

SALT

POOLSIDE TERRACE

SEASONAL LOCAL CRAFT BEER

Enjoy exotic flavour combinations from local independent breweries for only USD 8.00 per bottle or USD 25 for a bucket of four. You can choose from a variety of flavours and styles, depending on what's in season. *Please ask your waiter for our current selection and recommendations.*

CIDER

FIZZY Apple cider

USD 8.00

WINE

BY THE GLASS

WHITE

Goldener Sands Star Chenin Blanc, South Africa USD 10.00

RED

Mayan Family Reserve Cabernet Sauvignon, Chile USD 10.00

ORANGE

G rard Bertrand "Orange Gold", Vin de France USD 11.00

(For more selection we have a wine list available upon request)

FRESH JUICE

USD 7.00 each

Orange, Mango, Pineapple, Watermelon, Young Whole Coconut, Lime Juice and Lime Soda

WATER

Perrier (330ml)

USD 5.00

San Pellegrino (750ml)

USD 8.00

Acqua Panna (750ml)

USD 8.00



LIGHT BITES

Cheese and Cold Cuts USD 18.00


Edam, Emmental, Brie and Camembert paired with sliced chorizo, ham, and pepperoni for a savoury contrast. Perfect for sharing, this generous platter also comes with fresh grapes, salt crackers, green apple slices, and olives.

Trio of Khmer Satays USD 11.00

Snack the Cambodian way with our trio of grilled chicken, prawn, and beef skewers, infused with aromatic Khmer spices, and accompanied by a peanut dipping sauce and crunchy homemade pickles.


Fish and Chips USD 10.00

A time-tested combination of tender fish coated in a crispy batter, French fries and tartare sauce is always a good idea.

 *Replace fish with deep-fried tofu for a vegan option.*

Vegetable Spring Rolls (Fresh or Fried) USD 9.00

Translucent rice paper rolled with grilled tofu, carrot, lettuce, cucumber, bean sprouts, and herbs from our rooftop garden, served with a sweet and sour dip.

 *A vegan option without fish sauce and oyster sauce is available.*

French fries USD 6.00

Sweet potato fries USD 6.00

Hummus with Crudités USD 10.00

A creamy Middle Eastern appetiser made with chickpeas, tahini, lemon juice, olive oil, and garlic, served with vegetable sticks, olives, and pita bread.

Our Wine Guru recommends crisp orange wine to accompany your light bites.

WOOD-FIRED PIZZA

Smoked Salmon Pizza USD 22.00

This perfectly-blistered pizza is topped with smoked salmon, capers, shallots, bell peppers, tomatoes, olives, and cheese.

In a vegan option, salmon and cheese are replaced with extra vegetables.

Nicosia Pizza USD 20.00


A delightful Mediterranean pizza loaded with tuna in oil, onion, bell pepper, olives, eggs, and cheese.

Marinara Pizza USD 20.00

A perfect choice for seafood lovers, this delectable combination of seafood, onion, bell pepper, and olives comes with a creamy layer of mozzarella on top. In a vegan option, seafood and cheese are replaced with extra vegetables.

Vegetarian Pizza USD 15.00

Fresh and light red pizza with sautéed sliced mushrooms, onion, bell pepper, olives, stretchy cheese, and wild rocket.

 *In a vegan option, cheese is replaced with extra vegetables.*

Margherita Pizza USD 15.00

Simple and elegant, this classic pizza with tomato slices, fresh basil leaves, and mozzarella cheese hits all the right notes.

A vegan option is available without cheese.

Pair your pizza with a crisp and floral local cider for the ultimate poolside experience.

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or sweet potato fries, and a mixed garden salad.

Chef's Beef Burger USD 25.00

Sesame-sprinkled burger bun and premium angus beef patty dressed with crisp lettuce, ripe tomato, sweet onion, and gherkin relish, then topped with pan-grilled bacon and melted cheddar.

Chicken Burger USD 15.00

Grilled chicken patty in a toasted burger bun topped with fresh lettuce, tomato, onion, and gherkin relish, and finished with a fried egg and melted cheddar.

Classic Hamburger USD 18.00


Juicy and tender pork patty, sandwiched between a soft burger bun alongside crisp lettuce, tomato, onion, gherkin relish, and gooey cheddar cheese.

Hot Dog with Caramelised Onion USD 15.00

Grilled chicken frankfurter in a toasted hot dog bun, garnished with grilled tomato, caramelised onion, tomato sauce, Dijon mustard, and shredded cheese.

Chicken Tortilla Wrap USD 18.00

Wrap your hands around a soft flour tortilla filled with pepper grilled chicken, lettuce, tomato salsa, sour yoghurt, and mixed cheese.

 *For a vegan option, the wrap will be made without dairy products and cheese, with extra vegetables.*

Club Sandwich USD 15.00

Our delectable club sandwich is made with wholemeal bread layered with cheddar cheese, crispy bacon, tomato, lettuce, onion, chicken, and fried eggs.

Grilled Ham and Cheese Sandwich USD 15.00

Warm up with this grilled ham and cheese sandwich toasted in wholemeal bread.

Italian Submarine Sandwich USD 15.00

Bite into a soft herb bun loaded with Ham slice, pepperoni, roast beef, tomato, lettuce, onion, and mixed shredded cheese.

Bruschetta Panini USD 15.00

A crunchy panini sandwich with creamy pesto mayonnaise topped with fresh tomato, rocket salad and mixed cheese.

Wash your meal down with a refreshing craft beer.

DESSERTS

Coconut Panna Cotta USD 10.00

Our tropical panna cotta is made with fresh local milk and served with a mango sorbet, crunchy coconut crumble, and a variety of seasonal fresh fruits.

Classic Ice Cream Sundae USD 4.00/scoop

Choose from vanilla, chocolate, coconut or strawberry, and enjoy a generous sprinkling of toasted walnut, Oreo, homemade cookies or cookie crumble. Finish it off with a crispy straw wafer and a swirl of whipped cream for a heavenly treat.

Vegan Sundae USD 4.00/scoop

Our vegan gelato is made with natural ingredients and no dairy, but you won't miss the creaminess. Pick your favourite flavour from vanilla, chocolate, coconut or strawberry, add some crunch with toasted walnut, and top it off with fresh fruit compote and vegan straw wafers.

Sorbet Selection USD 3.00/scoop

Lime, mango, passionfruit, soursop

Fruit Platter USD 7.00

Seasonal selection

Nothing beats the heat like fresh juices by the pool. Ask your waiter for today's selection.

Please ask for any kind of allergist as indicated by the symbol mentioned below

 Vegetarian  Spicy  Signature dish  Pork free  Vegan  Contains nut  Gluten free

All Prices are inclusive of service charge and government tax.