

Breakfast Choices

(7AM-11AM)

- Continental Breakfast** (N, D, G) 74
Fresh seasonal fruit plate, homemade morning pastries toast with butter and preserves, your choice of cereals, hot milk, accompanied by coffee or tea and glass of freshly squeezed fruit juice.
- English Breakfast** (N, D, G) 82
Basket of homemade morning pastries, chicken sausages hash brown, beef bacon, baked beans and two eggs cooked any style with choice of: scrambled, boiled, fried poached or choice of omelette and accompanied by coffee or tea and glass of freshly squeezed fruit juice.
- Oriental Breakfast** (N, D, G) 84
Two eggs cooked to your liking: scrambled, boiled, fried poached or choice of omelette. Foul Medames, Labneh Hummus, falafel, cheese feta, mixed olives, sliced tomato and cucumber, basket of freshly homemade morning pastries, Arabic bread, served with butter, preserves and honey, accompanied by coffee or tea and glass of freshly squeezed fruit juice.
- Healthy Creek Breakfast** (H, D, G) 62
Start your day with your choice of cereals, hot low fat milk Seasonal fruit plate Low fat fresh Yoghurt, whole wheat toast, egg white omelette or poached eggs and accompanied by pure green tea or any other herbal tea or your choice of any other hot beverage. coffee or tea and glass of freshly squeezed fruit juice.

Ala Carte Breakfast

(6:30AM - 11:00AM)

- Assorted breakfast cereals** (D, V, N) 32
Choco pops, cornflakes, muesli, with choice of low-fat or full cream hot or cold milk.
- Crunchy Granola** (V, D, N) 32
Plain yogurt, wild berry compote, mix nuts, strawberries honey and crunchy granola.
- Apple Cinnamon Oatmeal Porridge** (D, N) 34
Quaker White Oats, Green apple, Milk full Cream cinnamon powder.
- Seasonal fruits platter** (H) 36
Seasonal Fresh Fruits, water melon, sweet melon Pineapple, Oranges, Grapes Red, Kiwi, Strawberry.
- Pancakes** (D, G) 38
Pancake mixed of flour, Eggs, milk, icing Sugar, Unsalted Butter. served with maple syrup, pancake syrup and berries.
- Blueberry waffle** (D, G) 38
Pancake mixed of flour, Eggs, milk, Blueberry and Strawberry, icing Sugar, Unsalted Butter. Served with maple syrup, pancake syrup and berries.
- Chef's Brioche French Toast** (D, G) 42
Pan Fry brioche toast, served with Strawberry butter and maple syrup
- Choice of freshly baked Croissant** (D, G, N) 16
Your choice one of plain Croissant, Cheese Croissant Zaatar Croissant and Chocolate Croissant
- GS Bakers Delight basket** (D, G, N) 42
Fresh pastries served with butter and preserves. The basket comes with mini cheese, plain and chocolate croissants, Danish pastries and choice of white or brown toast.
- Foul Modamas** (V, G) 34
boiled broad beans with traditional condiments of tomato onion, parsley, cumin, olive oil and lemon juice. Served with Arabic bread.

Choices fresh Eggs.

- Your choice of two eggs** (D, G) 30
Scrambled Eggs, Fried Eggs, Spanish Omelette, Egg Benedict, Mushroom and Cheese Omelette, Egg-White Omelette, Indian style spicy Masala Omelette. Served with hash brown, chicken sausage and bread basket.

Soups

- Arabic Lentil Soup** (V, H) 32
A velvety soup made from blended local lentils and freshened with lemon juice, onions and fresh parsley Served with lemon and Arabic croutons.
- Minestrone Soup** (G, V) 38
Traditional Italian vegetable soup
- Clear Chicken Soup** 39
Flavorful and loaded with tender chicken, carrots and onions, combined together in a clear broth.
- Soup of the day** 38
All Soup served with Bread & Butter

Fresh Salads

- Cobb Salad** (D) 56
Mix greens leave, tomatoes, crisp beef bacon, grilled chicken breast, hard-boiled eggs, avocado and Parmesan shavings with ranch dressing served on the side.
- Walnut Apple Flax Salad** (V, N, H, D) 60
Chunks of apple, mixed greens leaves, feta cheese, walnuts and flax seeds with dijon honey dressing.
- Black lentil & Cheese tabouleh** (D, V, H) 58
Fresh Parsley, black lentils, fresh tomato, halloumi cheese onion, mint with olive oil and lemon dressing.
- Classic Caesar Salad** (S, D, G) 48
Crisp iceberg lettuce, herb croutons, parmesan cheese served with an anchovy Caesar dressing. 12 (C) / 14 (P)
Chicken (C) or Prawn (P).
- Halloumi Eggplant Salad** (H, D, N) 62
Mix lettuce, Tomato, Grilled Eggplant, Cheese Halloumi, Italian Pesto sauce, Olive Oil Virgin, Lemon juice.
- Quinoa Kale Leaves** (D, N, H) 64
Quinoa White, Kale Leaves, Fresh Lemon, Olive Oil, Cherry Tomato Red, Spring Onion, Feta cheese, fresh Pomegranate Sunflower seeds, topped with lemon dressing.
- Fried Feta Salad** (V, H, D) 62
Mix Lettuce, Sundried tomato, Black Olive Slice, Sweet Corn Fresh Mushroom, fried feta cheese and Mango Dressing.

