








PATTIS

“We take the time to make every dish from scratch”

For any enquiries please ask our team

Allergens:

 Nuts  Sesame  Gluten  Eggs
 Dairy  Sulphite  Seafood

Please be aware that our food may contain allergens other than specified above.

Breakfast Menu
Weekdays: 7:00am - 1:00pm
Weekend: 7:00am - 3:00pm










Omelettes & more

- | | |
|---|--------------|
| 01. MEDITERRANEAN  | SR 53 |
| Three fresh farm eggs, spinach, basil, cheese, cherry tomatoes and pine-nuts served with mixed green salad - 325 cal | |
| 02. ITALIENNE  | SR 54 |
| Three fresh farm eggs, sauteed mushrooms, basil and cheese served with mixed green salad - 668 cal | |
| 03. BREAKFAST CASADILLA    | SR 54 |
| Three fresh farm eggs, bell pepper, onions, guacamole, sour cream, salsa, served with freshly fried tortilla - 660 cal | |
| 04. ORIGINAL SCRAMBLED  | SR 49 |
| Three fresh farm scrambled eggs served with mixed green salad and toast bread 714 cal | |
| Add on: wild mushrooms sauteed in garlic butter and truffel SR 20 | |
| 05. EGG SLIDER  | SR 50 |
| Freshly baked potato brioche from the oven, cut into vertical sides, dressed with home-made Siracha sauce, fresh lolloroso, grilled peperoni, served with potato chips - 609 cal | |
| 06. BENEDICTS | |
| Two poached eggs, brioche buns, homemade hollandaise sauce served with mixed green salad | |
| Toppings: | |
| MUSHROOMS    - 264 cal | SR 49 |
| SPINACH    - 429 cal | SR 53 |
| SALMON     - 494 cal | SR 56 |

Spécialités Pattis

- | | |
|--|--------------|
| 07. SALMON DELIGHT     | SR 63 |
| Freshly baked milk bread, smoked salmon, moutabal beetroot, argula lettuce, scrambled egg, togarashi - 1112 cal | |
| 08. PATTIS SHAKSHUKA   | SR 64 |
| Two sunny-side up on a bed of shakshuka sauce, hazelnut crushed, cilantro, pine nuts served with bread - 704 cal | |
| 09. PATTIS ORIENTAL     | SR 68 |
| A trio of fowl, labnah zatar, fatteh served with fresh Arabic bread - 913 cal | |
| 10. WILD LABNAH   | SR 64 |
| Wild labnah, halabi bell pepper paste, chili oil, sumac topped with poached eggs, served with sourdough bread - 542 cal | |

From the oven

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|---|--------------|
| 11. MEDITERRANEAN FLAT BREAD    | SR 64 |
| A golden crusty flat bread topped with mediterranean cheese along with zaatar, cherry tomatoes, black olives and garnished with arugula - 1020 cal | |
| 12. HALLOUMI LABNAH    | SR 58 |
| A golden crusty flat bread topped with labnah, halloumi, basil pesto, vine dried tomato, pine nuts, chilli oil - 1098 cal | |
| 13. SPECIAL ZATAR    | SR 58 |
| A golden crusty flat bread topped with mediterranean cheese, zatar, arugula, cherry tomato, and black olives - 925 cal | |

All prices inclusive VAT (15%)

Adults need an average of 2000 calories per day, and individual calorie needs may vary from person to person with nutritional data provided.

BREAKFAST

PATTIS

Savory

14. **AVO TOAST**  **SR 65**
Fresh avocado, pesto citrus sauce, poached eggs and chopped tomato on whole wheat sourdough slice - 784 cal
15. **AVOCADO & FETA TOASTIES**  **SR 53**
Compailou sourdough bread, avocado, feta cheese, almond flakes, homemade peached jam, cranberry serverd with mixed green salad - 784 cal
16. **CAN CAN CHICKEN**  **SR 50**
Flavorful chicken salad, soft milk bread baguette, caramelized onions, lolo biondo 412 cal
17. **CROQUE MADAME**  **SR 61**
A crusty homemade sourdough, filled with smoked beef, cream cheese sauce, provolone, emmental and cheddar topped with fried eggs, served with your choice of mixed green salad or French fries 1098 cal
18. **EGG'N'CHEESE CROISSANT**  **SR 54**
Freshly baked croissant stuffed with scrambled eggs, cheddar, provolone and emmental served with your choice of mixed green salad or French fries - 1112 cal
19. **HALLOUMI CROISSANT**  **SR 58**
Zaatar croissant, grilled halloumi, sun-dried tomato paste, arugula, tomato, topped with basil pesto served with your choice of mixed green salad or French fries - 977 cal
20. **PICANTE CROISSANT**  **SR 65**
A fine mix of fresh funnel roots, mix bell peppers, fried pepperoni stuffed in a cheese croissant, tomato pesto and scrambled eggs, served with french fries

