

THE ROOM SERVICE MENU

WELCOME TO THE KEY APARTHOTEL

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our menu covers a wide range of dishes to suit all tastes and appetites. Each dish has been tested to reach you in optimum condition.

Certain items on the menu may contain nuts or traces of nuts, which may cause an allergic reaction. For further guidance please contact our team.

When you have made your choice, please press the Room Service **EXTENSION 4320** on your telephone to place your order.

TRADITIONAL LEBANESE CUISINE

WITH AUTHENTIC TOUCH

COLD MEZZA

Baba Ghannouj

Eggplant, tahini, olive oil

Labné / Labné bi toum

Strained yogurt, olive oil, fresh mint, zaatar / add garlic

Hummus

Chickpea purée, tahini, lemon, olive oil, pine nuts

Tabbouleh

Parsley, mint, tomato, onion, burghul

Fattoush

Lebanese garden salad, toasted pita, sumac lemon sauce

Lebanese Rocca & Thyme Salad

Herbs, Lebanese arugula, rucola, parsley, lemon, green olive, onion

HOT MEZZA

Sambousik lahmé or jébane

Mini pies with meat or cheese

Batata Harra

Cubed potatoes, kouzbara, aleppo pepper

Phoenician Fries

Sumac, parsley, garlic whip

Beef Fried Kibbeh

Spiced beef, pine nuts

Mekaneh

Sautéed lamb sausage, lemon, pine nuts

Rqaqat bil Jibneh

Cheese rolls, kashkaval, feta, fresh mint

Grilled Halloumi Platter

Served on a bed of roca leaves

MAIN DISHES

Kafta

Spiced ground beef & lamb skewers, grilled vegetables, french fries & hummus dip

Chicken Taouk Duo

Chicken taouk skewers, cucumber pickles, french fries & garlic dip

Meat Brochette

Lamb fillet skewers, grilled vegetables, french fries & hummus dip

DESSERTS

Biscuit wou Raha

Served with miskeh & rose ice-cream, topped with pistachio crumble

Knefe bi Jebn

THE BAR BITES

Raw Vegetables "Crudités"

Cherry tomatoes, cucumber, cauliflower, carrots, cocktail sauce

Steamed Shrimp Dumplings

6 pieces served with chili soya sauce

Yokohama Edamame

Steamed soy beans topped with sea salt

Spicy Crunchy Chips

Served with an avocado mix, sour cream & salsa dip

Pomodoro Bruschetta

Crunchy toasted bread, goat cheese, tomato & fresh basil

Caribbean Fresh Vegetable Rolls

6 pieces stuffed with cabbage, carrots, peas & celery, sweet chili sauce

THE WINE PAIRING

"Le Plateau"

A selection of high end cold cuts

Parma ham, Bresaola, Salsiccia

& / OR

A selection of fine French & Swiss cheese

Brie, Blue Cheese, Camembert

THE SALADS

Oriental Fattouch Salad with Grilled Halloumi

Lebanese traditional salad composed of cucumbers, tomatoes, onions, topped with halloumi cheese & sumac

Thessaloniki Greek Salad

Fresh tomato, cucumber, red sweet onions, green pepper, olives & feta cheese

Salmon Platter

100 gr of fresh smoked salmon, brown toast topped with green chili, accompanied with lemon tulle

America Caesar Salad

Crunchy romaine lettuce, iceberg, crouton topped with marinated chicken

Rocca Bresaola

Italian bresaola, parmesan, homemade dried tomato, rocket with balsamic sauce

The Key "Salade du Chef"

Emmental cheese, smoked turkey, boiled eggs, beetroot with a French dressing sauce

Mozzarella di Buffala

Fresh mozzarella, fresh tomato, cherry tomatoes, pesto sauce

THE SANDWICH DELICATESSEN

The Key Swiss Burger

120 gr of prime Australian beef patty, swiss cheese, tomato, lettuce, onion, the chef's steak sauce, served with french fries

The Key Classic Burger

120 gr of prime Australian beef patty, tomato, lettuce, onion, the chef's steak sauce, served with french fries

Norwegian Club Salmon

Smoked salmon, creamy cheese, lettuce, onion, capers, served with crunchy chips

The Cellar Club Sandwich

Grilled chicken, emmental cheese, boiled eggs, tomato, lettuce, caesar sauce, served with crunchy chips

"Le Croque-Monsieur"

