topped with feta cheese and kalamata olives.

Big Kahuna Sweet Bean Curd Salad QR45
🌿🌶️

Strips juicy pineapple, red onion and cucumbers are tossed in a sweet and tangy vinaigrette layered between fried bean curds drizzled with peanut sauce then finished with crushed peanuts.

Homemade Vegetable Spring Roll 🌿 QR35
Traditional vegetable spring rolls served with sweet chili sauce on a bed of fresh crisp greens.

SIGNATURE CRAFTED SANDWICHES AND BURGERS

Tuna Melt QR39
Gulf Tuna, oven baked with three cheese topped with fruit salsa. Choose from either focaccia or ciabatta or brown bread.

The Hub Club QR59
This Hub classic is always a favorite. Marinated with the bold flavor of our famous honey glazed mustard sauce served with french fries and coleslaw.

WOW Burger (Chicken or Beef) QR56
Expertly seasoned and grilled to perfection. Layered with lettuce, tomato, beef bacon, egg and emmental cheese with your choice of beef or chicken.

CREATE YOUR OWN PASTA QR45

Pasta

Tagliatelle
Spaghetti
Penne
Fusilli

One (1) Topping

Fresh Herbs
Sautéed Mushroom
Freshly Grated Parmigiano
Cheese

Sauce

Pesto 🌿
Bolognese
Arrabbiata 🌶️
Creamy Tomato 🌿
Carbonara
Alfredo

One (1) Side

Grilled Chicken Strips
Beef Bacon Strips
Grilled Shrimps

MAIN COURSES

Strip Loin Steak QR60
We smother our signature Strip Loin Steak with fresh sautéed onions, red and green peppers and mushrooms. Served with your choice of creamy mashed potato or jacket potato. Choose between pepper corn or mushroom sauce.

Local Catch of the Day QR75
Market grilled fish accompanied with lemon butter sauce served with steamed rice or French fries.

Chicken Adobo QR60
Traditional Filipino chicken stew cooked in garlic, soya sauce and vinegar served with steamed rice.

Chili Chicken 🌶️ QR60
Cantonese styled spicy chicken stir-fried with onion and bell peppers served with fragrant garlic fried rice.

Honey Mustard Chicken QR60
Oven roasted baby chicken marinated with grain mustard, honey served with crispy potato cutlet and french beans.

Biryani of Your Choice QR59
Experience the legendary flavor of Biryani! It all starts with a specially prepared garam masala with just the right amount of spices served with your choice of Chicken or Mutton or Vegetable with a tasty sampling of Raita and Papadam.

Paneer Butter Masala 🌿 QR58
Cottage Cheese cooked in a spiced tomato gravy infused with aromatic spices and herbs served with Jeera Rice.

Mattar Paneer 🌿 QR55
North Indian dish consisting of peas and paneer cooked in tomato sauce, spiced with garam masala. Served with rice or arabic bread.

Aloo Gobi 🌱 QR40
Tasty Indian-styled potatoes, cauliflower dished seasoned with Indian spices. Served with arabic bread or white rice with mango chutney and papadam.

Aloo Palak 🌱 QR58
Potatoes and Spinach cooked with garlic, ginger, onions and green chilies. Served with rice or arabic bread.

Dal Tadka 🌱 QR40
A Punjabi yellow dal cooked with onion, tomato and flavored with generous amount of aromatic spices. Served with rice or Indian bread.

Mixed Vegetable Curry 🌱 QR55
Assorted seasonal vegetables cooked in a rich coconut gravy curry. Served with rice.

Chana Masala 🌱 QR45
Traditional Indian Chickpeas dish cooked with homemade yellow curry served with paratha.

Chef's Special Bean Curd 🌱 QR35
Sweet and sour bean curd stir-fried with pineapple, mushrooms, onions, baby corns, bell peppers sprinkled with sesame seeds.

Tofu Basket 🌱 QR35
Stir-fried greens with Chef's special aromatic sauce served in tofu basket.

Fried Asian Noodles 🌱 QR35
Fried noodles with seasonal vegetables.

Nasi Goreng 🍊 QR40
Indonesian styled fried rice topped with fried eggs, served with chicken satay and peanut dipping sauce.

WICKED SWEET TEMPTATIONS

Midnight Fudge QR25
Your choice of two flavored ice creams served with hot fudge and whipped cream.

Starburst Fruit Salad QR24
Freshly cut fruits mixed with a dash of fresh cream.

Peach Melba Chocolate Brownie 🍊 QR25
Caramelized peaches served on a warm chocolate brownie.

Crème Caramel QR20
Creamy smooth caramel pudding.