Sides

21. **FRENCH FRIES**  **SR 18**
581 cal
22. **GRILLED SAUSAGE, MUSHROOM, TOMATO**  **SR 44**
613 cal
23. **BAKER BASKET**  **SR 48**
Selections of French breads - 250 cal
24. **VIENNOISERIE BASKET**  **SR 68**
Selections of croissants and danish 880 cal

Healthy mornings

25. **GRANOLA**  **SR 59**
Homemade fresh granola, greek yogurt, slice bananas, fresh berries - 821 cal
26. **CALIFORNIA TOAST**  **SR 58**
Toasted homemade sourdough, beetroot eggplant, sliced avocado, chives, dried cranberries, hazelnut crushed, semi-sundried vine tomato - 471 cal

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PATTIS

Sweets

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|--|---|-------|
| 27. PATTIS PANCAKE |  | SR 50 |
| Homemade original pancake mix served with vanilla sauce, maple syrup and fresh berries - 1243 cal | | |
| 28. COCOA LOVER |  | SR 53 |
| Homemade soft pancake with chocolate chips, white chocolate sauce, topped with Belgian shaved chocolate - 1040 cal | | |
| 29. PARIS MORNING |  | SR 53 |
| Classic French toast, fresh mix berries served with maple syrup - 954 cal | | |
| 30. PATTIS WAFFLE |  | SR 50 |
| The original liege waffle with mix fresh berries and maple syrup - 949 cal | | |
| 31. LOTUS PANCAKE | | SR 55 |
| Homemade original pancake, served with lotus caramel sauce & Garnished with lotus crumble - 989 cal | | |
| 32. SEA SALT WAFFLE | | SR 55 |
| The original liege waffle served with sea salt caramel sauce - 979 cal | | |
| 33. NUTELLA WAFFLE | | SR 55 |
| Waffle with spread nutella and caramelized hazelnut - 949 cal | | |

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To share

- 01. BEEF LOLLYPOP**    **SR 79**
8 pieces of tenderloin cubes, marinated with handpicked spices, served with potato croquettes and home BBQ sauce - 443 cal
- 02. FRITTE DE CREVETTE**    **SR 81**
Delicious shrimp tempura along with dynamite sauce - 540 cal
- 03. HOT MAPLE CHICKEN**    **SR 73**
Lightly battered special marinated chicken tenders in famous wings sauce, chives, served with our homemade ranch dressing 950 cal
- 04. AUBERGINE DENGAKU**    **SR 61**
Our homemade signature deep fried eggplant topped with dengaku paste, feta cheese, cilantro aioli, pine nuts yogurt tahini sauce - 343 cal
- 05. SPINACH DIP NACHOS**    **SR 54**
Freshly cooked spinach in a rich creamy sauce, parmesan cheese served with crispy nachos - 992 cal
- 06. LEVANT FRIES**    **SR 56**
Chicken shawarma topped on bed of crispy fries and American cheese sauce, siracha sauce, pickles, and cilantro - 792 cal
- 07. CHICKEN BAO**    **SR 72**
Hot miso marinated chicken filled in homemade bao bread with creamy spicy special sauce, crispy coleslaw, green chili sauce, and fresh cilantro - 470 cal

Soups

- 08. FRENCH ONION SOUP** **SR 53**
french onion soup combined with emmental cheese covered with a soft homemade puff pastry - 295 cal
- 09. CREAM OF MUSHROOM**   **SR 53**
Mushrooms velouté, cream and croûtons 310 cal
- 10. PUMPKIN SOUP**   **SR 53**
Light creamy blended pumpkins with maple syrup, cream & croûtons - 180 cal

