ARABIC MENU

Available From 12pm - 11pm

2 Khobez Arabic Bread, 4 Minted Yoghurt Sauce, 4

ARABIC BREAKFAST

Coffee or tea, choice of juices, watermelon, ful medames, labneh, halloumi cheese, hummus, olives, 2 fried or boiled eggs, Khobez bread and pastry basket, 49

SHAKSHOUKA

Two free range eggs baked with chilli tomato sauce, Waqyu beef Nduja, red pepper, ful medames, feta cheese, coriander, served with grilled Khobez chilli bread, 32

SOUP

Lentil Soup Arabian yellow lentil soup, Khobez bread (V), 16

COLD MEZZE

Hummus Chickpea, tahini, lemon juice (V), 16

Moutabel Grilled smokey aubergine, tahini, lemon juice, garlic (V), 16

> Tabbouleh Parsley, mint, tomato, lemon juice, crushed wheat (V), 16

HOT MEZZE

Cheese Fattayer Baked pastry stuffed with shanklish (V), 19

Kibbeh Fried minced lamb in crushed wheat paste with pine kernels, 19

Falafel Deep fried spiced chickpea, broad bean dumpling (V), 19

MAIN COURSES

Halal Lamb, Chicken or Prawn Biryani Cooked in spicy Arabic sauce, served with rice, 37

Whole Lobster Biryani Cooked in spicy Arabic sauce, served with rice, 85

Halal Lamb or Chicken Curry Cooked in a mild spiced curry sauce, served with rice, 37

Farouge Mousahab Baked baby chicken with yoghurt, lemon and garlic, served with chips, 37

> 3 Shish Taouk Kebab Marinated chicken breast served with chips and garlic sauce, 37

Braised Lamb Shank Glazed carrots, minted pea purée, herb mash and mint jus, 36

LEBANESE MIXED GRILL

A classic assortment of fine grilled meat: 1 whole baby chicken, 1 chicken shish taouk, 1 lamb kofta, 1 beef fillet (200gr), 1 lamb cutlet served with chips, Khobez bread, tomato salad, garlic sauce, 89

BAKED KUNAFA Rose water cream, pistachio nuts and seasonal fruit, 16

PARK TOWER TRIO OF DESSERTS, 16

Selection of 3 cakes:

Dark chocolate brownie

Orange custard tart

Mocha profiterole

A LA CARTE BREAKFAST MENU

FRESH FRUIT AND SMOOTHIES

Fresh fruit salad, 10 Chilled melon, 10 Fruit platter, 16 Fresh fruit smoothie, 12

BREAKFAST FAVOURITES

French Toast Served with maple syrup, 15

Pancakes Plain, banana or berry pancakes served with maple syrup, 15

Selection of English Cheese, 15

Toasted Open Bagel Served with smoked salmon, 15

Two Boiled Eggs, 8

Two Eggs Cooked to your liking with two choices of bacon, sausages (beef or pork), hash brown, mushrooms or tomato, 19

> Egg White Omelette & Fresh Herbs, 15

Scrambled Eggs Served with smoked salmon and chives. 17

Eggs Benedict Served with grilled ham and hollandaise sauce, 17

CEREALS AND YOGHURTS

Served with hot or cold milk.

Cornflakes, Rice Krispies, Weetabix, All Bran, Frosties, Special K, dry muesli or Coco Pops, 7 Hot porridge oats, 7

Choice of natural, low fat or fruit yoghurt, 8

Share your experience: @ParkTowerKnightsbridge #ParkTowerKnightsbridge

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BREADS

Mixed bakery basket with 3 breads, 1 croissant and 2 pastries, 15 3 Slices of whole wheat or white toast, 7 1 Freshly baked croissant, 5 1 Freshly baked Danish pastry, 5

BEVERAGES

Freshly brewed filter coffee, espresso, cappuccino or latte, 7

Tea Bags English, Earl Grey, Assam, green tea, Darjeeling, chamomile, peppermint, lemon and ginger, 7

Loose Leaf Teas Darjeeling, English, Assam, Early Grey, Russian Carravan, Lapsang Souchong, 8

Oriental

Taiwanese high mountain Oolanm Long Jing green, jasmine pearls or silver, white silver tips, 9

Tisane Herbal Whole chamomile flowers, rooibos, orange and cinnamon, 9

> Park Tower Hot Chocolate by Rococo Chocolate Park Tower Hot Chocolate, 10

Classic Hot Chocolate Orange, peppermint or spicy hot chocolate, 8

Juices

Orange, grapefruit, apple, tomato, cranberry, mango, pineapple juice, 8

THE HYDE BAR FOOD MENU

Available from 12pm - 11pm

STARTERS

Smoked Salmon 🚱 Cos lettuce, capers, red onion, egg, caviar, sour cream, sourdough bread, 23

Dorset Crab on Toast Red onion, chillies, spring onion, coriander, crème fraîche on ciabatta. 24

