



Stay Gold

BREAKFAST & COFFEE

daze CROISSANT

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|----------------------------------------------------------------------------|---------|
| CROISSANT THYME | 3.00\$ |
| CROISSANT CHEESE | 3.00\$ |
| CROISSANT HALLOUMI OLIVES | 4.00\$ |
| CROISSANT PISTACHIO | 4.00\$ |
| CROISSANT ALMONDS | 4.00\$ |
| PAIN AU CHOCOLAT | 4.00\$ |
| di CROISSANT | 13.00\$ |
| Cream Cheese Mix, Avocado, Smoked Salmon, Eggs, Red Onions, Tomato & Rocca | |

BAGELS & TOASTS

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| LABNEH | 6.00\$ |
| Labneh, Olives, Mint, Cucumbers, Tomatoes & Olive Oil | |
| AVOCADO | 6.00\$ |
| Creamy Avocado, Fresh Avocado & Olive Oil | |
| EGGS | 6.00\$ |
| Creamy Mix, Avocado, Eggs, Tomatoes, Red Onions, Rocca | |
| SALMON | 13.00\$ |
| Creamy Mix, Avocado, Scottish Smoked Salmon, Eggs, Red Onions, Rocca | |

COFFEE

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|--------------------|--------|
| ESPRESSO RISTRETTO | 3.00\$ |
| ESPRESSO LUNGO | 3.00\$ |
| ESPRESSO DOUBLE | 5.00\$ |
| CAFFE LATTE | 4.00\$ |
| CAPPUCCINO | 5.00\$ |
| CAFFEE AMERICANO | 5.00\$ |
| CAFFEE MACCHIATO | 4.00\$ |
| CAFFEE MOCHA | 6.00\$ |
| ICED COFFEE | 5.00\$ |
| ICED LATTE | 5.00\$ |
| ICED MOCHA | 6.00\$ |

PLATTERS

EGGS

Your choice of sunny side up or scrambled

5.00\$

LABNEH

Served with a side of veggies & Bread Basket

6.00\$

GOAT LABNEH

Served with a side of veggies & Bread Basket

6.00\$

HALLOUMI

Your choice of regular or grilled

Served with a side of veggies & Bread Basket

7.00\$

LABNEH FUSION

Sourdough (3 pcs) topped with Makdous, Tomatoes & Cucumbers

10.00\$

OMELETTE

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|--------------------------|---------|
| OMELETTE AU BEURRE | 8.00\$ |
| OMELETTE AUX CHAMPIGNONS | 10.00\$ |
| OMELETTE AU FROMAGE | 10.00\$ |
| OMELETTE A LA LIBANAISE | 10.00\$ |

INSTANT COFFEE

Nescafe Gold, Coffee Mate

4.00\$

Nescafe Classic, Coffee Mate

3.00\$

LEBANESE COFFEE(NAJJAR)

Small

3.00\$

medium

4.00\$

large

5.00\$

TEA Your choice of DILMAH TEA

4.00\$

HOMEMADE ICED TEA

Cold Infused Earl Grey Tea.

4.00\$

ITALIAN HOT CHOCOLATE

Rich, Thick & Creamy Premium

6.00\$

with Fresh Whipped Cream Chocolate, topped

Stay Gold FOOD MENU

TO SHARE

HOLY GUACAMOLE
Fresh Tortillas, served with homemade Guacamole dip
7.00 \$

RED FETA
Toasted Thyme Bagels, served with Feta & Red Bell Peppers dip
8.00 \$

TZATZIKI
Herbes de Provence Bagels, served with Greek Yogurt dip
10.00 \$

TRUFFLE CRISPS
Baked Potato Chips, topped with Parmigiano Reggiano, Truffle Oil & a side of Truffle Mayo
.00 \$

KUMPIR
Oven Baked Potato, topped with a Cheese Mix & a side of Sour Cream
8.00 \$

SEXY GARLIC KNOTS
Sourdough topped with our Homemade Garlic Paste & Cheese Mix
9.00 \$

BRUSCHETTA AL POMODORO
Sourdough topped with Cherry Tomatoes, Basil & Olive Oil
7.00 \$

PARMIGIANA DI MELANZANE
Eggplant, San Marzano Tomatoes, Parmigiano Reggiano, Mozzarella
10.00 \$

