



Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

IN-SUITE DINING

In-Suite Dining is available 24 hours a day.

To place an order, please press the
In-Suite Dining option on your in-suite phone
or dial extension 2389.

APPETIZERS

Antipasti

*Prosciutto, marinated artichokes,
pecorino Romano, grissini*

Salmon gravlax * (O3)

Sweet mustard, farmer bread

Jumbo shrimp

Spicy cocktail sauce

Vegetable spring rolls (PB)

Plant-based mayo, Thai chili sauce

SOUPS

Shiro miso soup (PB)

Silken Tofu, kombu, wakame

SALADS

Mykonos salad

*Red onion, cucumber, tomato, kalamata olives,
plant-based coconut feta on baby spinach*

Assorted greens & arugula (PB) (GC)

Dijon vinaigrette

Caesar salad

*Plain or grilled free range chicken breast, Romaine
lettuce, Parmigiano Reggiano, croutons, anchovies*

**Public Health Advisory: Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk for foodborne illness,
especially if you have certain medical conditions.*

IN-SUITE DINING

POKE BOWLS

Tuna Tataki Poke Bowl * (O3)

Mediterranean red tuna, organic sushi rice, wakame, mango, edamame, carrots, white cabbage, ginger pickles, miso mustard vinaigrette

Loire Valley Buddha Bowl (PB)

Quinoa, Beluga lentil, roasted vegetables, sweet potato, carrot, broccoli, cauliflower, cherry tomatoes, Dijon vinaigrette

SANDWICHES

Original Club *

Roasted striploin, chicken, bacon, lettuce, Swiss cheese, boiled egg, tomato, mayonnaise on triple-decker white toast

Salmon Club * (O3)

Salmon gravlax, tomato, Boston lettuce, red radish, cucumber, boiled egg, alfalfa, red onion, tangy tamarind mayo on triple-decker Swedish flat bread

Chicken Shawarma Panini

Mango, spinach, mozzarella, Zaatar spice, yogurt lemon sauce

Croque-monsieur

Grilled premium York ham, Gruyère cheese on white toast bread

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IN-SUITE DINING

BURGERS

Your choice of:

Swiss cheese / Cheddar / Plant-based cheddar

Classic burger *

*Black Angus beef patty, freshly baked sesame bun,
French fries, coleslaw, pickles, lettuce, red onion, tomato*

Coral lentil & vegetable burger ^(PB)

*Coral lentil, sweet potato and vegetable patty,
toasted black sesame bun, pico de gallo, lettuce,
plant-based mayo, sweet potato fries*

FROM THE GRILL

Served with seasonal vegetables and French fries

Beef Filet Tournedos * ^(GC)

Free-range chicken breast ^(GC)

Organic salmon fillet * ^(GC) ^(O3)

LITTLE ITALY

Spaghetti “A modo tuo”

Your choice of sauce:

Tomato / Bolognese / Pesto / Butter

À la minute baked pinsa

Margherita ^(VG)

Tomato sauce, mozzarella cheese

Fior di latte

*Cherry tomato, Parma ham, arugula,
Parmigiano Reggiano*

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IN-SUITE DINING

CHEESE

A selection of international cheese

Dry fruits, grapes

SWEETS

Vitamin Sea smoothie (PB)

Almond mylk, mixed red berries, pineapple, banana

Vanilla crème brûlée (GC)

Tiramisu verrine

Warm roasted apple

Toffee sauce

Fresh fruit minestrone (PB)

Ice cream (GC)

Vanilla / Strawberry / Mango

Plant-based chocolate ice cream (PB)