Toasted bread, ham & cheese melted on top served with green salad

MAIN DISHES

Filet de Boeuf aux Cèpes

200 gr of prime Australian beef topped with creamy porcini sauce, served with french fries and green salad

Pollo al Porcini

200 gr of bio chicken breast topped with creamy porcini sauce, served with french fries and green salad

Filet de Saumon Grillé

200 gr of fresh river salmon, served with steamed vegetables and rice, teriyaki sauce

Spaghetti Pomodoro

Tomato sauce, cherry tomatoes, parmesan shavings

Spaghetti Bolognaise

Tomato sauce, minced meat, parmesan shavings

Penne Arrabiata

Tomato sauce, parmesan shavings, garlic, parsley & hot pepper

Penne Chicken Alfredo

Fresh cream, grilled chicken, fresh mushrooms

THE SWEETS

Fresh Seasonal Fruit Salad

Fruit Salad mixed with orange juice

Chocolate Fondant

Chocolate fondant with a melting body accompanied with a refreshing vanilla ice cream

Chocolate Waffle

A Belgian waffle crowned and chocolate topping served with a vanilla ice cream

"La Copa" Fraise Melba

Fresh strawberry with vanilla ice cream and whipped cream topped with strawberry jam

Three Scoops

*Ice cream: chocolate, vanilla, pistachio, miskeh
Sorbet: lemon, strawberry, raspberry, rose*

Chocolat Mou

MINERAL WATER

LOCAL WATER

Large Water
Small Water

IMPORTED WATER

St. Pellegrino Small
St. Pellegrino Large
Perrier
Soda Water
Tonic Water

FRESH JUICES & SHAKES

Fresh Orange
Fresh Lemonade
The Key Festive Lemonade

SHAKES: Vanilla, Strawberry, Chocolate, Oreo

SOFT DRINKS

Pepsi
Diet Pepsi
7up
Diet 7up
Miranda

ENERGY DRINKS

Red Bull
Red Bull Light

BEER

LOCAL BEER

Almaza
Almaza Light
Almaza Pure Malt
Almaza Mexican

IMPORTED BEER

Corona
Heineken

WINE BY GLASS

Red, White, Rosé
Sparkling wine

COCKTAILS

Old Fashion
Amaretto Sour
Whisky Sour
Midori Sour
Cosmopolitan
Moscow Mule
Mojito
Espresso Martini
Mai Tai
Pina Colada
Kir Royale
Kir Vin Blanc
Bloody Mary
Frozen Margarita
Dry Martini
Long Island
Bellini
Gin Basil
Daiquiri
Caipirinha
Cuba Libre
Kamikaze
Black Russian

NON ALCOHOLIC

Virgin Pina Colada
Virgin Mary
Virgin Mojito

COGNAC

Remy Martin XO
Remy Martin VSOP
Courvoisier VSOP
Courvoisier VS

WHISKY

BOURBON WHISKY

Jack Daniels
Jack Daniels Gentleman Jack
Marker's Mark
Jim Beam
Jim Beam Devil's Cut
Jim Beam Triple Aged
Jim Beam Honey

SINGLE MALT WHISKY

Laphroaig
The Macallan 18Y
The Macallan 12Y
Glenfiddich 12Y

AGED WHISKY

JW Platinum 18Y
JW Gold Label Reserve
JW Green Label 15Y
JW Swing
JW Black Label
Chivas Regal 18Y
Chivas Regal 12Y
Old Parr 12Y

SCOTCH WHISKY

Dewars White Label
JW Red Label
The Famous Grouse
Monkey Shoulder
J&B Rare
Jameson

VODKA

Beluga
Belvedere
Stolichnaya Elite
Ketel One
Cîroc
Grey Goose
Russian Standard
Stolichnaya Gold
Stolichnaya Red
Smirnoff
Absolut

TEQUILA

Patron Anejo
Patron Silver
Patron XO Café
Don Julio Anejo
Don Julio Reposado
Don Julio Blanco
1800 Anejo
Jose Cuervo Gold
Jose Cuervo Silver

GIN

Hendricks
Bombay

RHUM

Bacardi Black
Bacardi Gold
Bacardi White
Bacardi Oakheart Spiced
Captain Morgan Spiced

ARAK

Arak Carafe 1/4
Arak Carafe 1/2

APERITIF & VERMOUTHS

Bailey's
Campari
Pernod
Aperol
Martini Bianco
Martini Rosso
Martini Extra Dry

LIQUORS & BITTERS

Limoncello
Jägermeister
Cointreau
Drambuie
Kahlua
Grand Marnier
Chartreuse
Romana Black
Romana Sambuca
Absinthe
Frangelico
Crème de Cassis
Crème de Menthe
Crème de Cacao
Kwaifeh
Amaretto Disaronno

