Breakfast Items

Rustic French Toast G, D, E, N, V — **825 ₺**
Brioche, Honey, Clotted Cream, Caramelized Banana

Classic Pancakes G, D, E, N, V — **785 ₺**
Strawberries, Banana, Toasted Sliced Almonds, Maple Syrup

Tarabya Waffle G, D, E, N, V — **725 ₺**
Caramelized Banana, Strawberries, Chocolate Spread, Hazelnuts

Tarabya Breakfast Croissant G, D, E, N, V — **825 ₺**
Scrambled Eggs, Avocado Puree

“Sanayi” Toast G, D — **775 ₺**
Acuka, Kashar Cheese, Tulum Cheese, Turkish Sausage, Roasted Peppers

Toast with Sucuk and Kashar Cheese G, D — **625 ₺**
Smoked Beef Tongue, Kashar Cheese

Double Cheese Toast G, D, V — **575 ₺**

Anatolian Breakfast (For Two) G, D, E, N — **3900 ₺**
Regional Cheeses, Aegean Olives, Honeycomb, Clotted Cream, Hatay Sürk Cheese, Ayvalık Lor Cheese, Mulberry Jam, Acuka, Bitter Orange Marmalade, Breakfast Salad, Traditional Bakery Basket, Menemen, Grilled Turkish Sausage, Fried Dough, Cheese Rolls, Fried Vegetables

Anatolian Breakfast (For One) G, D, E — **1980 ₺**
Regional Cheeses, Aegean Olives, Honeycomb, Clotted Cream, Breakfast Salad, Traditional Bakery Basket, Menemen, Fried Dough, Cheese Rolls, Fried Vegetables

Menemen E, D — **625 ₺**
Tomatoes, Green Peppers

Eggs Your Way G, E, D — **625 ₺**
Fried or Scrambled Eggs, Toasted Sourdough Bread

Herb Omelette D, E — **525 ₺**
Fresh Garden Herbs, Ezine Cheese

Avocado Toast G, E, Se
Sourdough Bread, Avocado, Poached Egg, Toasted Seeds

- **Vegan** VE, N — **695 ₺**
- **Smoked Salmon** G, D, E, F, N — **895 ₺**
- **Smoked Turkey** G, D, E, N — **785 ₺**
- **Beef Bacon** G, D, E, N — **825 ₺**

Eggs Benedict
Toasted Brioche, Hollandaise Sauce, Avocado

- **Smoked Salmon** G, D, E, F — **875 ₺**
- **Beef Bacon** G, D, E — **775 ₺**
- **Avocado** G, D, E — **755 ₺**

R·E·A·D

Starters

Crispy Calamari G, E, Mo, Su — **990 ₺**
Herb & Green Pepper Sauce, Chives

Dynamite Shrimp Cr, E, G, Mu, So — **1100 ₺**
Honey Chipotle Sauce

Salmon Trio F, G — **1200 ₺**
Smoked Salmon, Salmon Gravlax, Salmon Tartare, served on Focaccia with Avocado Gazpacho

Cheese Platter D, V, N, G — **1450 ₺**
Ezine, Gouda, Emmental, Brie, Parmesan

Charcuterie Platter D, Su, G — **1650 ₺**
Beef Ham, Pepper Crusted Roast Beef, Turkish Pastrami, Smoked Turkey

Cheese & Charcuterie Platter D, Su, G, N — **2150 ₺**
Selection of Cheeses & Charcuterie

Edamame So, D, V, G — **485 ₺**
Sea Salt, Olive Oil
or
Soy & Lemon Sauce, Sea Salt

Taco 3 Pieces

Beef G, D, E — **1100 ₺**
Pulled Beef, Caramelized Onion, Dynamite Sauce

Vegetable G, D, E, V — **990 ₺**
Seasonal Vegetables, Guacamole, Ranch Sauce

Chicken G, So — **1100 ₺**
Soy Marinated Chicken, Kimchi Sauce

Soups

Ayran Aşı Soup G, D, V — **475 ₺**
Ancient Black Wheat, Chickpeas & Mint

Chicken Noodle Soup G, D — **550 ₺**
Served with Roasted Corn and Crispy Lavash

Lentil Soup G, D, V — **495 ₺**
Spiced Croutons, Chili Oil & Lemon

Burgers & Sandwiches

Kebab Burger G, Su, E, D — **1185 ₺**
Adana Style Beef Patty, Tomato Chutney, Charred Onion, Roasted Pepper, Tomato Salsa, French Fries

