



## APPETIZERS AND SALADS

<b>Soup of the Day</b> served with rustic bread	32	<b>Classic Caesar Salad</b> crisp romaine, herb croutons, classic caesar dressing	38
<b>Mixed Salad Bowl (v)</b> mixed greens, cherry tomato, peppers, green onions, cucumber, carrot, citrus vinaigrette	32	add chicken	48
		add prawns	56
<b>Crispy Vegetable Spring Roll (v)</b> sweet chilli and soy sauce	35	<b>Buffalo Mozzarella and Tomato Salad (v)</b> rocca, basil and extra virgin olive oil	52
<b>Crispy Chicken Strips</b> breaded chicken strips, zesty bbq sauce	39	<b>Salmon and Citrus Salad</b> smoked salmon, orange, mixed leaves, red onion, creamy herb dressing	52
<b>Oriental Mezze Selection</b> hummus, moutabal, fattoush, lamb kibbeh and cheese sambousek served with arabic bread	42		

## BETWEEN BREAD AND BUNS

all of the below are served with deli salad and french fries

<b>Portobello and Black Bean Burger (v)</b> red cabbage slaw, pickled onions and our signature sauce	37	<b>The "CENTRO" Club Sandwich</b> turkey bacon, egg, tomato on thick cut toasted bread	47
<b>Toasted Chicken Tikka Sandwich</b> cucumber, tomato, minted yoghurt	39	<b>The "House" Beef Burger</b> butter toasted bun, caramelized onions, turkey bacon and your choice of cheese	58
<b>Caprese Sandwich on Plain Demi Baguette (v)</b> tomato, buffalo mozzarella cheese, rocca, basil pesto mayonnaise	42	<b>Fillet Steak Sandwich</b> grilled australian tenderloin, fried onions, melted jack cheese, garlic aioli	79

## THE MAIN EVENT

<b>Vegetable Fried Rice (v)</b> seasonal vegetables, egg, snow peas, carrot, bamboo shoot, green onions	43	<b>Pan Roasted Norwegian Salmon</b> mashed potatoes, steamed broccoli, lemon butter sauce	78
<b>Vegetable Biryani (v)</b>	43	<b>Lemon and Herb Chicken</b> oven roasted baby chicken, grilled broccoli, pan jus	58
<b>Chicken Biryani</b>	48	<b>Oven Roasted Lamb Rack</b> parmesan mashed potatoes, buttered rosemary vegetables	92
<b>Fish Biryani</b>	52	<b>Grilled Beef Tenderloin</b> mushrooms, roasted garlic mayonnaise, french fries	138
<b>Mutton Biryani</b>	52		
<b>Stir-Fried Noodles (v)</b> chinese style noodles, ginger-soy sauce, crunchy vegetables	45		
<b>Spiced Butter Chicken</b> chicken simmered in butter and tomato gravy served with steamed basmati rice	52		

## PIZZAS AND PASTAS

### Brick Oven Pizzas

our pizzas are specially made using the best of seasonal ingredients and homemade sauce

<b>Margherita (v)</b>	49
<b>Quattro Formaggi (v)</b>	52
<b>Pepperoni</b>	52
<b>For each additional topping</b> mushrooms, capsicum, olives, shrimp, chicken, beef pepperoni	11

### PASTAS

enjoy a variety of pasta cooked to your liking served with parmesan cheese

Pastas: spaghetti, fettucine or penne

#### Sauces:

Arrabiata (V)	49
Marinara (V)	49
Alfredo (V)	49
Creamy Carbonara	52
Bolognese	52
add chicken / prawn	8

## DESSERTS

<b>Selection of Ice Cream</b>	27	<b>Chocolate Brownie</b> dark chocolate, roasted nuts, rich sponge, whipped cream	30
<b>Vanilla Caramel Flan</b> chantilly cream, wild berries	30	<b>Sliced Seasonal Fruits</b> berries, honeyed yoghurt	33
<b>Umm - Ali</b> warm bread pudding, pistachio, toasted almonds	32		

