

RESTAURANT MENU



BREAKFAST

ARABIC BREAKFAST Crushed fowl madams, vermicelli, cumin vegetable scrambled egg, freshly made grilled flat bread and grilled tomato (GR) (G) (D)	5.300	ARABIC BREAKFAST (2) Crushed fowl madams, vermicelli, cumin vegetable scrambled egg, freshly made grilled flat bread and grilled tomato (GR) (G) (D)	9.500
SHAKSHUKA Middle eastern style baked eggs with spiced tomato puree, roasted peppers, fresh mint, served with crumbled feta cheese (GR) (G) (D)	5.000	BAKERY BASKET Freshly baked croissant, pain au chocolate and vanilla muffin served with butter and jam (V) (D) (G)	3.900
FRENCH TOAST Brioche bread dipped with cinnamon custard serves with berries and whipped butter cream, maple syrup (D) (G)	3.900	EXOTIC FRESH FRUITS Chunky cuts mixed fruits, and orange segments with green tea syrup (V)	3.800
ENGLISH BREAKFAST Eggs as your way with veal or chicken sausages, turkey bacon, toasted bread, baked beans, mushrooms, tomatoes, and roasted potatoes (GR) (G) (D)	6.000	BREAKFAST BAP Grilled brioche, veal or chicken sausage, crispy turkey bacon, fried egg with cheese (GR) (G) (D)	4.300
EGGS / OMELETTE YOUR WAY Eggs or omelette your way on toasted bread with grilled tomato, and roasted potatoes (D)	3.900	ADDITIONAL ITEMS Fresh avocado half (V) Smoked salmon (SF) Roasted potatoes, veal bacon / sausage (G) Baked beans (V) Grilled Asparagus (V) Sautéed mushrooms (V)	2.200

LA VIE BITES

PLATTER OF ARABIC MEZZE Combination of Hot and Cold mezze platter with lamb kibbeh, spinach fatayer, fattoush with beetroot hummus dip (GR) (G) (D) (N)	5.900	CHICKEN WINGS Slow cooked BBQ chicken wings, with blue cheese dressing and crudities (GR) (D) or Spicy buffalo wings, tempura baby marrows, with gorgonzola cheese dressing (GR) (D)	5.300
CRISPY CALAMARI RINGS Crispy fried fresh calamari rings served with roasted garlic aioli sauce and lime wedges (GR) (G) (SF)	5.300	BURGER SLIDERS Choice of beef, lamb, and chicken sliders with fries (GR) (D)	4.400
FRIED SHRIMP Slightly spiced tiger prawns coated with cream cheese, serve with sweet chilli sauce and lemon (GR) (G) (D) (SF)	5.900	MOZZARELLA STICKS Breaded fried mozzarella with chunky creamy tomato sauce (GR) (G) (D)	5.900
COCONUT SHRIMP SATAY Coconut, coriander marinated shrimp skewer & peanut sauce with prawn crackers (D) (G) (SF) (N)	5.900	LOADED NACHOS Gratinated nachos with chili con carne, cheddar cheese sauce, sour cream, guacamole, and tomato salsa (GR) (D)	4.900
FALAFEL BITES Fried ground chickpea, parsley with cumin labneh dip (V) (D) (N)	4.900	LA VIE BITES BOARD Selection of 4 LA VIE Bites	10.000

SALAD

CAESAR SALAD Baby gem, radicchio leaves tossed in our house made anchovy dressing, crispy parmesan, bacon, soft boiled egg, and focaccia croutons (GR) (V) <i>Add grilled chicken breast</i> <i>Add grilled shrimps (SF)</i>	4.500	GRILLED PEACH, POMEGRANATE SALAD Grilled peach, pomegranate, balsamic onion, wild rocket, and greek feta cheese with pomegranate dressing (GR) (V) (D)	4.300
THAI BEEF SALAD Juicy beef steak with fresh herbs, tomatoes, cucumber, mango with coriander lime dressing (G) (N) (S)	5.900	KANI SALAD Crab salad with cucumber, carrot, avocado, sweet corn, mango with creamy kani dressing (GR) (G) (D) (SF)	5.900
FARMERS MARKET SALAD BUFFALO MOZZARELLA Buffalo mozzarella, eggplant, plum tomato, avocado, cos lettuce with basil pesto and aged balsamic (GR) (D)	5.800	ARTICHOKE QUINOA SALAD Par boiled quinoa, grilled artichoke, kidney bean, avocado, vine tomato, cucumber, onion, and maple lime dressing (V)	4.600