Salads

- 11. CASABLANCA**      **SR 67**
Moroccan sensation salad .Bulgur pilaf infused with cilantro pesto, roasted squash, sweet potatoes, feta cheese, crispy kale, hazelnut crust, slice chili, dried cranberries, soaked golden raisins in homemade vinaigrette dressing 219 cal
- 12. CHICKEN CHIMICHURRI**   **SR 64**
A unique combination of flavored salad. Mixed greens with grilled corn, avocado, marinated chicken mixed with aromatic chimichurri sauce - 274 cal
- 13. LE CÉZAR**   **SR 68**
Served with lettuce iceberg, beef bacon, garnished with parmesan cheese and croutons along with caesar sauce - 225 cal

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PATTIS

Sandwiches & Burgers

14. **AZTEC SANDWICH**    **SR 78**
Experience a delightful combination of freshly baked milk baguette bread with chicken, marinated dried tomato, guacamole and tartar sauce served with homemade potato chips - 752 cal
15. **PATTIS BURGER**   **SR 76**
Our perennial guest favorite burger. Angus beef patty loaded with secret marination, cheddar and French emmental cheese, iceberg lettuce, tomato and caramelized onions in potato bun served with homemade hand cut fries - 857 cal
16. **BOSTON BUNS**   **SR 79**
3 mini sliders burgers: Angus beef patty loaded with secret marination, cheddar and French emmental cheese, iceberg lettuce, tomato and caramelized onions in mini potato bun served with tartar sauce and homemade barbecue sauce, and homemade potato chips - 924 cal
17. **CHEESY CHICKEN**   **SR 72**
Freshly made potato bun loaded with breaded corn fed chicken breast with tartar sauce, iceberg lettuce, tomato and sliced emmental cheese served with homemade potato chips - 1025 cal
18. **STEAK MELT**    **SR 89**
One of our spiciest creation ever. Mini milk baguette bread loaded with wagyu ribeye steak, French emmental, tartar sauce, homemade barbecue sauce served with homemade potato chips - 784 cal
19. **LOBSTER & SHRIMP ROLL**    **SR 81**
Sauteed lobster and shrimp in a chili sriracha sauce served in our house brioche roll - 564 cal

Pizzas

20. **MARGHERITA**   **SR 58**
Artisan dough, homemade pizza sauce, cherry tomato confit, fior di latte mozzarella cheese, basil, olive oil 604 cal
21. **ALFREDO**    **SR 69**
Artisan dough, Alfredo sauce, mixed wild mushrooms, homemade chicken sausage, parmesan cheese, fior di latte mozzarella cheese, pickled fresh chili and olive oil 604 cal
22. **DIAVOLA**   **SR 66**
Artisan dough, homemade pizza sauce, pepperoni, smoked roast chicken, mix chili pickle, fontina cheese, parmesan cheese and fior di latte mozzarella cheese 756 cal

Pastas & Risotto

23. **PARMA**    **SR 76**
Tagliatelle pasta cooked with creamy pesto sauce and grilled chicken, basil leaves, olive oil, dried cherry tomato, parmesan cheese and pine nuts - 857 cal
24. **SPAGHETTI MEATBALLS**   **SR 92**
A traditional favorite spaghetti pasta topped with a mixture of lamb and beef minced balls cooked in cherry tomato sauce, parmesan cheese, basil leaves and olive oil - 754 cal
25. **AMORITE**   **SR 95**
One of our signature pasta. Mini rigatoni pasta cooked with creamy truffle sauce, topped with fresh shaved black truffles and parmesan cheese - 957 cal
Seasonal Pricing*
26. **VESUVIO**   **SR 78**
A vegetarian lovers penne pasta dish with homemade spicy vine-tomato sauce, basil, parmesan cheese and olive oil - 796 cal
27. **JAUNE DIVINE**   **SR 94**
A delightful mix of saffron risotto with grilled chicken breast and a delicate pink sauce - 855 cal

*Seasonal Pricing: Our truffles are always fresh and are sourced from Italy. Depending on the season, the price of Amorite may differ. Our team is happy to assist you with the current pricing.