Classic Burger G, D, E, Mu, So, Su — **1125 ₺**
Lettuce, Onion, Gherkins, Tomato, Mayonnaise, French Fries

Mushroom Bao Sandwich G, E, D — **1125 ₺**
Dynamite Sauce, Chives, Gherkins, French Fries

Club Sandwich E, G, D, Su — **1185 ₺**
Lettuce, Tomato, Beef Bacon, Chicken, Kashar Cheese, French Fries

Pizzas & Pides

Classic Margherita G, D, V — **995 ₺**
Basil Tomato Sauce, Mozzarella

Turkish Sausage & Pastrami Pizza G, D, Su — **1105 ₺**
Turkish Pastrami, Turkish Sausage, Basil Tomato Sauce, Mozzarella

Spicy Chicken Pizza G, D, E, Cr, Mu, Ce, Se, Su — **1105 ₺**
Green Pepper, Mozzarella, Tomato Sauce

Mushroom Pizza G, D, V — **995 ₺**
Mushrooms, Caramelized Onion, Fresh Thyme, Basil Tomato Sauce, Mozzarella

Cheese Pide G, D, V — **1005 ₺**
Kashar Cheese, Butter

“Satır Arası Pide” G D — **1185 ₺**
Hand-Chopped Diced Beef, Tomato, Green Pepper

From the Garden

Kale Salad G, So, N, Se, Su, V — **685 ₺**
Ancient Black Wheat, Black Rice, Mixed Nuts, Sesame Soy Vinaigrette

Caprese Salad D, N, V, P — **850 ₺**
Mozzarella, Çanakkale Tomatoes, Aged Balsamic Reduction, Pesto & Fresh Basil

Summer Salad D, V — **685 ₺**
Watermelon, White Cheese, Çengelköy Cucumber, Olive Oil & Lemon

Niçoise Salad E, Mu, F — **850 ₺**
Tuna, Boiled Egg, French Beans, Olives, Cherry Tomatoes, Confit Potatoes, Red Onion, Mustard Dressing

Avocado Quinoa Salad V — **885 ₺**
Artichoke Hearts, Avocado, Quinoa, Strawberries, Cherry Tomatoes, Olive Oil & Lemon

Classic Caesar Salad D, G, F, E, Su, Mu — **700 ₺**
Garlic Croutons, Aged Parmesan, Homemade Caesar Dressing

Chicken D, G, F, E, Su, Mu — **850 ₺**
Shrimp D, G, F, E, Su, Mu, Cr — **885 ₺**
Avocado D, G, F, E, Su, Mu — **785 ₺**

Arugula Salad D, Su — **675 ₺**
Beef G, D — **885 ₺**
Goat Cheese G, D, V — **775 ₺**

Side Dishes

Mashed Potatoes D — **525 ₺**

French Fries — **525 ₺**

Truffle French Fries D — **575 ₺**

Grilled Mixed Vegetables VE — **625 ₺**

Smoked Eggplant Purée D — **625 ₺**

Sautéed Mushrooms D — **625 ₺**

G	D	E	F	Cr	Mo	So	Mu	Su	Ce	L	Se	P	N	VE	V	A
Gluten	Dairy	Eggs	Fish	Crustaceans	Molluscs	Soybean	Mustard	Sulphites	Celery	Lupin	Sesame	Peanuts	Nuts	Vegan	Vegetarian	Alcohol

If you have any food allergies or dietary requirements, please inform our staff. All prices are in Turkish Lira (₺) and are inclusive of applicable taxes. All prices are updated as of 20.07.2026.
All fish, meat, coffee, and tea served at the hotel are sourced from local suppliers and produced in accordance with sustainable practices.

R·E·A·D

Sushi Selections

Uramaki (6 Pieces)

Chef Signature Roll F, So, G, Su, G, Se, E **1125 ₺**
Salmon, Mango, Avocado, Pickled Cucumber, Ponzu Mayonnaise

Philadelphia Roll F, D, E, So, G, Su **885 ₺**
Salmon, Philadelphia Cream Cheese, Avocado, Truffle Mayonnaise

Butterfly Roll F, Cr, D, E, So, G, Su **1085 ₺**
Tempura Shrimp, Philadelphia Cream Cheese, Avocado, Surimi, Tobiko, Truffle Mayonnaise, Spring Onion