Appetizers

- BBQ Chicken Wings** (D) 38
BBQ chicken wings in a thick sweet and smoky sauce served with blue cheese sauce.
- Feta Cheese Rolls** (D, V, G) 38
Feta Cheese Wrapped in spring roll sheet Stuffed with spinach, onion and sumac fried Crispy served with marinara sauce.
- Fried Calamari** (S, D, G) 40
Rings of fried calamari covered with egg, flour, herbs and served with chipotle mayo.
- Rissoto Ball** (Arancinni) (G, D) 42
Traditional Italian rice balls. Stuffed with green peas and mozzarella cheese, truffle Oil, served with tomato basil sauce.
- Crispy Fried Shrimps** (S, G, D) 46
fried breaded crispy Gulf Prawns served with cocktail sauce.
- Oriental Mezze platter** (G, D, V) 44
choice of four items Hummus/Moutabel/Fattouch/Tabouleh/Kibbeh/cheese fatayer/labneh Served with Arabic bread.

Sandwiches

- All sandwiches served with French fries or house salad.
- Falafel sandwich** (G, V, N) 32
Arabic bread stuffed with fried crispy falafel balls, sliced tomato, mint, Pickels, parsley with nutty tahini sauce.
- Feta sandwich** (D, G) 42
Feta cheese, rocket leaves, tomato with chef's dressing in baquet bread.
- Club Sandwich** (D, G) 52
Triple Decker toasted whole wheat bread with sliced grilled chicken in mayonnaise, Lettuce, tomato, cheese, fried eggs Turkey bacon served with homemade coleslaw salad.
- Kofta Sandwich** (G) 46
Grounded lamb meat marinated in Arabic spices, rolled in Arabic bread along sliced onions, tomatoes and sumac. Served with Humus
- Chicken fajita sandwich** (G, D) 48
Mexican chicken marinade, tortilla bread with cheddar savory mixture of spices Mexican, Grilled bell capsicum onion, Served with homemade Mexican salsa, guacamole sour cream on the side
- GS-Creek steak sandwich** (D, G) 56
Beef ribs slow cooked in rich onion broth, stuffed in French Baguette and topped with melted swiss cheese.
- Chicken Pesto Sandwich** (N, G, D) 44
Grilled chicken breast, olives pannini bread, avocado sundreid tomato, rocket leaves and pesto sauce
- Beef Burger** (G, D) 58
Grilled Homemade beef patty, tomato slices, lettuce onions, beef bacon, cheddar cheese, cucumber pickle Served with homemade coleslaw salad.
- Veggie Burger** (V, G) 42
Grilled Veggie patty, tomato slices, lettuce, caramelized onions, served with marinara sauce.

Pizzeria section

Pizza Margherita (V, D, G)	62
Chunky tomato sauce, Italian mozzarella cheese, topped with Italian Oregano.	
Pizza Vegetariana (V, D, G)	66
Chunky tomato sauce, Italian mozzarella cheese, Mushroom, onion, Bell Peppers, slice black olive, sweet corn fresh tomato, topped with Italian oregano.	
Beef Salami (D, G)	72
Chunky tomato sauce, Italian mozzarella cheese, Thinly sliced beef salami topped with oregano.	
Chicken Supreme (D, G)	74
Chunky tomato sauce, Italian mozzarella cheese marinated grilled chicken strips, sliced olives, bell peppers, onion, fresh Mushroom and oregano.	
“Quattro Formaggi” (D, G)	64
Chunky tomato sauce, Italian mozzarella cheese, white cheddar cheese, orange cheddar cheese, parmesan cheese and Oregano.	
Pizza GS Creek (Quattro Stagioni 4/4) (D, G)	72
your choice four kind of your favorite pizza, in one pizza	

Pasta Italiano

Choose your Pasta (Penne, Spaghetti or Fettuccini)	72
Tossed With your choice of tomato, pink, Bolognese or alfredo sauce	
Seafood Tagliatelle pink sauce (S, D, G)	82
Shrimps, calamari, fish fillet cooked with fresh cream and tomato sauce with Italian herbs and topped with parmesan cheese.	