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PATTIS

Main courses

- 28. VOL-AU-VENT**  **SR 80**
One of the classic french dish. Chicken and wild mushrooms cooked in mornay sauce, mushroom cream served with homemade crunchy puff pastry - 684 cal
- 29. HERITAGE STEAK**  **SR 328**
Our special smokey wagyu rib eye steak marinated with fresh jalapeno, rosemary and olive oil grilled in jasper oven, served with mashed potato and almond herbs sauce - 727 cal
- 30. GRILLED SALMON**    **SR 105**
Pan roasted Atlantic salmon served on a bed of spinach mashed potato served with grilled lemon and tomato salsa - 649 cal
- 31. LAMB SHANK**   **SR 145**
A traditional favorite braised lamb shank cooked in mediterranean spice mix served with sumac and garlic rice garnished with mix nuts, coriander, lamb gravy - 787 cal
- 32. BROCHETTE DE POULET**   **SR 98**
Oriental marinated chicken skewer laid over sautéed Italian vegetables with potato wedges on side. And served with homemade aioli sauce - 625 cal
- 33. BLANC DE BLANC**   **SR 150**
A special grilled chicken breast and porcini sauce, accompanied with fresh sautéed vegetables on the side with mashed potatoes - 675 cal
- 34. PATTIS DECONSTRUCTED GYROS**   **SR 149**
Black angus tenderloin, tzatziki, mixed leaves, kalamata olives, cucumber, onion, pumpkin seeds, serrano chili and vine tomatoes - 396 cal

Must haves

- 35. TRUFFLE FRIES**  **SR 54**
Homemade fries served with truffle cream sauce and truffle paste, truffle oil, parmesan cheese and chives - 661 cal
- 36. MAC AND CHEESE**   **SR 52**
Macaroni pasta cooked in sauce mornay topped with parmesan cheese and crispy bread crumbs, chives and olive oil 929 cal
- 37. SWEET POTATO FRIES** **SR 31**
Crispy fried sweet potato chips 400 cal
- 38. HOMEMADE FRIES** **SR 31**
Crispy fried agria potato chips 394 cal
- 39. COMTE AGRIA**   **SR 37**
Creamy mashed potato with comte cheese 381 cal

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Desserts

- | | |
|---|--------------|
| 01. SWEET SOUVENIRS   | SR 78 |
| Toasted marinated vanilla brioche toast served with salted caramel sauce and vanilla ice cream - 850 cal | |
| 02. HEY BLONDIE    | SR 72 |
| Homemade brown ice cream with chocolate chip cookies served with salted caramel sauce - 574 cal | |
| 03. PATTIS BREAD PUDDING    | SR 84 |
| Warm bread pudding with salted caramel and peacan served with homemade vanilla ice-cream - 1489 cal | |
| 04. STICKY DATE CAKE    | SR 84 |
| Warm sticky date toffee cake, salted caramel, caramelized walnuts and spiced suokari dates served with vanilla ice-cream - 741 cal | |
| 05. LANA CAKE    | SR 80 |
| Rich chocolate cake drizzelled with a milk and condied hazelnut served with homemade ice cream- 725 cal | |

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Mocktails

DETOX/HEALTHY

DETOX EXPRESS

A mixed of fresh carrot juice, celery, green apple, beetroot and Japanese ginger, ringed with seven spices - 140 cal

SR 42

MORNING GLOW

A fusion of carrot juice, orange, celery, fresh ginger, grinded turmeric root garnished with celery leave - 105 cal

SR 42

PATTIS SIGNATURE

PATTIS SANGRIA

Marination of fresh banana, orange, blueberry and peach, lime slices, combined with freshly squeezed red grapes presented with smoky bubble - 120 cal

SR 42

SWEET SPLASH

Mixture of fresh sweet melon puree, sweet melon fruit and lime juice and soda water 294 cal

SR 42

SUMMER BREAK

Fresh peach, pineapple and strawberries, mixed with lemon juice and soda water 260 cal

SR 42

TUTTI FRUTTI

Mix of five seasonal fruits with strawberry syrup, passion fruit puree, peach puree, garnished with curly orange skin - 230 cal

SR 42

SUNNY MIAMI

Shaked fresh squeeze citrus fruits (orange, lemon, lime and grapefruit) - 192 cal

