



BREAKFAST

TRADITIONAL OMANI BREAKFAST FOR ONE Crushed fowl madams, balaleet, scrambled shakshuka, with freshly made flat grilled bread and grilled tomato, cucumber salad. [N] [D] [G] [GR]	5.300	TRADITIONAL OMANI BREAKFAST FOR TWO Crushed fowl madams, balaleet, scrambled shakshuka, with freshly made flat grilled bread and grilled tomato, cucumber salad. [N] [D] [G] [GR]	9.500
SHAKSHUKA Middle eastern style baked eggs with spiced tomato puree, roasted peppers, fresh mint, served with crumbled feta cheese. [D] [GR]	5.000	TERRACE BREAKFAST Egg as you like, chicken or veal sausages, bacon, grilled mushroom, cheesy tomato, roasted potato, baked beans, toasted bread. [GR] [D]	6.000
HEALTHY BREAKFAST Grilled multi-cereal bread topped with avocado spread, poached egg, smoked salmon, served with hollandaise sauce, mesclun salad. [D] [N] [G] [SF]	5.800	CONTINENTAL BREAKFAST Freshly baked croissant, pain au chocolate, blueberry muffin served with fruit salad. [G] [D]	5.600
CHOICE OF BELGIAN WAFFLE OR CHOCOLATE PANCAKE Freshly cooked golden waffle, or fluffy pancake served, hazelnut chocolate sauce, vanilla cream, and berries. [D] [G] [N]	3.900	EXOTIC FRESH FRUITS Chunky cuts mixed fruits, and orange segments with green tea syrup. [V]	3.800
BREAKFAST BAP Grilled brioche, veal or chicken sausage, crispy turkey bacon, fried egg with cheese. [G] [D]	4.300	ADDITIONAL ITEMS Fresh avocado half [V] Smoked salmon [SF] Roasted potatoes, Veal bacon / Sausage [G] Baked beans [V] Grilled asparagus [V] Sautéed mushrooms [V] Eggs your way, Grilled tomatoes.	2.300

LA VIE BITES

PLATTER OF ARABIC MEZZE Combination of hot and cold mezze platter with lamb sambousek, beef kibbeh, cheese and spinach fatayer, falafel, fattoush with spicy hummus dip. [N] [G] [GR]	5.900	HOT BUFFALO WINGS Oven roasted buffalo wings, tempura baby marrows, with buffalo sauce. [GR] [G] [D]	5.300
FISHERMEN'S BASKET Crispy batter fry fried fresh calamari, shrimps tempura, breaded Nile perch with lemon mayonnaise. [G] [SF] [GR]	5.900	BURGER SLIDERS Combination of beef, lamb, and chicken sliders with cheesy fries. [D] [GR] [G]	5.400
QUESADILLA WEDGES Tortilla filled with cajun spiced chicken, and capsicum, white onion with melted cheddar cheese. Served with guacamole & tomato salsa. [G] [D] [GR]	5.750	NACHOS YOUR WAY Gratinated nachos with pulled beef or chili con carne, cheese sauce, sour cream, guacamole, and pico de gallo salsa. [D] [GR]	4.900
COCONUT SHRIMP SATAY Coconut, coriander marinated shrimp skewer & peanut sauce with prawn crackers. [N] [D] [SF] [GR]	5.900	SRI LANKAN STYLE TUNA ROLLS Breaded puff pastry sheet stuffed with tuna, potato, green peas and leek with spices. [G] [SF] [GR]	4.300
GRILLED ARAYES Seasoned kofta meat stuffed in flat bread and finished on charcoal grill serve with garlic sauce and onion rocca salad. [GR] [G] [D]	4.300	CHICKEN SATAY Grilled chicken satay and peanut sauce with prawn crackers. [GR] [S] [N]	5.450
		PLATTER OF CHEESE	Half 3.400 Full 6.750
		Selections of cheese platter with cheese crackers, crudities, honey, and grapes. [D] [N] [G]	

