

ARABIC MENU

Available From 12pm - 10pm

2 KHOBEZ ARABIC BREAD, 7
MINTED YOGHURT SAUCE, 7

ARABIC BREAKFAST

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

SHAKSHOUKA

Two Free range eggs baked with chili tomato sauce, Wagyu beef Nduja, red pepper, Foule medames, Feta cheese, coriander, served with grilled kobez 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 Pattayer
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 purée (V), 19

MAIN COURSES

Hallal lamb, chicken or prawn binyani
Cooked in spicy Arabic sauce, served with rice, 37

Whole lobster binyani
Cooked in spicy Arabic sauce, served with rice, 85

Hallal 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, garlic sauce, 37

OUR LEBANESE MIXED GRILL

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

DESSERT

Baked kunafa with rose water cream, pistachio nuts and seasonal fruit, 16

THE CHEESECAKE COLLECTION, 16

selection of 3 cakes:
Orange and rosemary cheesecake
Vanilla flavoured, baked cheesecake, berry compote, crunchy almond Florentine
Sour cream and lemon flavoured cheesecake

THE HYDE BAR FOOD MENU

Available From 12pm - 10pm

STARTERS

Smoked salmon
Cos lettuce, capers, red onions, egg, caviar, sour cream, sourdough bread, 23

Dorset crab Thai Fish cakes
Green mango salad, lime, sweet chili mayonnaise, 21

Pink prawn cocktail & avocado
Cos lettuce, hen egg, heritage tomato, sourdough, 19

Breaded squid & octopus
Fennel slaw salad, saffron garlic aioli, 21

Braised lamb pastilla
Filo pastry, lemon and cumin carrot salad, harissa yoghurt, coriander, 22

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

Greek salad
Feta cheese, tomato, olives, pepper, cucumber, oregano, olive oil, 19

Classic Caesar salad
Parmesan cheese, croutons, 19

Grilled Suffolk Farm chicken, 26
6 Grilled large prawns, 29

Half grilled lobster, garlic butter, lemon, 43

GRILLED PANINI

Pollo
Roast chicken mayonnaise, olives, sundried tomato, lemon, thyme bread, 22

Caprese
Buffalo mozzarella, plum tomato, basil, olive oil, focaccia bread, 19

Tuna melt
Cheddar Cheese, tuna mayonnaise, parsley, plain soft bread, 17

SOUPS

Portobello mushrooms soup
Garlic bread, 16

Roast chicken cream soup
Barley, confit tomato, parsley pesto, 16

Arabian yellow lentil soup
Khobez bread, 16

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, 19

The Park Tower Club
Grilled Suffolk Farm chicken, bacon, tomato, mayonnaise and iceberg lettuce, 23

Smoked salmon Club
Horseradish cream cheese, avocado, tomato, iceberg lettuce, 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

PIZZA

Hand stretch wooden pizza Margherita
Tomato sauce, mozzarella, 21

ADDITIONAL TOPPINGS:
Mushrooms, peppers, olives, extra cheese, parma ham, 2.5
Prawns in garlic butter, 10
Scottish Highland Wagyu beef "Nduja", 9

The Park Tower Knightsbridge Hotel | Tel. +44 20 7235 8050 | 101 Knightsbridge, Belgravia, London SW1X 7RN

We welcome enquiries from guests who wish to know whether any of our dishes contain particular ingredients or allergens. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu requests. Value added tax is included in all prices.

A 12.5% discretionary service charge will be added to your bill.

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THE HYDE BAR FOOD MENU

Available From 12pm - 10pm

MAINS

Cod Fillet Fish & chips
"From sustainable stock", home made tartar, 29

Dover sole
400gr "From Hastings on the English Channel", 42

Whole gilt-head bream
Cumin, Fennel, saffron sauce, 27

Salmon (180gr)
Garlic butter, tomato provençal, 26

Lobster
Parsley-garlic butter and lemon
Half, 32 | Full, 85

4 Lamb cutlets
Tomato provençal, 34

Surrey Farm organic beef & onion rings
Center cut Fillet (200 gr), 39
Rib eye entrecôte (220 gr), 34

OUR BURGERS

The Scottish Highland Wagyu Beef
Mature cheddar, tomato, house ketchup,
white bap, 29

The Rooster
Suffolk chicken paillard, lettuce, mayonnaise,
tomato, ketchup, seeded bap, 21

The Sole
Deep Fried goujons, slaw, tartar sauce,
tomato, house ketchup, wholemeal bun, 25

The Ocean king
Whole lobster, garlic, slaw,
thousand island sauce, seaweed bap, 85

MARKET SIDES

Each - 7

French beans, spinach, mash potato,
new potatoes, broccoli, carrot,
mushrooms, hand cut chips,
mixed leaf salad, tomato &
red onion salad

SAUCES & BREAD

Each - 7

Bearnaise, green peppercorn sauce,
mushroom sauce, dijonnaise, hollandaise,
freshly baked bread rolls,
grilled Koberz bread

DESSERTS & CHEESES

Milk chocolate cake
Caramel and marshmallow, 12

Baked Cox Apple Pie
Apple pie, double cream, 11

Vanilla cheesecake
Strawberries, 14

Passion Fruit
Meringue tart, 13

Swedish roasted peanut
Almondine tart (GF), 12

Crème caramel
Berries, passion fruit chantilly, 12

Selection of 3 homemade ice creams
and sorbets, 11

Selection of 3 cheeses
Figs chutney, crusty muesli bread, 15

THE HYDE BAR LATE FOOD MENU

Available From 10pm - 12pm

STARTERS

Smoked salmon
Cos lettuce, capers, red onions, egg and caviar,
sour cream, sourdough bread, 23

Greek salad
Feta cheese, tomato, olives, pepper, cucumber,
oregano, olive oil, 18

Caesar salad
Parmesan cheese, croutons, 19
Grilled Suffolk Farm chicken, 25

Grilled large prawns (6), 29

MAINS

Salmon (180gr)
Garlic butter, tomato provençal, 26

Cod Fillet Fish & chips
"From sustainable stock",
home made tartar sauce, 29

Scottish Highland Wagyu beef burger
Mature cheddar, tomato, house ketchup, white bap, 29

Add bacon or cheddar cheese, 3

MARKET SIDES

Each - 7

French beans, new potatoes, broccoli,
mushrooms, hand cut chips
mixed leaf salad

SAUCES & BREAD

Each - 7

Green peppercorn sauce, mushroom sauce,
Hollandaise, freshly baked bread rolls, grilled
Koberz bread

SOUPS

Roast chicken cream soup
Barley, confit tomato, parsley pesto, 16

Arabian yellow lentil soup
Khobez bread, 16

SANDWICHES

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

The Park Tower Club
Grilled Suffolk Farm chicken, bacon, tomato,
mayonnaise, iceberg lettuce, 23

Grilled panini pollo
Roast chicken mayonnaise, olives, sundried
tomato, lemon, thyme bread, 22

Grilled panini caprese
Buffalo mozzarella, plum tomato, basil, olive oil,
Focaccia bread, 19

Please note that all our sandwiches are coming
toasted unless requested plain.

DESSERTS & CHEESES

Milk chocolate cake
Caramel and marshmallow, 12

Baked Cox Apple Pie
Apple pie, double cream, 11

Vanilla cheesecake
Strawberries, 14

Crème caramel,
Berries, passion fruit chantilly, 10

Selection of 3 homemade ice creams
and sorbets, 11

Selection of 3 cheeses
Fig chutney, crusty muesli bread, 15

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