California Roll Cr, E, So, G, Su, F, Mu **985 ₺**
Surimi, Avocado, Cucumber, Tobiko, Coriander Mayonnaise

Rainbow Roll F, Cr, So, G, Su, E **1125 ₺**
Salmon, Ebi Shrimp, Tuna, Tempura Shrimp, Avocado, Coriander Mayonnaise, Ikura

Tokyo Roll F, D, E, So, G, Su **950 ₺**
Tempura Salmon, Philadelphia Cream Cheese, Avocado, Crispy Panko, Dynamite Sauce, Teriyaki Sauce

Dynamite Shrimp Roll Cr, D, Se, So, G, Su, E **1085 ₺**
Tempura Shrimp, Philadelphia Cream Cheese, Avocado, Spring Onion, Sesame, Dynamite Sauce

Tuna Tartare Roll F, So, G, Su, E **1125 ₺**
Tuna, Avocado, Japanese Pickled Cucumber, Mango, Chives, Crispy Nachos, Ponzu Mayonnaise

Suzuki Tempura Roll F, D, E, So, G, Su **1225 ₺**
Tempura Sea Bass, Avocado, Crispy Panko, White Cabbage, Red Cabbage, Crispy Onion, Yuzu Mayonnaise, Sweet Chili Sauce

Tiger Roll F, Cr, Se, So, G, Su **1385 ₺**
Ebi Shrimp, Avocado, Cucumber, Ikura, Teriyaki Sauce, Sesame

Sashimi (3 Pieces)

Seabass F, So, G **750 ₺**
Sea Bass

Sake F, So, G **685 ₺**
Salmon

Maguro F, So, G **750 ₺**
Tuna

Mixed Sashimi F, Cr, So, G **875 ₺**
Salmon, Tuna, Shrimp & Sea Bass

Maki (8 Pieces)

Sake Maki F, So, G, Su **785 ₺**
Salmon

Tekka Maki F, So, G, Su **925 ₺**
Tuna

Ebi Avocado Maki Cr, So, G, Su **750 ₺**
Shrimp, Avocado

Kani Maki Cr, So, G, Su **825 ₺**
Crab

Avocado Maki So, G, Su, VE **650 ₺**
Avocado

Nigiri (2 Pieces)

Suzuki Nigiri F, So, G, Su **585 ₺**
Sea Bass

Sake Nigiri F, So, G, Su **585 ₺**
Salmon

Maguro Nigiri F, So, G, Su **625 ₺**
Tuna

Ebi Nigiri Cr, So, G, Su **585 ₺**
Shrimp

Classics

Penne Arrabiatta G, D, V **785 ₺**
Spicy Tomato Sauce, Parmesan, Fresh Basil

Pappardella G, D, Su, Ce, A **995 ₺**
Beef Short Rib Ragù, Parmesan, Thyme

Seafood Linguine G, Cr, Su, Mo, F, D **1005 ₺**
Tomato Sauce, Calamari, Shrimp, Bottarga, Lemon Zest

Spaghetti
Tomato Sauce G, V **885 ₺**
or
Bolognese Sauce G, D **975 ₺**

Fettucini Alfredo G, D **895 ₺**
Cream Sauce, Mushrooms, Chicken, Parmesan

Traditional Turkish Mantı G, D **915 ₺**
Kanlıca Yogurt, Çanakkale Tomato Sauce, Chili Oil

Walnut & Tulum Cheese Erişte G, D, N, V **885 ₺**
Erzincan Tulum Cheese, Butter, Walnuts, Pea Shoots

Main Courses

Chicken Skewers G, D **925 ₺**
Freekeh Pilaf, Roasted Tomato, Spiced Butter

Grilled Salmon F, G, D **1275 ₺**
Asparagus Purée, Baby Potatoes, Crispy Onion Crumbs, Lemon Butter Sauce

Grilled Turkish Meatballs G, E, D **1200 ₺**
Antalya-Style Piyaz Salad, Grilled Peppers, Turkish Flatbread, Sumac Dressing

Grilled Sea Bass F, D **1575 ₺**
Urla Artichoke Cream, Fennel Salad, Zucchini Spaghetti, Sun-Dried Tomato Salsa, Herb Oil

Çökertme Kebab D **1575 ₺**
Shoestring Potatoes, Garlic Yogurt, Chili Oil, Green Pepper, Tomato Sauce

Chicken Schnitzel G, E, D **1200 ₺**
Grilled Lemon, Potato Salad, Rocket Leaves, Fresh Herb Butter

Steaks

Create Your Own Plate.