SOUPS

ONION SOUP
Traditional French soup, topped with Gruyere cheese & toast
10.00 \$

TOMATO SOUP
Mix of tomatoes with a side sandwich of Mozzarella & Cheddar cheese
11.00 \$

MUSHROOM SOUP
Mix of fresh mushrooms & Shitake Mushrooms
12.00 \$

SALADS

di GREEN
di Green Leaf Mix, Goat Cheese, Caramelized Walnuts, Zaatar Crackers, Cucumber, Lemon & Molasses Dressing
12.00 \$

HORIATIKI
Tomatoes, Cucumber, Onions, Olives, Feta Cheese
12.00 \$

STRAWBERRY HALLOUMI
Rocca Leaves, Fresh Mushrooms, Strawberries, Grilled Halloumi, Balsamic Dressing
13.00 \$

CAPRESE SALAD
Mozzarella di Buffalo, Heirloom & Cherry Tomatoes, Rocca & Basil, Pesto Dressing
16.00 \$

THE MOTHERSHIP TOMATO
Italian Burrata, Cherry Tomatoes, Peaches, Lemon Basil Dressing
16.00 \$

CAESAR SALAD
Sucrine Lettuce, Grilled Chicken, Parmigiano Reggiano, Croutons, Caesar Dressing
16.00 \$

ALMA MATTERS
Rocca, Sucrine Lettuce, Granny Smith Apples, Sundried Figs, Shankish Cheese, Roasted Almonds, di Mustard Dressing
14.00 \$

BRESAOLA
Bresaola, Rocca Leaves, Parmigiano Reggiano, Lemon dressing
22.00 \$

SALMON MILLE-FEUILLE
Mille Feuille Tarte, Creamy Mix, Smoked Salmon, Sucrine Lettuce, Avocado, Honey Dijon Dressing
ilantro, Lemon Oil Dressing
22.00 \$

MAINS

COTOLETTA ALLA MILANESE 25.00 \$
Chicken Escalope, topped with tomato sauce, Mozzarella and Parmigiano Reggiano, Pesto Sauce & a side of Rose Pasta

CHICKEN MUSHIES 18.00 \$
Grilled Chicken Breast, Potato Puree, Spinach & Mushroom Sauce

PEPPER STEAK 25.00 \$
Grilled Steak, Grilled Baby Potato, Grilled Fresh Asparagus, Pepper Sauce

MUSHROOM STEAK 25.00 \$
Grilled Steak, Grilled Baby Potato, Grilled Fresh Asparagus, Mushroom Sauce

GRILLED SALMON 25.00 \$
Fresh Scottish Salmon, Grilled Baby Potato, Grilled Fresh Asparagus, Creamy Dill Sauce

PASTA

CHERRY TOMATO PASTA 11.00 \$
Pasta spaghetti, San Marzano Tomato Sauce, Fresh Cherry Tomatoes

ROSE PINK 12.00 \$
Penne Pasta, Rose Creamy Sauce, Parmigiano Reggiano

RIGATONI ALL'ARRABIATA 13.00 \$
Pasta Rigatoni, San Marzano Tomato Sauce, Chili Flakes

PESTO PASTA 14.00 \$
Pasta Linguine, Homemade Pesto Sauce, Parmigiano Reggiano, Pine Nuts

CHEESY FOUR 16.00 \$
Penne Pasta, Gorgonzola, Parmigiano Reggiano, Mozzarella, Goat Cheese, Walnuts & Dried Apricots

TAGLIATELLE AU SAUMON 20.00 \$
Tagliatelle Pasta, Grilled Salmon

TRUFFLE SHITAKE PASTA 20.00 \$
Pasta Linguine, Fresh & Shitake Mushrooms, Truffle Paste & Oil

RISOTTO

RISOTTO AI FUNGHI 14.00 \$
Italian Rice, Creamy Mushrooms, Parmigiano Reggiano

RISOTTO AL SALMONE 16.00 \$
Italian Rice, Grilled Scottish Salmon with hints of Lemon

SANDWICHES

SLIDERS AFFAIR
Assortment of 3 Mini Burgers: Truffle, Spicy, Sweet
10.00 \$

CHICKEN CLUB SANDWICH
Marinated Chicken Breast, Rocca, Tomatoes, Eggs & our Special Sauce
10.00 \$

