



Stay Gold BREAKFAST & COFFEE

daze CROISSANT

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

LABNEH	9.00 \$
Labneh, Olives, Mint, Cucumbers, Tomatoes & Olive Oil	
CREAM CHEESE AVOCADO	9.00 \$
Creamy Avocado, Fresh Avocado & Olive Oil	
EGGS	9.00 \$
Creamy Mix, Avocado, Eggs, Tomatoes, Red Onions, Rocca	
SALMON	13.00 \$
Creamy Mix, Avocado, Scottish Smoked Salmon, Eggs, Red Onions, Rocca	

COFFEE

ESPRESSO RISTRETTO	4.00 \$
ESPRESSO LUNGO	4.00 \$
ESPRESSO DOUBLE	6.00 \$
CAFFE LATTE	5.00 \$
CAPPUCCINO	6.00 \$
CAFFEE AMERICANO	6.00 \$
CAFFEE MACCHIATO	5.00 \$
CAFFEE MOCHA	7.00 \$
ICED COFFEE	6.00 \$
ICED LATTE	6.00 \$
ICED MOCHA	7.00 \$

PLATTERS

EGGS

Your choice of sunny side up or scrambled

8.00 \$

LABNEH

Served with a side of veggies & Bread Basket

10.00 \$

GOAT LABNEH

Served with a side of veggies & Bread Basket

10.00 \$

HALLOUMI

Your choice of regular or grilled

Served with a side of veggies & Bread Basket

10.00 \$

LABNEH FUSION

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

11.00 \$

OMELETTE

OMELETTE AU BEURRE	10.00 \$
OMELETTE AUX CHAMPIGNONS	12.00 \$
OMELETTE AU FROMAGE	12.00 \$
OMELETTE A LA LIBANAISE	12.00 \$

INSTANT COFFEE

Nescafe Gold, Coffee Mate

Nescafe Classic, Coffee Mate

LEBANESE COFFEE(NAJJAR)

Small

medium

large

TEA Your choice of DILMAH TEA

HOMEMADE ICED TEA

Cold Infused Earl Grey Tea.

ITALIAN HOT CHOCOLATE

Rich, Thick & Creamy Premium

with Fresh Whipped Cream Chocolate, topped

5.00 \$

4.00 \$

4.00 \$

5.00 \$

6.00 \$

5.00 \$

4.00 \$

8.00 \$

Stay Gold FOOD MENU

TO SHARE

HOLY GUACAMOLE
Fresh Tortillas, served with homemade Guacamole dip
10.00 \$

RED FETA
Toasted Thyme Bagels, served with Feta & Red Bell Peppers dip
10.00 \$

TZATZIKI
Herbes de Provence Bagels, served with Greek Yogurt dip
12.00 \$

TRUFFLE CRISPS
Baked Potato Chips, topped with Parmigiano Reggiano, Truffle Oil & a side of Truffle Mayo
12.00 \$

KUMPIR
Oven Baked Potato, topped with a Cheese Mix & a side of Sour Cream
10.00 \$

SEXY GARLIC KNOTS
Sourdough topped with our Homemade Garlic Paste & Cheese Mix
12.00 \$

BRUSCHETTA AL POMODORO
Sourdough topped with Cherry Tomatoes, Basil & Olive Oil
8.00 \$

PARMIGIANA DI MELANZANE
Eggplant, San Marzano Tomatoes, Parmigiano Reggiano, Mozzarella
13.00 \$

SOUPS

KECHEK
Traditional Lebanese soup, with a side of olives, maktous & toasted Lebanese bread
10.00 \$

ONION SOUP
Traditional French soup, topped with Gruyere cheese & toast
12.00 \$

TOMATO SOUP
Mix of tomatoes with a side sandwich of Mozzarella & Cheddar cheese
12.00 \$

MUSHROOM SOUP
Mix of fresh mushrooms & Shitake Mushrooms
13.00 \$

SALADS

di GREEN
di Green Leaf Mix, Goat Cheese, Caramelized Walnuts, Zaatar Crackers, Cucumber, Lemon & Molasses Dressing
15.00 \$

HORIATIKI
Tomatoes, Cucumber, Onions, Olives, Feta Cheese
15.00 \$

STRAWBERRY HALLOUMI
Rocca Leaves, Fresh Mushrooms, Strawberries, Grilled Halloumi, Balsamic Dressing
15.00 \$

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
16.00 \$

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 20.00 \$
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 14.00 \$
Pasta spaghetti, San Marzano Tomato Sauce, Fresh Cherry Tomatoes