SALAD

TRADITIONAL CAESAR SALAD Baby gem, leaves tossed in our house made anchovy dressing, crispy parmesan, bacon, boiled egg, and focaccia croutons. [V] [G]	5.000	PEACH, POMEGRANATE SALAD Grilled peach, pomegranate, balsamic onion, wild rocket, and greek feta cheese with pomegranate dressing. [V] [D] [GR]	4.300
FARMER'S MARKET SALAD WITH BUFFALO MOZZARELLA Buffalo mozzarella, eggplant, plum tomato, avocado cos lettuce with basil pesto, aged balsamic. [D] [GR]	5.800	COBB SALAD Cos lettuce, mixed of breaded chicken, crispy bacon, tomato, avocado, onion, sweetcorn, blue cheese and hardboiled egg with our cobb dressing. [D] [GR] [G]	4.500
		THAI BEEF SALAD Juicy steak with fresh herbs, tomatoes, cucumber, mango with coriander lime dressing. [N] [S]	5.900

SOUP

TOM YUM GOONG Thai Style hot and sour soup with tiger prawns, lemon grass, galangal, and kaffir lime leaves. [SF]	3.900	CLASSIC MINISTRONE SOUP Classic thick vegetable soup with combination of carrot, zucchini, potato, celery, beans with plum roma tomatoes and pasta. [GR] [D] [G]	3.700
HARIRA SOUP Moroccan style Lentil and diced beef soup with chickpeas, tomato, celery, and spices, with fresh coriander. [GR] [G]	4.100		

MAINS

LA VIE WAGYU BURGER / PULLED BEEF Homemade wagyu burger patty or pulled beef served in traditional way with burger sauce, gherkins, tomatoes, grilled onion, brioche bun, crispy fries or cheese potato wedges with onion ring. [D] [GR] [G]	6.000	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
GRILLED CHICKEN TIKKA WRAP Tandoor spice marinate chicken, kachumber salad with cheese wrapped in tortilla bread. [G] [GR] [D]	4.300	TRADITIONAL OMANI SHUWA Banana leaves wrapped slow cooked lamb marinated with traditional omani spices, serve with mandi rice, dokus sauce. [D] [GR]	9.900
FISH & CHIPS Golden crispy battered fish with home cut potato wedges, mushy peas, curry sauce, grilled lemon, and malt vinegar. [SF] [D] [GR] [G]	7.900	CHARCOAL GRILLED TIGER PRAWNS Chimichurri marinates tiger prawns grilled with bed of moroccan couscous and grilled lime. [SF] [GR] [G] [D]	8.500
RIB EYE STEAK Grilled ribe eye steak, grilled shallot, roasted new potatoes, honey glazed carrot, served with creamy black pepper corn sauce. [GR] [D]	10.000	BAKED SALMON Salmon fillet, wilted baby spinach, mushroom ragout served with saffron shallot butter lemon sauce. [D] [GR] [G] [SF]	8.900
AUTHENTIC THAI VEGETARIAN CURRY Thai style coconut green curry gravy, with asian vegetables serve with steamed jasmin rice. [S] [V] [GR]	5.500	BUTTER CHICKEN TIKKA MASALA Classic tomato gravy finished with a drizzle of cream, served with cumin rice, papadum, butter naan and condiments. [GR] [D] [N]	8.300
<i>Add Chicken</i> 1.000 <i>Add Prawn [SF]</i> 2.100		NASI GORENG Indonesian fried rice and chicken satay fried egg, prawn crackers with pickled cucumber carrot salad. [GR] [S] [N] [D] [SF]	7.000