SOUP

WILD MUSHROOM SOUP Truffle scented creamy roasted mushroom soup with grilled garlic rye bread (GR) (G) (D)	3.600	OMANI SHORBA Blended crake wheat, vegetables, chicken with traditional Omani spices and coriander (GR) (D)	4.200
HOMEMADE TOMATO SOUP Our chef's classic tomato soup served with grilled focaccia and pesto oil (GR) (G) (D)	3.300		

MAINS

LA VIE BURGER Homemade beef burger served with cheddar cheese, lettuce, gherkins, tomatoes, grilled onion, multi grain bun and crispy fries (GR) (G) (D) (N)	5.300	CLUB SANDWICH Grilled chicken breast, turkey bacon, fried egg, tomato, iceberg lettuce, tomato and mayonnaise served in white and brown toast (GR) (G) (D)	5.500
OMANI SHUWA Banana leave wrapped slow cooked lamb marinated with traditional Omani spices, saffron rice, greens, Arabic pickles, and spicy tomato sauce (D) (N)	9.900	BUTTER CHICKEN & RICE Classic sweet tomato gravy finished with a drizzle of cream, served with yellow rice, papadam, naan bread and mango pickle chutney (GR) (G) (D) (N)	8.300
FISH & CHIPS Traditional battered fish with home cut chips, mushy peas, tartar sauce, grilled lemon and malt vinegar (GR) (G) (D) (SF)	7.900	SEARED SALMON Lemon marinated salmon fillet, potato leek, asparagus served with béarnaise and micro greens (GR) (D) (SF)	8.900
GRILLED SIRLOIN STEAK Angus beef served with truffle herb mashed potatoes, honey roasted carrots, wild rocket, Kenya beans and mushroom sauce (GR) (G) (D)	9.800	AUTHENTIC THAI PRAWN CURRY Thai style coconut green curry gravy, prawns with Asian vegetables serve with steamed jasmine rice (GR) (N) (SF)	7.600
PASTA YOUR WAY 6.400			
Spaghetti (G) Penne (G) Fettuccini (G) Macaroni		Tomato Creamy, Bolognese Carbonara (D) Arrabiata (V) White Sauce (D)	
<i>Add grilled shrimps (SF)</i> 1.500 <i>Add grilled chicken</i> 1.500			
<i>*Gluten Free Pasta available upon request</i>			

DESSERTS

CHOCOLATE LAVA CAKE Freshly baked chocolate fondant, berries with vanilla ice cream (G) (D) (N)	4.000	COFFEE CREME BRULEE Rich and creamy custard base that is topped with a layer of hard caramel (D)	4.400
LEMON MANGO CHEESECAKE Homemade lemon cheesecake topped with fresh mango pulp (G) (D)	4.900	SELECTION OF ICE CREAM Selections of vanilla, pistachio, chocolate topped with toasted almond and whipped cream (D) (N)	1.900
EXOTIC FRUIT PLATTER Freshly cut exotic selections of fresh fruit cuts with passion fruit couli (V)	3.800	SELECTION OF SORBET Choice of passion fruit or orange sorbet (V)	1.900

DRINKS

FRESH JUICES		STILL / SPARKLING WATER	
Fresh Orange Juice	2.596	(S)	(L)
Fresh Watermelon Juice	2.596	Acqua Panna	1.000 1.800
Fresh Pineapple Juice	2.596	San Pellegrino	1.400 2.200
Fresh Lemon Juice	2.596		
Fresh Lemon & Mint Juice	2.596	ENERGY / SPORTS DRINKS	
		Redbull Regular	1.800
SOFT BEVERAGE		Red Bull Sugar Free	1.800
Pepsi	1.800	Gatorade Orange	1.800
Diet Pepsi	1.800	Gatorade Lemon	1.800
7 UP	1.800	Gatorade Blue	1.800
7 UP Free	1.800	Gatorade Grapefruit	1.800
Mirinda	1.800		
COFFEE		TEAS	CLASSIC
Espresso	1.500	English Breakfast	1.900 2.500
Double Espresso	2.300	Earls Gray	1.900 2.500
Americano	2.300	Pure Green	1.900 2.500
Cappuccino	2.300	Chamomile Flower	1.900 2.500
Latte Macchiato	2.300	Pure Pepper Mint	1.900 2.500
Latte Caramel	2.300		
Iced Coffee	2.300	EXCEPTIONAL COLLECTIONS	