



Sunset menu

Appetizers

Prawns kounafalafel	19
Marinated 80 grams prawns rolled up with kunafa and falafel served with bareness sauce.	
Signature Tuna Tartar	17
Marinated 80 grams of tuna with onion, rich coconut milk, cilantro, parsley served in French baguette.	
BBQ chicken wings	16
Fried chicken wings sauteed in sweet chili sauce and sweet soya sauce served with sour cream.	
Signature cheese nachos	17
Fried corn nachos with cheese sauce topped with fried onion, cheddar cheese, guacamole sauce, sour cream, and mix paper.	
Oceanic seafood boat soup	15
Cream seafood soup served with avocado crispy bread.	
Smoked Tomato Soup	14
Oven smoked tomato and herbs blended and smoothed with cream and butter.	
Grilled pumpkin & Cous cous salad	16
Mix green leaves, Cous cous, herb marinated pumpkin slices, fried onion, and mint dressing.	

Main courses

Cilantro Prawns	47
180 Grams of prawns grilled marinated with cilantro stuffed with blue cheese served with garlic sauce and French fries.	
Half Grilled Chicken	36
Grilled boneless 180grams chicken served with grilled vegetable tower, BBQ sauce and pesto sauce.	
Braised lamb Chops	42
Slow cooked 180 Grams of nice shoulder lamb chops served with mashed potato, roasted garlic vegetables and black paper gravy sauce.	
Rib Eye Steak	49
180g Rib eye served with sauteed vegetable grilled onion, mushroom cream sauce.	
Fillet Mignon Steak	47
180g fillet of beef tenderloin served with roasted vegetable, beetroot puree, onion gravy.	
Smokey Striploin Steak	42
180g of Striploin steaks served with sauteed vegetable, grilled onion, Coal Canal Potato with mushroom cream sauce.	
Grilled lobster (350-500Grams)	79
Fresh lobster cut 2 marinated with herbs and lime served with sauteed with lime butter sauce and grilled vegetables.	
Vegetable Ratatouille	27
Mix vegetable ratatouille served in eggplant tour and tomato basil sauce.	



Sides

06

French fries / Potato wedges/boiled vegetable/Grilled vegetables/Garden green salad/ Lava French fries / Steamed rice

Dessert

Oreo cheesecake

21

Cold Oreo cheesecake mixed with chocolate sauce.

White Chocolate Mousse

19

Smooth Callebaut chocolate whipped with lactofil.

Molten Lava Cake

18

Freshly baked smooth chocolate mixture served with vanilla ice cream.

Fruit platter

16

Mix seasonal fruit platter fresh cut.

Ice cream (serving by scoop)

05

Vanilla

Strawberry

Chocolate

Dry Fruit & Nuts