Prawn Cocktail & Avocado Cos lettuce, boiled egg, heritage tomato, sourdough, 21

> Schezwan Squid & Octopus Shaved fennel and green mango salad, saffron garlic aioli, 21

Braised Lamb Neck Fillet Cumin spiced carrot purée, crunchy vegetable medley, 21

Mediterranean Platter Buffalo mozzarella, artichokes, piquillo, tomato, rocket, olive, 19

SOUPS & SALADS

Portobello Mushroom Velouté 🔅 Garlic bread. 16

Roast Chicken Cream Soup 🔅 Barley, confit tomato, parsley pesto, 16

Greek Salad 🚱 Feta cheese, tomato, olives, peppers, cucumber, oregano, olive oil, 17

Classic Caesar Salad 🚱 Parmesan cheese, anchovies, croutons, 17

Warm Niçoise Salad Baby potato, sauté onion, grilled tomato, French beans and Kalamata olives. 17

Superfood Salad Quinoa, grated carrots, beetroot, avocado, grapefruit segments, broccoli, pomegranate, mixed leaves and carrot & balsamic dressing, 19

Add grilled chicken, 12 Add 6 grilled large prawns, 15 Add half grilled lobster, garlic butter, lemon, 43

GRILLED PANINI 💮

Mediterranean Chicken Roast chicken mayonnaise, olives, sun-dried tomatoes, peppers, 22

Caprese Buffalo mozzarella, plum tomatoes, basil, olive oil, focaccia bread. 19

> Pastrami Sauerkraut and Emmental cheese, 19

SANDWICHES

Please select your own speciality bread from white, malted grain bread, white bap or gluten-free bun

Scottish Highland Wagyu Roast beef, mustard mayonnaise, watercress, 23

The Park Tower Club 🔅 Grilled chicken, bacon, tomato, mayonnaise and Iceberg lettuce, 23

Smoked Salmon Club Horseradish cream cheese, avocado, tomato, Iceberg lettuce, 23

Croque-Madame Smoked salmon, white bread, béchamel and cheese, 23

> Honey Roast Ham & Cheddar Tomato, Iceberg lettuce and mayonnaise, 17

Falafel Wrap Hummus, spinach, pine kernels, pomegranate, tabouleh served with yoghurt tahini sauce, 19

PIZZAS

Pizza Margherita Hand-stretched, stone-baked pizza with tomato sauce, mozzarella, 21

Additional Toppings: Mushrooms, onions, peppers, olives, extra cheese, 2.5 Parma ham, 5 Prawns in garlic butter, 15 Scottish Highland Wagyu beef Nduja, 10

THE HYDE BAR FOOD MENU

MAINS

Traditional Haddock Fish & Chips 🔅 Beer batter, mushy peas, homemade tartar sauce, 29

Mushroom Crusted Halibut Wilted spinach, turned potato, charred baby gem and seafood nage, 38

> Dover Sole 400gr Grilled or Meunière, 42

Salmon (180gr) Mixed leaf salad, charred tomato, 26

Grilled Lobster Parsley garlic butter and lemon Half, 43 | Full, 85

> 4 Lamb Cutlets Tomato Provencal, 34

Surrey Farm Organic Beef & Onion Rings Center cut fillet (200 gr), 39 Rib eye entrecôte (220 gr), 34

OUR BURGERS

Park Tower Signature Gold Leaf Wagyu beef, foie gras, Mature Cheddar, tomato, relish, seeded bap, 39

The Scottish Highland Wagyu Beef 🔅 Mature Cheddar, tomato, relish, seeded bap, 29

The Rooster 🔅 Cajun spiced chicken mince, lettuce, mayonnaise, tomato, ketchup, seeded bap, 21

Ras El Hanout Spiced Lamb Crushed avocado, harissa dip, seeded bap, 25

The Ocean King Whole lobster, garlic, slaw, Thousand Island sauce, seeded bap, 85

Dishes that are available 24 hours.

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SIDE DISHES 💮

EACH - 7

French beans, spinach, mash potato, new potatoes, broccoli, baby carrots, sauté mushrooms, hand-cut chips, mixed leaf salad, tomato, red onion salad. Parmesan & truffle fries, 16

SAUCES & BREAD, EACH - 4

Béarnaise, green peppercorn sauce, mushroom sauce, Dijonnaise, hollandaise, freshly baked bread rolls, grilled Khobez bread.

DESSERTS & CHEESE

Milk Chocolate and Orange 💮 Ganache Fudge Cake, 12

> Baked Cox Apple Pie Double cream, 12

Mango & Passion Fruit Pavlova, 14

Glazed Lemon Tart Crème fraîche, meringue, coulis, 12

Vanilla Cheesecake 🔅 Strawberries, 11

Crème Caramel 🤔 Red berries, crème Chantilly, 11

Selection of 3 Homemade 🔅 Ice Creams and Sorbets.11



Selection of 3 Cheeses Fig chutney, crusty muesli bread, 16