KICKIN CHICKEN
Pita Bread, Chicken Breast, Toamtoes, Lettuce
9.00 \$

STEAK SANDWICH
Steak Fillet, Fresh Mushrooms, Onions, Tomatoes with a side of chips
12.00 \$

THE PREFECT PARTNERS
Braised Meat, Cheddar Cheese, Caramelized Onions with a side of chips
10.00 \$

BEEF TACOS
Juicy Beef Cuts, Tomatoes, Sucrine Lettuce with a side of Sour Cream and guacamole
12.00 \$

THE GOLD CARTEL BURGER
Brioche Bun, Double Beef Patty, Cheddar Cheese, Tomatoes, Lettuce, Special di Sauce
10.00 \$

PIZZA

MARGHERITA 11.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Basil

DIAVOLA 12.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Pepperoni (Beef or Pork)

VEGETARIAN 12.00 \$
Neapolitan Pizza, San Marzano Sauce, Zucchini, Mushroom, Eggplant, Carrots, Fresh Mozzarella

PESTO 13.00 \$
Neapolitan Pizza, Pesto Sauce, Fresh Mozzarella, Cherry Tomato

QUATTRO FORMAGGI 16.00 \$
Neapolitan Pizza, San Marzano Sauce, Parmigiano Reggiano, Fresh Mozzarella, Goat Cheese, Gorgonzola

BRESAOLA 20.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Bresaola, Rocca, Tomatoes, Parmigiano Reggiano

GRANDMA'S 12.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Tomatoes, Fresh Mushrooms, Bell Pepper, Olives, Onions, Fresh Mozzarella

SALMON 20.00 \$
Neapolitan Pizza, Dill Cream, Smoked Salmon, Onions, Capers

TRUFFLE MUSHROOM 18.00 \$
Neapolitan Pizza, Fresh Mushrooms, Fresh Mozzarella, Truffle Sauce



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DESSERT

FON-DI

Drizzling 70% Belgian Dark Chocolate Cake, served with vanilla soft serve

10.00 \$

DI-RAMISU

Authentic italian dessert, made the di way

12.00 \$

MOLLE NONNA

Soaked brioche, with a heart of Nutella, topped with fresh strawberries

12.00 \$

PAIN PERDU

Our acclaimed soaked brioche, served with vanilla soft serve & homemade caramel sauce

9.00 \$Small Portion

15.00 \$Large Portion

AFFOGATO

Vanilla soft serve with a shot of espresso

8.00 \$

DI-MOLITION

Mille-feuille, Vanilla Patry Cream, served with our homemade caramel sauce

12.00 \$

PAVLOVA

Meringue shells, fresh cream, strawberries & strawberry sauce

12.00 \$

STRAWBERRIES & CREAM

Cup of fresh Smstrawberries & Whipped Cream, Lotus Crumble

6.00 \$

CALZONE NUTELLA

Neapolitan Pizza, Nutella, Mozzarella, Fresh Strawberries

14.00 \$

MACARONS

Your choice of macarons from daze

2.00 \$



Stay Gold DRINKS & MOCKTAILS

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|----------------------------------------------|---------|
| SOFT DRINKS | 2.50 \$ |
| FRESH ORANGE JUICE | 3.00 \$ |
| FRESH LEMONADE (Regular or Minted) | 3.00 \$ |
| LOCAL BEER | 3.00 \$ |
| LOCAL LIGHT BEER | 3.00 \$ |
| LOCAL MEXICAN BEER | 4.00 \$ |
| CORANA BEER | 6.00 \$ |
| BUDWEISER BEER | 6.00 \$ |
| LOCAL SPARKLING WATER Small | 2.00 \$ |
| IMPORTED SPARKLING WATER Small | 3.00 \$ |