SR 42

EASY BREEZE

Fresh watermelon juice mixed with fresh lemon juice and mint leaves served with chunk watermelon pieces - 175 cal

SR 42

LA VIE EN ROSE

Smashed raspberry fruit, wild mint leaves, rose water, lime juice, soda and sparkling water topped with crushed ice and rose petal 145 cal

SR 42

PATTIS CLASSIC

CLASSIC MOJITO

Smashed fresh mint leaves and lime juice, lime slices pureed with sprite and sparkling water, topped with crushed ice - 87 cal

SR 42

PASSION FRUIT MOJITO

An entente of fresh passion fruit, lime slice, fresh lemon juice, green mint leaves, sparkling water and sprite, topped with crushed ice - 260 cal

SR 45

WILD FOREST MOJITO

A combination of fresh strawberry, red currant, blueberry, lime slices sparkling water and sprite, topped with crushed ice 190 cal

SR 45

Smoothies

THE ROYAL

A combination of fresh red berries fruits, fresh milk, cream cheese topped with whipping cream and chunk berries - 85 cal

SR 41

THE BANANA DREAMER

Fresh banana mixed with fresh milk, honey bee and cream cheese topped whipping cream 85 cal

SR 41

THE AVOCADO QUEEN

Fresh avocado blended with fresh milk and cream cheese - 85 cal

SR 41

Milkshakes

CHARMING CHOCOLATE

An alliance of homemade chocolate ice cream, deep dark chocolate sauce, fresh milk and ice cubes - 110 cal

SR 43

GLORIOUS STRAWBERRY

A combination of fresh red berries fruits, fresh milk, cream cheese topped with whipping cream and chunk berries - 110 cal

SR 43

VANILLA DIVINE

A fusion of home made vanilla ice cream with fresh milk, cream and sprinkled with caramelized pecan nuts - 110 cal

SR 43

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Beverages

MINERAL WATER	
NATURAL SPRING WATER - SMALL/LARGE	SR 19/25
SPARKLING WATER - SMALL/LARGE	SR 23/32
SOFT DRINKS	
COLA - 105 cal	SR 15
DIET COLA - 0 cal	SR 15
SPRITE - 118 cal	SR 15
FANTA - 98 cal	SR 15
FRESHLY SQUIZED JUICES	
APPLE - 113 cal	SR 29
PINNEAPPLE - 150 cal	SR 32
CARROT - 95 cal	SR 28
ORANGE - 111 cal	SR 29
MANGO - 150 cal	SR 32
MINTY LEMON DERBY - 135 cal	SR 27
ICED TEA	
CLASSIC - 188 cal	SR 21
PEACH - 94 cal	SR 26
PASSION FRUIT - 52 cal	SR 29

Teas

SELECTION OF PREMIUM TEAS	SR 25
Ginger calm, earl grey, english breakfast	
0 cal	

Freshly new

PATTIS HOT COCOA 
- 336 cal -

SR 30

Barista's classics

SINGLE ESPRESSO - 45 cal	SR 19
DOUBLE ESPRESSO - 90 cal	SR 23
MACCHIATO - 23 cal	SR 21
CAPPUCCINO - 48 cal	SR 27
MOCHA - 230 cal	SR 29
CAFÉ LATTE - 32 cal	SR 27
AMERICANO - 2 cal	SR 24
AMERICAN (FILTER) COFFEE - 6 cal	SR 23
FRENCH COFFEE - 117 cal	SR 25
TURKISH COFFEE - 389 cal	SR 21

Barista's specials

HOT COFFEE	
SPANISH LATTE - 220 cal	SR 31
GINGER LATTE - 87 cal	SR 31
SALTED CARAMEL LATTE - 242 cal	SR 33
COLD COFFEE	
FRAPPE - 148 cal	SR 33
MOCHA - 310 cal	SR 31
PISTACHIO - 109 cal	SR 34
LOTUS SALTED CARAMEL - 333 cal	SR 33
ICED COFFEE	
AFFOGATO - 183 cal	SR 35
SPANISH LATTE - 310 cal	SR 33
VANILLA LATTE - 109 cal	SR 34
CARAMEL MACCHIATO - 209 cal	SR 33
AMERICANO - 2 cal	SR 26

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