HOT BEVERAGES

Espresso

Espresso Decaf

Espresso Double

Espresso Double Decaf

Café Américano

Café Macchiato

Cappuccino

Topped with your choice of cinnamon or chocolate powder

Café Latte

Almond, vanilla, caramel

Freshly Brewed Coffee

Turkish Coffee

Tea Selection

English breakfast, Earl grey, Pure green, Pure white, Chamomile

The Key Ginger Infusion

Nescafé

Classic, Gold or Decaf

Café Blanc

The Key Heavenly Hot Chocolate

Affogato al Café

Vanilla ice cream topped with espresso shot

Irish Coffee

Irish whisky, espresso

ICED COFFEE

Mocha Frappé

Latte Frappé

Caramel Frappé

Vanilla Frappé

THE WINE MENU

All prices are in Lebanese Pounds and are inclusive of 11% VAT

FOREIGN WINES

BORDEAUX RED

SAINT JULIEN

Les Fiefs De Lagrange	2010
Château Beychevelle	2009
Château Lagrange	2010
Château Branaire Ducru	2009

MÉDOC

Chapelle de Potensac	2009
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ST EMILION

Croix De Mission	2010
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SAINT ESTÈPHE DE MONTROSE

Saint-Estèphe De Montrose	2010
Château Haut Marbuzet	2009

PESSAC-LÉOGNAN

Château Larrivet Haut-Brion	2010
Château Carbonnieux	2009
Les Hauts de Smith	2010
Pessac Léognan	2010

LALANDE-DE-POMEROL

Château Vieux Cardinal	
LaFaurie	2010
Château Vieux Cardinal	
LaFaurie ½ btl	2010

PAUILLAC

Château D'armilhac	2010
Château Grand Puy	
Ducasse	2010
Château Lynch Moussas	2005

ST EMILION

Marquis De Mons	2009
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MARGAUX

Château	
La Tour de Mons	2010
Château Giscours	2012

MOULIS

Chasse Spleen	2005
Chasse Spleen	2009
Chasse Spleen	2010

HAUT MÉDOC

Les Bruillères	
De Beychevelle	2010
Château Camensac	2010
Haut Médoc	
De Giscours ½ btl	2010

BOURGOGNE ROUGE

Gevrey Chambertin	2010
Bourgogne Pinot Noir	2012
Bourgogne Hautes côtes De Beaune	2013
Vosné Romanée	2013
Côtes De Beaune Villages	2011
Crozes-Hermitage	2013
Châteauneuf Du Pape	2012

BOURGOGNE BLANC

Chablis Magnum	2013
Chablis Grand Cru	2014
Chablis 1er Cru	2013
Chablis	2014

ALSACE BLANC

Riesling Grand cru	2011
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ITALIAN WINES

ITALIAN WHITE WINES

Frascati Secco	2013
Gavi de Gavi	2013
Pinot Grigio	2015

ITALIAN RED WINES

Chianti	2014
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LEBANESE WINES

BEKAA VALLEY RED

Hochar Pere et fils	2011
Chateau Musar Cuvée	
Château Musar	2007
Château Musar	2005
Grande Reserve Ixir	
El Ixir	
Altitude Ixir	
Ksara Cabernet Sauvignon	
Château Ksara	
Ksara Réserve du couvent	

BEKAA VALLEY WHITE

Château Musar
Musar Jeune
Ixir
El Ixir
Grande Reserve Ixir
Altitude Ixir
Ksara Blanc de Blancs

BEKAA VALLEY ROSÉ

Altitude Ixir	2015
Ksara Sunset	

WINE BY GLASS

Ksara Réserve du Couvent
Ksara Blanc de Blancs
Ksara Sunset

CHAMPAGNE

Moët & Chandon Brut

Moët & Chandon Rosé

Laurent Perrier

Laurent Perrier Rosé

Veuve Clicquot

Don Pérignon Brut

SPARKLING WINE

Bottega Poetti Prosecco

Bottega Brut

Bottega Rosé Brut

Bottega Gold

Bottega Rosé Gold

Geisweiller Monopole Brut

Geisweiller Monopole Rosé

Piccini Prosecco

ORDER ON
EXTENSION 4320