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| RED SUMMER Strawberry, Watermelon, Mint | 6.00 \$ |
| PRINCESS PEACH Peach, Cranberry, Lychee | 6.00 \$ |
| MANGO LEISURE Mango, Ginger, Basil. | 6.00 \$ |
| THE HEALER Orange, Ginger, Basil, Lemon Juice | 6.00 \$ |
| VIRGIN FOUR BERRIES Lemon, Honey syrup, Puree 4 berries, Mint leaves | 7.00 \$ |
| VIRGIN PASSION FRUIT Pineapple, Cranberry, Lemon, Simple, Passion fruit | 7.00 \$ |
| VIRGIN PINACOLDA Pineapple juice, Coconut milk | 6.00 \$ |
| VIRGIN MOJITOS Brown sugar, Mint, Simple, Lemon, Soda | 6.00 \$ |
| VIRGIN PALOMA Brown sugar, Lemon, Salt, Soda, Grapefruit juice | 7.00 \$ |
| VIRGIN BLOODY MARRY Juice tomato, Worcester sauce, Lemon, Tabasco, Salt, Peper | 7.00 \$ |
| VIRGIN PASSION MOJITOS Fresh Passion Fruit, Passion Fruit Puree, Mint, Simple Syrup, Lemon Juice | 9.00 \$ |



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ALCOHOL MENU

CLASSIC COCKTAILS

Table with 2 columns: Drink Name and Price. Includes GIN BASIL SMASH, STRAWBERRY SMASH, NEGRONI, MOSCOW MULE, LONDON MULE, BLOODY MARY, MARGARITA, SPICY MARGARITA, OLD FASHIONED, MOJITO, APEROL SPRITZ, CAMPARI SPRITZ, VODKA MARTINI, DRY MARTINI, DIRTY MARTINI, ESPRESSO MARTINI, PASSION FRUIT MARTINI, COSMOPOLITAN, DAIQUIRI, PINA COLADA, VODKA SOUR, GIN SOUR, WHISKY SOUR, MIDORI SOUR, PALOMA.

SIGNATURES COCKTAILS

Table with 2 columns: Drink Name and Price. Includes LA ROSITA, CAFE CREME, APPLE PIE, PEACH BELLINI, EL PRESIDENTE, PASSION MOJITOS, GIN EARL GREY, GIN ROSEMARY, GODFATHER, GODMOTHER, NEW YORK SOUR, RUM OLD FASHIONED, BAILEYS TONGUE.

TEQUILA

Table with 2 columns: Tequila Name and Price. Includes JOSE CUERVO SILVER, JOSE CUERVO GOLD, 1800 REPOSADO, 1800 ANEJO, 1800 CRISTALINO, MIJENTA BLANCO, MIJENTA REPOSADO, CASAMIGOS BLANCO, CASAMIGOS REPOSADO, CASAMIGOS ANEJO, AVION REPOSADO, AVION 44, DON JULIO BIANCO, DON JULIO REPOSADO, DON JULIO ANEJO, DON JULIO 1942, CENOTE ANEJO, CLASE AZUL PLATA, CLASE AZUL GOLD, JOSE CUERVO RESERVA DE LA FAMILA.

GIN

Table with 3 columns: Drink Name, glass, bottle. Includes GORDON'S, BEEFEATER, MALFY, THE BOTANIST, AVIATION, BOMBAY, STAR OF BOMBAY, TANQUERAY, TANQUERAY 10, TANQUERAY SEVILLA, TANQUERAY RANGPUR, TANQUERAY BLACKCURRANT, HENDRICK'S, HENDRICK'S LUNAR, ROKU JAPANESE GIN, MONKEY 47 SLOE, MONKEY 47 DRY.

VODKA

Table with 3 columns: Drink Name, glass, bottle. Includes STOLI RED, STOLI GOLD, STOLI ELIT, RUSSIAN STANDARD, RUSSIAN STANDARD GOLD, TITO'S, KETTLE ONE, BELUGA, CHOPIN RYE, CHOPIN POTATO, BELVEDERE, GREY GOOSE, HAKU JAPANESE VODKA.

APERITIF / DIGESTIF

Table with 2 columns: Drink Name and Price. Includes KSARA EAU DE VIE, HENNESSY VS, CAMUS VSOP, APEROL, DISARONNO, BRANCA MENTA, CAMPARI, MIDORI.

WHISKEY

Table with 3 columns: Whiskey Name, glass, bottle. Includes BLENDED: JW BLACK LABEL, JW GOLD LABEL, JW GREEN LABEL, JW ULTIMATE, JW XR, JW BLUE, FAMOUS GROUSE, DEWAR'S 15, CHIVAS 12, CHIVAS 13, CHIVAS 15, CHIVAS 18, MONKEY SHOULDER, OLD PARR 12, OLD PARR 18.