Dear Guest, We kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu, in order for you to enjoy an allergy free dining experience with us



## SPIRITS

<b>APERITIF</b>		<b>TEQUILA</b>		<b>SINGLE MALT WHISKEY</b>	
Aperol	35	Jose Cuervo Silver	40	Laphroaig 10 yrs	60
Martini Bianco Rosso, Extra Dry	35	Jose Cuervo Gold	40	The Glenlivet 12 yrs	50
Campari	35	Jose Cuervo 1800 Anejo	45	Glenfiddich 12 yrs	50
Pernod	35	<b>BOURBON &amp; RYE WHISKEY</b>		<b>PORT &amp; SHERRY</b>	
Pimm's	35	Canadian Club	40	Croft Fine Ruby Port	35
<b>GIN</b>		Jim Beam	40	Croft Fine Tawny	45
London Hill	40	Jack Daniels	50	Tio Pepe	38
Beefeater	40	Gentleman Jack	52	Harvey's Bristol Cream	38
Hendricks	48	<b>STANDARD WHISKEY</b>		<b>BRANDY</b>	
Tanqueray 10	48	William Grants	40	Armagnac Napoleon	50
Bombay Sapphire	45	Johnnie Walker Red	40	Calvados Sylvain	40
<b>VODKA</b>		Ballantine's Scotch	40	Hennessy VSOP	70
Vladivar Classic	40	Famous Grouse	40	<b>LIQUEUR</b>	
Stolichnaya	40	Jameson	40	Cointreau	40
Absolut Blue	40	<b>PREMIUM WHISKEY</b>		Archers	39
Greygoose	40	Chivas Regal 12 yrs	50	Jagermeister	40
<b>RUM</b>		Johnnie Walker Black 12 yrs	50	Sambuça	39
Bacardi Carta Blanca	40	<b>BEER &amp; ALCOPOPS</b>		Bailey's	42
Havana Club Anejo	40	Budweiser	40	Amaretto	39
Mount Gay Eclipse	40	Becks	40		
Cachaça Sagatiba, Pura	40	Heinken	40		
Malibu	40	Corona	40		

## BEER & ALCOPOPS

Budweiser	40	Carlsberg	40	Bacardi Breezer	50
Becks	40	San Miguel Light	40	Orange, Watermelon	
Heinken	40	Savanna Dry	40		
Corona	40	Stella Pint	45		

## COCKTAILS

<b>CLASSIC &amp; SIGNATURE</b>		Mojito	49
Margarita	49	rum, mint, lime, soda water	
tequila, cointreau, lime		Cosmopolitan	49
your choice of traditional, mango or strawberry fruit		vodka, triple sec, cranberry, lime	
Mai Tai	49	Singapore Sling	49
white & dark rum, orange, pineapple, almond		gin, lemon, sugar syrup, soda water, cherry liqueur, benedictine	
Caipirinha	49		
cachaca, lime, sugar			

## MOCKTAILS

<b>ZERO 0% ALCOHOL</b>		Jasmine Tea Fizz	25
Melon & Mary	25	jasmine tea, lemon, pineapple, sparkling water	
rosemary, watermelon, lemon		Nojito	25
Rose Lemonade	25	mint, cucumber, lime, soda water	
rose water, lemon, sugar		Mocktail of the Day	25

## NON-ALCOHOLIC

Freshly Squeezed Juices	22	<b>STILL</b>	
Chilled Juices	15	Local small / large	14/7
Soft Drinks	15	Acqua panna small / large	25/14
Red Bull Energy Drink	30	<b>SPARKLING</b>	
		San-Pellegrino small / large	28/16

## HOT

<b>COFFEE</b>		<b>TEA</b>	
Espresso	12	English breakfast	15
Double espresso	20	Earl grey	15
Macchiato	12	Camomile	15
Cappuccino	16	Green	15
Latte	16	Jasmine	15
Americano	16	Peppermint	15
Decaffeinated Coffee	16		
Hot chocolate	16		