Choice of Meat (Select One)

T-Bone Steak	**3585 ₺**
Beef Rib Chop	**4985 ₺**
Lamb Chops	**2980 ₺**
Striploin Steak	**4250 ₺**
Ribeye Steak	**3985 ₺**
Beef Tenderloin	**2985 ₺**

Choice of Sauce (Select One)

Cafe De Paris D, Mu
Pepper Demi-Glace D
Beef Jus D, G
Chimichurri D, G
Mushroom Sauce D, G

Choice of Side (Select One)

French Fries
Grilled Mixed Vegetables VE
Seasonal Salad

Desserts

Coconut Semifreddo E, D, N, G **585 ₺**

Seasonal Fruits VE **585 ₺**

Passion Fruit Panna Cotta D **685 ₺**

Dark Chocolate Mousse E, D, G, N **685 ₺**
Cherry Sauce, Almond Crumble

Tiramisu A, E, D, G **685 ₺**

Brownie G, D, E, N **685 ₺**
Vanilla Ice Cream

Crème Brûlée E, D **685 ₺**

Apple Tarte Tatin G, D, E **685 ₺**
Vanilla Ice Cream

Turkish Dessert Platter G, D, N **885 ₺**

Ice Cream & Sorbet Selection G, D, E **515 ₺**
3 Scoops

Please ask your server for today's selection of ice cream and sorbet flavors.

Upon request, your selection can be served with chocolate sauce, whipped cream, and roasted hazelnuts.

G	D	E	F	Cr	Mo	So	Mu	Su	Ce	L	Se	P	N	VE	V	A
Gluten	Dairy	Eggs	Fish	Crustaceans	Molluscs	Soybean	Mustard	Sulphites	Celery	Lupin	Sesame	Peanuts	Nuts	Vegan	Vegetarian	Alcohol

If you have any food allergies or dietary requirements, please inform our staff. All prices are in Turkish Lira (₺) and are inclusive of applicable taxes. All prices are updated as of 20.07.2026.
All fish, meat, coffee, and tea served at the hotel are sourced from local suppliers and produced in accordance with sustainable practices.

R·E·A·D

Non-Alcoholic Cocktails

Virgin Mojito	**595 ₺**
Virgin Mary	**595 ₺**
Virgin Colada	**595 ₺**

Refreshing Flavors

Homemade Lemonade **375 ₺**
Plain, Strawberry or Mint

Milkshake **470 ₺**
Strawberry, Chocolate or Vanilla

Freshly Squeezed Fruit Juices **390 ₺**
Apple, Orange or Carrot

Mixed Fruit Juices **470 ₺**
Apple, Ginger, Lemon, Cinnamon, Honey, Pineapple, Beetroot, Apple, Lemon

R.E.A.D. Detox **450 ₺**
Cucumber, Apple, Celery, Parsley, Lemon

Coffee

Espresso	**290 ₺**
Double Espresso	**345 ₺**
Cappuccino	**375 ₺**
Cafe Latte	**375 ₺**
Turkish Coffee	**345 ₺**
Americano	**340 ₺**
Flat White	**375 ₺**
Cortado	**325 ₺**
Hot Chocolate	**475 ₺**
Filtered Coffee	**310 ₺**
Frappé	**395 ₺**
Iced Americano	**365 ₺**
Iced Cappucino	**395 ₺**
Iced Latte	**395 ₺**
Iced Matcha Latte	**495 ₺**

Tea

Brewed Turkish Tea	**210 ₺**
Selection of Herbal Infusion	**320 ₺**
English Breakfast Tea	**320 ₺**

Cold Drinks

Coca Cola, Zero, Light 250 ml	**310 ₺**
Fanta, Sprite 330 ml	**310 ₺**
Fuse Tea, Peach, Lemon 330 ml	**310 ₺**
Redbull 250 ml	**390 ₺**
San Pellegrino 250 ml	**360 ₺**
San Pellegrino 750 ml	**540 ₺**
Uludağ Premium 250 ml	**250 ₺**
Uludağ Premium 750 ml	**390 ₺**
Water 330 ml	**190 ₺**
Water 750 ml	**325 ₺**

