



# World Food Day

at Al Marsa Restaurant

Wednesday 16th October 2019  
11:00 am - 3:00 pm

Join us and enjoy our special lunch set menu  
As we participate in the **#World Food Day**.

Our Actions Are Our Future..



For more information, please contact [catering@coastline-fm.com](mailto:catering@coastline-fm.com) Tel: 808-6135



# World Food Day

## Lunch Set Menu

### Soup

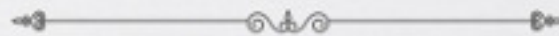
Multigrain Soup 10sr.



### Appetizers

Hommus with Beetroot 10sr.

Garden Green Salad 10sr.

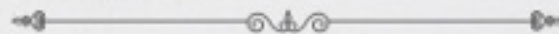


### Main Course

Grilled Farm Chicken  
with Brown Rice or Jacket Potato 18sr.

Red Sea Fish with Steamed Vegetables 20sr.

Vegetable Tempura 16sr.



### Dessert

Sliced Fruits 10sr.



### Drinks

Water 5sr.

Fresh Orange Juice 18sr.

# 10<sup>th</sup> Hole Restaurant



**World Food Day**  
**16<sup>th</sup>-OCT 2019**

## Menu

### Appetizer

Crispy garden glory salad

### Main Course

Lime & fennel flavor poached  
fresh Hammour filet

Served with parsley potato & steamed vegetable.

### Dessert

Homemade chocolate Brownies with ice cream

**Price: 95.SR+ Vat**





**World Food Day**  
**16<sup>th</sup>-OCT 2019**

## **Campus Diner**

### **Menu**

#### **Appetizer**

**Organic Mixed Greens with Pomegranate seeds and  
Lemon dressing**

#### **Main Course**

**Grilled Beef Steaks, Cauliflower Tabbouleh, Sautéed  
spinach and Gravy**

#### **Dessert**

**Sugared Free Chocolate Mousse**

**Price: 35.00 SR+ Vat**



**World Food Day**  
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## **Harbor Club**

### **Menu**

#### **Appetizer**

##### **Harbor Special Salad**

(Lettuce- Jerji- Cherry Tomato- Green Apple and Shrimps with lemon Dressing)

#### **Main Course**

##### **Grilled Chicken Shish Tawook served with Parsley Salad**

(Shishtawook- Pickles- Mhamara- Bread- Baked Potato and Hummus)

#### **Dessert**

##### **Hot from the oven Brown Rice Pudding Brulee**

**Price: 95.SR+ Vat**



**World Food Day**  
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## **Pure Restaurant**

### **Menu**

#### **Appetizer**

**Organic Green Salad With red reddish, cherries  
tomatoes, honey mustard dressing**

#### **Main Course**

**Grilled Fresh Salmon**

**With steamed fresh vegetables and pesto sauce**

#### **Dessert**

**Fresh fruit platter With ice cream**

**Price: 95.SR+ Vat**





**World Food Day**  
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## **Steak Seven restaurant**

### **Menu**

#### **Appetizer**

##### **Red quinoa and pumpkin salad**

With toasted pumpkin seeds, roasted pumpkin, broccoli, peas, soya beans, beetroot, lentils pomegranate, Green leaves chargrilled chili and garlic oil

#### **Main Course**

##### **Steamed blue tilapia**

With roasted pepper and sweetcorn jambalaya, tomato, coriander and black beans

#### **Dessert**

**Honeydew melon soup With ripe pineapple and mint salsa**

**Price: 95.SR+ Vat**