BOURBON:

Table with 3 columns: Bourbon Name, glass, bottle. Includes BULLEIT, BULLEIT RYE, JACK DANIEL'S 7, JACK DANIEL'S HONEY, JACK DANIEL'S FIRE, GENTLEMAN JACK, JACK DANIEL'S SINGLE BARREL.

Table with 2 columns: Drink Name and Price. Includes JIM BEAM, JIM BEAM DEVIL'S CUT, JIM BEAM HONEY, MAKER'S MARK.

IRISH:

Table with 3 columns: Drink Name, glass, bottle. Includes TEELING SMALL BATCH, TEELING SINGLE GRAIN 13, TEELING SINGLE GRAIN 15, JAMESON, JAMESON BLACK BARREL.

SINGLE MALT:

SCOTLAND:

Table with 3 columns: Malt Name, glass, bottle. Includes CARDHU 12, CARDHU 15, CARDHU 18, AUCHENTOSHEN, ABERFELDY 12, ABERFELDY 16, BUCHANAN 12, GLENFIDDICH 12, GLENFIDDICH 15, GLENFIDDICH 18.

MACALLAN 12 DOUBLE CASK

Table with 3 columns: Malt Name, glass, bottle. Includes MACALLAN 12 TRIPLE CASK, MACALLAN 15, MACALLAN 18, SINGLETON 12, SINGLETON 15, GLENMORANGIE ORIGINAL, GLENMORANGIE LASANTA 12, BOWMORE 12, BOWMORE 15, BOWMORE 18, THE BALVENIE DOUBLE WOOD 12, THE BALVENIE CARRIBEAN CASK 14, GLENFARCLAS 10, GLENFARCLAS 12, GLENFARCLAS 21.

JAPANESE WHISKEY:

Table with 3 columns: Whiskey Name, glass, bottle. Includes SUNTORY TOKI, SUNTORY CHITA, SUNTORY HIBIKI HARMONY, NIKKA FROM THE BARREL, NIKKA COFFEY MALT.

WINE

Table with 3 columns: Drink Name, glass, 37.5, 75.

WHITE WINE:

Table with 3 columns: Wine Name, glass, 37.5, 75. Includes DDT WHITE, DDT MARQUIS DES BEYS, CHATEAU BARGYLUS, CHATEAU MARSYAS, IXSIR ALTITUDES, IXSIR GRANDE RESERVE, KEFRAYA BLANC DE BLANC, KEFRAYA CHATEAU BLANC, KEFRAYA COMTESSE DE M, KSARA BLANC DE BLANC, KSARA MERWEH, WARDY CHARDONNAY, WARDY PERLE DU CHATEAU, DOMAINE DE BAAL.

ROSE WINE:

Table with 3 columns: Wine Name, glass, 37.5, 75. Includes DDT ROSE, WARDY ROSE, KSARA SUNSET, BAAL ROSE N°6, KEFRAYA MYST.

RED WINE:

Table with 3 columns: Wine Name, glass, 37.5, 75. Includes DDT RED 75 37.5 GLASS, DDT MARQUIS DES BEYS, DDT SYRAH DU LIBAN, KSARA RESERVE DU COUVENT, KSARA CHATEAU, KSARA TROISIEME MILLENAIRE, KEFRAYA BRETCHES, KEFRAYA CHATEAU, KEFRAYA COMTE DE M, CHATEAU BARGYLUS, CHATEAU MARSYAS, LE PETIT BAAL, DOMAINE DE BAAL, DOMAINE WARDY, TROIS COLLINES.

PROSECCO:

Table with 3 columns: Drink Name, glass, 37.5, 75. Includes PICCINI EXTRA DRY, ASTORIA TREVISO DOC, ASTORIA FASHION VICTIM.

Table with 2 columns: Drink Name and Price. Includes LIMONCELLO, BAILEY'S.

SOFTS:

Table with 2 columns: Drink Name and Price. Includes TONIC WATER, THREE CENTS TONIC, THREE CENTS PINK GRAPEFRUIT, IMPORTED SODA WATER, RED BULL.