ROSE PINK 14.00 \$
Penne Pasta, Rose Creamy Sauce, Parmigiano Reggiano

RIGATONI ALL'ARRABIATA 14.00 \$
Pasta Rigatoni, San Marzano Tomato Sauce, Chili Flakes

PESTO PASTA 16.00 \$
Pasta Linguine, Homemade Pesto Sauce, Parmigiano Reggiano, Pine Nuts

CHEESY FOUR 18.00 \$
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
12.00 \$

CHICKEN CLUB SANDWICH
Marinated Chicken Breast, Rocca, Tomatoes, Eggs & our Special Sauce
12.00 \$

KICKIN CHICKEN
Pita Bread, Chicken Breast, Toamtoes, Lettuce
12.00 \$

STEAK SANDWICH
Steak Fillet, Fresh Mushrooms, Onions, Tomatoes with a side of chips
13.00 \$

THE PREFECT PARTNERS
Braised Meat, Cheddar Cheese, Caramelized Onions with a side of chips
13.00 \$

BEEF TACOS
Juicy Beef Cuts, Tomatoes, Sucrine Lettuce with a side of Sour Cream and guacamole
14.00 \$

THE GOLD CARTEL BURGER
Brioche Bun, Double Beef Patty, Cheddar Cheese, Tomatoes, Lettuce, Special di Sauce
12.00 \$

PIZZA

MARGHERITA 12.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Basil

DIAVOLA 14.00 \$
Neapolitan Pizza, San Marzano Sauce, Fresh Mozzarella, Pepperoni (Beef or Pork)

VEGETARIAN 14.00 \$
Neapolitan Pizza, San Marzano Sauce, Zucchini, Mushroom, Eggplant, Carrots, Fresh Mozzarella

PESTO 14.00 \$
Neapolitan Pizza, Pesto Sauce, Fresh Mozzarella, Cherry Tomato

QUATTRO FORMAGGI 18.00 \$
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 16.00 \$
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



Stay Gold

DESSERT

FON-DI

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

12.⁰⁰ \$

DI-RAMISU

Authentic Italian dessert, made the di way

12.⁰⁰ \$

MOLLE NONNA

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

14.⁰⁰ \$

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

10.⁰⁰ \$

DI-MOLITION

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

14.⁰⁰ \$

PAVLOVA

Meringue shells, fresh cream, strawberries & strawberry sauce

12.⁰⁰ \$

STRAWBERRIES & CREAM

Cup of fresh strawberries & Whipped Cream

8.⁰⁰ \$

CALZONE NUTELLA

Neapolitan Pizza, Nutella, Mozzarella, Fresh Strawberries

14.⁰⁰ \$

MACARONS

Your choice of macarons from daze

2.⁰⁰ \$



Stay Gold DRINKS & MOCKTAILS

SOFT DRINKS	3.00 \$
FRESH ORANGE JUICE	4.00 \$
FRESH LEMONADE (Regular or Minted)	4.00 \$
LOCAL BEER	4.00 \$
LOCAL LIGHT BEER	4.00 \$
LOCAL MEXICAN BEER	5.00 \$
CORANA BEER	6.00 \$
BUDWEISER BEER	6.00 \$
LOCAL SPARKLING WATER Small	2.00 \$
IMPORTED SPARKLING WATER Small	3.00 \$

RED SUMMER	8.00 \$
Strawberry, Watermelon, Mint	
PRINCESS PEACH	8.00 \$
Peach, Cranberry, Lychee	
MANGO LEISURE	8.00 \$
Mango, Ginger, Basil.	
THE HEALER	7.00 \$
Orange, Ginger, Basil, Lemon Juice	
VIRGIN FOUR BERRIES	8.00 \$
Lemon, Honey syrup, Puree 4 berries, Mint leaves	
VIRGIN PASSION FRUIT	8.00 \$
Pineapple, Cranberry, Lemon, Simple, Passion fruit	
VIRGIN PINACOLDA	7.00 \$
Pineapple juice, Coconut milk	
VIRGIN MOJITOS	7.00 \$
Brown sugar, Mint, Simple, Lemon, Soda	
VIRGIN PALOMA	8.00 \$
Brown sugar, Lemon, Salt, Soda, Grapefruit juice	
VIRGIN BLOODY MARRY	7.00 \$
Juice tomato, Worcester sauce, Lemon, Tabasco, Salt, Peper	
VIRGIN PASSION MOJITOS	10.00 \$
Fresh Passion Fruit, Passion Fruit Puree, Mint, Simple Syrup, Lemon Juice	