



BREAKFAST

Served from 07:00 am till 12:00 noon

Fresh Bakery Basket (5 items)	30
White or brown toast, baguette, hard and soft rolls Croissant, chocolate croissant, cinnamon roll, fruit Danish, muffin Butter low fat margarine	
SAVOR Breakfast	60
Sausage, hash brown, turkey bacon, baked beans Your choice of 2 eggs fried, omelette or scrambled	
Seasonal Fresh Fruit Cuts (V, H)	35
Melon, citrus, tropical fruits or watermelon	
2 Eggs of your Choice	40
Whole egg or all white Scrambled, omelette, fried, poached or boiled With onion, cheese, mushroom, tomato, capsicum or chilli	
Foul Medames (V)	35
Traditional condiments, Arabic bread	
Side Dishes	each 15
Chicken sausage, turkey bacon, mushrooms, hash brown potato, Baked bean, tomato	

4/17/2017



SNACK AND APPETIZER

Fish Dumpling – A dish by Chef Ian Kittichai	55
Crusted with crispy cornflakes	
Tomato and Parmesan Arancini (V)	45
Basil pesto	
Vegetable Tempura (V)	40
Wasabi mayonnaise, soya sauce	
Goat Cheese Bruschetta (V, H)	45
Roasted bell pepper	
Grilled Shish Taouk(L)	60
Garlic sauce	
Arabic Lamb Kofta (L)	65
Cucumber yoghurt, mint chutney	



SALADS

Teriyaki Chicken and Roquette Salad (H) 65
Shiitake mushroom, sesame seeds and ginger dressing

Mixed Green Salad (V, H) 50
With sundried tomato, cucumber and black olives

Classic Caesar Salad (H, V) 60
Romaine lettuce, parmesan cheese, croutons, anchovy dressing

With grilled chicken breast 70

With citrus marinated prawns 75

SOUPS

Minestrone Primavera (V, H) – A dish by Chef Theo Randall 40
Seasonal vegetables with basil

Tomato and Coriander Soup (V, H) 40
Scented with lemongrass, ginger



SANDWICH

Crowne Burger	75
200gr Prime ground beef patty, Swiss cheese, tomato and caramelized onion	
Crowne Club	70
toasted white or brown bread, a choice of grilled chicken breast or roast beef, turkey bacon, fried egg, sliced tomatoes, cheese and lettuce	
Steak Sandwich	70
Beef steak, sautéed onion, mushroom, Iceberg lettuce, tomato, BBQ sauce	
Tantuni Wrap	65
Shredded chicken with sweet paprika, bell pepper Lettuce, onion, mint wrapped in soft Arabic bread	

All our sandwiches are served with French fries or spicy potato wedges



MAIN COURSE

Wok-fried Chicken – A dish by Chef Sam Leong With homemade black pepper sauce, steamed rice	85
Tortellini “Bianca” (V) Fresh tortellini filled with ricotta cheese scented With truffle in a creamy mushroom sauce	80
Grilled Salmon “Cajun style” Sautéed broccoli, onions with spicy BBQ sauce	110
Stir Fried Noodles (V) With vegetables, soy sauce, garlic and ginger	75
Grilled U.S Beef Tenderloin (180gr) Served with salad, fries, parsley garlic butter With choice of black pepper sauce, spicy BBQ sauce or Wild mushroom sauce	150



Caprese Salad (V, H)	70
Italian buffalo mozzarella, beef tomato served with basil And extra virgin olive oil	
Indian Chicken or Mutton Biryani (N)	100
Basmati rice, cashew nuts, spices, raita, poppadum	
Bitter Chocolate Cake	42
Vanilla sauce	
<i>Each of this dish is in 15 minutes delivery service.</i>	

DESSERT

Cheese Platter	45
Mixed cheese selection, bread rolls and crackers	
Seasonal Fresh Cut Fruit (V, H)	35
Melon, citrus, tropical fruits or watermelon	
Warm Apple Pie(V)	42
Scented with cinnamon	
Ice Cream (per scoop)	12
Vanilla, mango, chocolate or strawberry	