All above pasta dishes are served with garlic bread & parmesan Cheese

Asian Corner

Murgh Makhani (D, G, N)	62
Butter Chicken, Punjabi preparation of boneless chicken tikka cooked in tomato sauce ,cream sauce served with rice or paratha bread .	
Chana Masala (D, N, G)	59
Chickpea, Garam masala, Chili, Onion, Ginger, Garlic Gravy sauce, Fresh Coriander served with rice or paratha bread.	
Paneer Tikka Masala (D, N)	58
A delicious meal of Indian cuisine - North Indian cuisine prepared from fresh cheese cubes and cooked on a low heat with a rich onion gravy sauce rich in butter and Indian spices, served with rice or paratha bread.	
Daal Tadka (N, D, G)	36
Spiced yellow lentils with garlic and cumin, served with rice or paratha bread.	
Lamb Rogan Josh (D, N)	72
authentic Indian lamb curry made from fresh ingredients tomato and onion rich gravy, spice with garam masala served with rice or paratha bread.	
Thai Green Chicken (N, D)	70
Asian traditional dish Thai Green curry, Beans Green, Lemon grass, green Chili, Cream coconut served with white rice.	

All above dishes are served with cucumber raita and papad.

Choice Biryani Classic	
famous dish in indian, basmati rice cooked in Indian spices and herbs and flavored with gravy and rose water.	
Vegetable. (V, N, D, G)	62
Chicken. (V, N, D, G)	72
Shrimps. (V, N, D, G, S)	78

Choice of Chinese Style Fried Rice	
Basmati Rice cooked with Garlic, Ginger, Soya sauce Spring Onion, fresh coriander and egg.	
Vegetable. (V, N)	36
Chicken. (N)	38

Chinese Hakka Noodles	
Stir fry vegetables noodles. with Chinese sauces cooked as per your liking with chicken or seafood.	
Vegetable. (V, N, G)	36
Chicken. (N, G)	38
Shrimps. (N, G, S)	42

International Corner

Grilled Fish Fillet (S, N)	84
Marinated fish White fillet grilled and served with steamed rice or sauteed vegetables or French fries and tomato harra sauce.	
Fish & Chips (S, D, G)	78
Britain’s traditional meal ,fish fillets Marinated batter and breaded deep-fried, served with french fries Tartar sauce and salad.	
Grilled Salmon (S, D, N)	88
Marinated Grilled salmon, Served with sautéed spinach puree, white quinoa , green lentil, Truffle oil lemon butter sauce on the side.	
Grilled Shrimps (S, D)	116
Gulf shrimps, fresh herb marinade, grilled to perfection and served with steamed vegetables mashed potato and garlic sauce.	
Chicken Shish Tawook (G)	58
Grilled chicken brochettes marinated with Arabic herbs and spices. Served with Dially salad, garlic sauce and French fries.	
Chicken Florentine (G, D)	72
Grilled Stuffed chicken breast with mushrooms spinach , mozzarella cheese , served with steamed vegetables, French fries and mushroom cheese cream sauce.	
Chicken Sweet & Sour (D, N)	73
Sweet and chili sauce, fried crispy chicken cubs pineapple and bell peppers, onion, ginger, garlic served with white rice.	
Grilled Lamb Chops	88
Grilled lamb chops marinated with herbs and spices. Served with grilled tomato and onions with french fries.	
Oriental Mix Grill (D, G)	98
Grilled beef shish, Shish tawook, Lamb chops, Kofta kebabs with Arabic herbs and spices. Served with grilled tomato and onions, mayo sauce and french fries.	
Grilled Beef Tenderloin	165
Grilled Angus black beef, served with sauteed vegetables with herbs, Mashed potato and Mushroom sauce .	
Add choice of side orders (V)	18
Sautéed Spinach / Mashed Potatoes / Stir Fried Vegetable / Steamed Rice French fries.	

Desserts

Um Ali (D, N, G)	34
Traditional baked local warm dessert made of fluffy puff pastry, nuts, raisins and soaked in warm sweetened milk.	
Red Velvet (D, N, G)	32
Cheese Cake (D, N, G)	32
Fruits Cut (H)	36
Fresh Watermelon, Pineapple, Sweet Melon, Grapes Kiwi, and Strawberry	
Traditional cheese kunafa (D, N, G)	38
Traditional kunafa dough with white cheese and special sugar syrup.	
Ice-Cream (D, N, G)	32
Choice your ice-cream flavours: Chocolate, Mango Vanilla or Strawberry. 3 scoops.	
Dessert of the day	32
Ask your waiter for the dessert of the day.	

Kids Corner

Baked Pasta (D, G)	36
Penne Pasta baked with creamy cheese sauce.	
Crispy Chicken Tender (G)	38
Fried Breaded Crispy Chicken Fingers.	
Cheese Sandwich (D, G)	34
Slice White bread, Cheese Cheddar, Mayonnaise Tomato, Lettuce and French Fries.	
Mini Beef Burger (D, G)	28
Grilled Homemade beef patty, tomato slices, lettuce and cheddar cheese.	

H=HEALTHY N=NUTS G=GLUTEN S=SEAFOOD V= VEGETARIAN D=DAIRY

Food described within this menu may contain nuts or other ingredients, which in certain people can lead to allergic reactions. If you are allergic to nuts, or think you may suffer from other forms of food allergies, please inform your order-taker, who will be able to advise on an alternative choice. Fish dishes or food with fish ingredients may contain fish bones.

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% Municipality fees and 5 % VAT.