Classic Cocktails

Negroni **970 ₺**
Gin, Campari, Vermouth

Mojito **925 ₺**
Bacardi, Brown Sugar, Lime, Soda, Mint

Margarita **910 ₺**
Olmeca Silver, Cointreau, Lemon Juice

Cosmopolitan **890 ₺**
Absolut Citron, Cointreau, Crane Nut, Lemon Juice

Old Fashioned **895 ₺**
Bourbon, Angostura Bitter, Sugar

Long Island Iced Tea **970 ₺**
Beefeater, Smirnoff, Olmeca Silver, Cointreau, Bacardi, Coca Cola

Aperol Spritz **1170 ₺**
Aperol, Prosecco, Soda

Signature Cocktails

Magic Of Tarabya **1015 ₺**
Jim Beam, Rosemary, Mandarin, Sweet Sour Mix, Raspberry

Mexican Chili Dry **1075 ₺**
Olmeca Silver, Limoncello, Chili, Passion Fruit, Pineapple Juice, Rosemary

R.E.A.D. Breeze **1065 ₺**
Jameson, Jagermeister, Caramel, Sweet Sour Mix

Black Hibiscus **1150 ₺**
Black Label, Almond Milk, Hibiscus, Hazelnut Syrup, Sweet & Sour Mix

Passion Lemon Cloud **1050 ₺**
Prosecco, Grey Goose, Lemon Zest, Passion Fruit

Trace Of Garden **1100 ₺**
Hendrick's, Southern Comfort, Sorrel, Sweet Sour Mix

Beer

Efes 330 ml	**490 ₺**
Miller 330 ml	**540 ₺**
Corona 330 ml	**580 ₺**
Heineken 330 ml	**560 ₺**
Tuborg 330 ml	**490 ₺**
Bomonti Unfiltered 500 ml	**550 ₺**

Gin

Beefeater	**700 ₺**
Hendrick's	**860 ₺**
Tanqueray	**930 ₺**

Vodka

Absolute Blue	**750 ₺**
Belvedere	**1060 ₺**
Grey Goose	**1060 ₺**

Rakı

Yeni Rakı	**675 ₺**
Yeni Rakı New Serie	**700 ₺**
Beylerbeyi Göbek	**690 ₺**

Tequila

Olmeca Gold	**720 ₺**
Patron	**970 ₺**
Sierra Silver	**700 ₺**

Cognac

Remy Martin XO	**3250 ₺**
Hennessy VSOP	**1130 ₺**
Hennessy XO	**2750 ₺**

Whiskey

JW Black Label	**940 ₺**
JW Blue Label	**2550 ₺**
Chivas Regal 12	**940 ₺**
Chivas Regal 18	**1470 ₺**
Chivas Regal 21	**2400 ₺**
Hibiki	**2050 ₺**
Jack Daniel's	**880 ₺**
Jim Beam	**880 ₺**
Jameson	**880 ₺**
Macallan	**1530 ₺**
Talisker	**1300 ₺**
The Glenlivet	**950 ₺**
Lagavulin	**2070 ₺**
Glenfiddich 12	**990 ₺**
Glenfiddich 18	**1800 ₺**

Herhangi bir gıda alerjiniz varsa lütfen personelimizi bilgilendiriniz. Tüm fiyatlar TL (₺) üzerinden geçerlidir ve vergiler dahildir. Tüm fiyatlar 20.07.2026 tarihinde güncellenmiştir.
Otelde kullanılan tüm Kahve ve Çay ürünleri yerel tedarikçilerden temin edilmekte olup sürdürülebilir şekilde üretilmektedir.
If you have any food allergies, please inform a member of our staff. All prices are in Turkish Lira (₺) and are inclusive of VAT. All prices were last updated on 20.07.2026.
All coffee and tea served at the hotel are sourced from local suppliers and are produced sustainably.

R·E·A·D

Wines

Wine by The Glass

Sparkling Wines

Cantine Maschio Prosecco	1170 ₺

White Wines

Doluca Karma, Chardonnay, Narince	830 ₺
Lamberti, Pinot Grigio, Venezie Italy	890 ₺
Frontera, Sauvignon Blanc	900 ₺
Kavaklıdere Cotes D'Avanos, Sauvignon Blanc	1100 ₺

Rose Wines

Lamberti Pinot Grigio Blush, Veneto Italy	910 ₺
Doluca Verano Blush	830 ₺

Red Wines

Doluca Karma, Cabernet Sauvignon, Öküzgözü	880 ₺
Kavaklıdere Cotes d'Avanos, Tempranillo	1020 ₺
Frontera, Merlot, Chile	900 ₺
Chamlija, Pinot Noir	1100 ₺