PIZZA CORNER

PIZZA MAGARITA House made pizza sauce, fresh basil pesto, mozzarella cheese with wild rocket. [D] [G] [GR]	5.000
PIZZA PEPPERONI House made pizza sauce; mozzarella cheese topped with sliced pepperoni. [D] [GR] [G]	5.500
PIZZA QUATTRO FORMAGGI Selections of four cheeses top with pizza dough. [D] [GR] [G]	6.250
BUILD YOUR OWN TOPPINGS WITH PIZZA MAGARITA Tuna, pepperoni, olives, mince beef, red onion, tomato, button mushroom, red, green capsicum, mozzarella cheese	5.000
ADDITIONAL TOPPINGS FOR PIZZA	0.250 (EACH)

PASTA YOUR WAY Spaghetti [G] Penne [G] Fettuccini [G] Tomato Creamy [GR] Bolognese [GR] Carbonara [D] [GR] Arrabiata [GR] [D] [V] Aglio Olio [GR] [D] Cheese Sauce [GR] [D] Pesto Sauce [V] [GR] [N] [D]	6.400
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<i>Add grilled shrimps [SF]</i>	1.500
<i>Add grilled chicken</i>	1.500
<i>Add garlic bread [GR] [D] [G]</i>	1.500

RISOTTO YOUR WAY Choose your flavors with arborio rice cooked with:	
Green pea puree with crispy bacon [D] [GR]	5.000
Pumpkin, wild rocket with goats cheese [D] [GR] [V]	5.500
Porcini mushroom with truffle oil [D] [GR] [V]	5.500

DESSERTS

WHITE CHOCOLATE PISTACIO FONDANT Freshly baked white chocolate fondant, topped with pistachio custard and ice cream. [G] [D] [N]	5.400	EXOTIC FRUIT PLATTER Freshly cut exotic selections of fresh fruit cuts with passion fruit sauce. [V]	3.800
CHOCOLATE FUDGE BROWNIE Chocolate brownie topped with whipped cream and almond crystals. [G] [D] [N] [V]	4.400	SELECTION OF ICE CREAM Selections of vanilla [D], pistachio [D] [N], chocolate [D]	1.000
SALTED CARAMEL CHEESECAKE Homemade salted caramel cheesecake topped with caramel toffee sauce and blueberry compote. [G] [D] [N] [V]	4.600	SELECTION OF SORBET Choice of passion fruit or orange sorbet [V]	1.000
PASSION FRUIT PANNA COTTA Classic italian creamy custard with passion fruit sauce. [D] [V]	3.800		



YOUR OPINION
MATTERS TO US

PLEASE LEAVE
US YOUR REVIEW

BEVERAGES

FRESH JUICES

Fresh Orange Juice	2.596
Fresh Watermelon Juice	2.596
Fresh Pineapple Juice	2.596
Fresh Lemon Juice	2.596
Fresh Lemon & Mint Juice	2.596

TEA POTS

	Classic	Exceptional Collection
English Breakfast	1.900	2.500
Earls Gray	1.900	2.500
Pure Green	1.900	2.500
Chamomile Flower	1.900	2.500

COFFEE

Espresso	1.500
Double Espresso	2.300
Americano	2.300
Cappuccino	2.300
Latte Macchiato	2.300
Latte Caramel	2.300
Iced Coffee	2.300
Iced / Hot Spanish Latte	2.300

SOFT BEVERAGE

Kinza Cola	1.800
Kinza Orange	1.800
Kinza Lemon	1.800

ENERGY/SPORTS DRINKS

Redbull Regular	1.800
Red Bull Sugar Free	1.800
Gatorade Orange	1.800
Gatorade Lemon	1.800
Gatorade Blue	1.800
Gatorade Grapefruit	1.800

MOCKTAILS AND ICED TEA

Mango Passion Mojito	2.600
LA VIE Lemonade	2.600
Signature Iced Tea	2.400
Summer Berry Brew	2.400
Zesty Earl Iced Tea	2.400
Apple Sencha Brew	2.400
Fever Tree Ginger Beer	2.400

STILL/SPARKLING WATER

	(S)	(L)
Imported Water Still	1.000	1.800
Imported Water Sparkling	1.400	2.200



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