Wine by The Bottle

Champagne & Sparkling Wines

Cantine Maschio Prosecco	5300 ₺
Louis Roederer Brut Rose	36500 ₺
Louis Roederer Cristal Brut	74000 ₺
Moët & Chandon Brut Imperial	20000 ₺
Dom Perignon Vintage	72000 ₺

Rose Wines

Sevilen Innocent Angel TR	5100 ₺
Doluca Verano Blush TR	3800 ₺
Lamberti, Pinot Grigio Blush, Veneto IT	4100 ₺
Whispering Angel, Provence IT	7500 ₺

White Wines

7 Bilgeler Anaxagoras, Chardonnay, TR	4800 ₺
7 Bilgeler Khilon, Sauvignon Blanc, TR	4800 ₺
Sarafin Chardonnay, Gallipoli Peninsula, TR	5100 ₺
Kavaklıdere Cotes D'Avanos, Chardonnay, TR	4400 ₺
Kavaklıdere Egeo, Chardonnay, TR	4700 ₺
Sevilen Isabey, Sauvignon Blanc, TR	4900 ₺
Kavaklıdere Cotes D'Avanos, Sauvignon Blanc, TR	4400 ₺
Pascal Jolivet Pouilly-Fumé, Sauvignon Blanc, FR	11000 ₺
Château Seguin, Sauvignon Blanc, FR	11000 ₺
Pouilly-Fuissé, Chardonnay, FR	9000 ₺
Michel Laroche, Chardonnay, Chablis, FR	9300 ₺
Pascal Jolivet Sancerre, Sauvignon Blanc, FR	11000 ₺
Saumaize, Pouilly Fuisse Clos Sur, FR	11000 ₺
La Roche, Chardonnay, Bourgogne, FR	9500 ₺
Broglia La Meirana Gavi di Gavi, IT	8500 ₺
Lamberti Santepietre Delle, Pinot Grigio, Venezie, IT	4100 ₺
Concha Y Toro Frontera, Sauvignon Blanc, Central Valley, CHILE	4500 ₺

Red Wines

Chamlija, Pinot Noir, TR	5100 ₺
Chamlija Nev'i Sahsına Münhasır, TR	5800 ₺
7 Bilgeler Pythagoras, TR	5100 ₺
Sarafin, Merlot, TR	4700 ₺
Egeo Blend, Merlot, Syrah, Cabernet Sauvignon, TR	4700 ₺
Urla Tempus, Merlot, Syrah, Cabernet Sauvignon, TR	6900 ₺
Corvus, Malbec, Bozcaada, TR	5100 ₺
Doluca Karma, Cabernet Sauvignon, Öküzgözü, TR	4000 ₺
Suvla, Cabernet Sauvignon, Merlot, Cabernet Franc, TR	5500 ₺
Kavaklıdere Cotes d'Avanos, Tempranillo, TR	4600 ₺
Büyülübag Hedone, TR	8700 ₺
Château Citran Haut - Médoc, FR	9900 ₺
Piccini Chianti, Toscana, IT	6800 ₺
Gaja Ca'Marcanda Promis, Toscana, IT	14000 ₺
Marques De Caceres Reserva, Tempranillo, SPN	6200 ₺
Frontera, Cabernet Sauvignon, CHILE	4500 ₺
Fontanafredda Barbaresco Coste Rubin, Nebbiolo, Piemonte, IT	13100 ₺
Urla Vourla, Cabernet Sauvignon, Merlot, Syrah, Bogazkere, TR	5500 ₺
Chamlija Thracian, Merlot, Cabernet Sauvignon, Cabernet Franc, TR	6400 ₺

Herhangi bir gıda alerjiniz varsa lütfen personelimizi bilgilendiriniz. Tüm fiyatlar TL (₺) üzerinden geçerlidir ve vergiler dahildir. Tüm fiyatlar 20.07.2026 tarihinde güncellenmiştir.
Otelde kullanılan tüm Kahve ve Çay ürünleri yerel tedarikçilerden temin edilmekte olup sürdürülebilir şekilde üretilmektedir.
If you have any food allergies, please inform a member of our staff. All prices are in Turkish Lira (₺) and are inclusive of VAT. All prices were last updated on 20.07.2026.
All coffee and tea served at the hotel are sourced from local suppliers and are produced sustainably.