

HALF BOARD MENU

MAINS

KIMPO-MANIA (CE), (SO)
KOREAN FRIED CHICKEN, MANGO, CILANTRO, CARROT AND VEGETABLE SPRING ROLL

JAPCHAE (SE), (CE)
GLASS NOODLES, FRIED TOFU, SPINACH, PEPPERS AND SHITAKE MUSHROOMS

KOREAN BAO BUN (CE)
SLOW COOKED MINCED MEAT, KOREAN PICKLED ONIONS, KIMCHI MAYO AND LETTUCE IN A BAO BUN

NYC! HOT DOG & FRIES

SEOUL'S UNIQUE CORN DOG & FRIES

KOREAN FRIED CHICKEN

WINGS (8 PCS) (CE)
DRUMS (6 PCS) (CE)
BREAST STRIPS (6 PCS) (CE)

KIMCHI UDON NOODLES (E), (SE), (CE)
CHICKEN TENDERS, KIMCHI, UDON NOODLES AND KOREAN SPICY SAUCE

DESSERTS

MANGO ON A STICK (D)

BANANA FRITTERS (D), (CE)
CONDENSED MILK & SESAME ICE CREAM

PLEASE SELECT 1 MAIN AND 1 DESSERT FROM THE MENU. 1 SMALL WATER INCLUDED.

SHELLFISH (SH), MILK AND DAIRY (D), CEREALS (CE), EGGS (E), FISH (F), MOLLUSCS AND CRUSTACEANS (MO), SESAME (SE), SOYA (SO), NUTS INCLUDING PISTACHIOS (N), SULPHUR DIOXIDE (SO2)



STARTERS

TASTE OF ARABIA

Kibbeh, cheese rolls, spinach fatayer, lamb sambousek, hummous and yoghurt mint sauce

BABY SPINACH

Baby spinach, feta cheese, crispy pastry sheet, sesame and honey-balsamic dressing

YANNIS GREEK SALAD

Cherry tomatoes, onions, Kalamata olives, roasted peppers, caper leaves and grandma's feta cheese mixture

CAESAR SALAD

Romaine lettuce, garlic croutons, Parmesan crisp and home-made Caesar dressing

MAIN COURSE

CONRAD CLUB SANDWICH

Tortilla, chicken breast, smoked beef bacon, tomatoes, egg, baby rocket and cajun mayonnaise

SOURDOUGH VEGGIE SANDWICH (v) (g)

Carrot, radish, cucumber, sprouts lettuce, tomatoes, goats cheese and avocado

YM ULTIMATE FISH BURGER (s)

Santorini's volcano bun deep fried cod, beetroot relish and potato aioli

ALL THE ABOVE ARE ACCOMPANIED BY FRENCH FRIES OR HOUSE SALAD

DESSERTS

EXOTIC FRUIT PLATE

STRAWBERRY

Served with douglas fir and basil



HALF BOARD MENU

SOURDOUGH & ASSORTED OLIVES WITH SAGE, CHILI & ROSEMARY

STARTERS

SOUP OF THE DAY

Ask our waiter for Chef's flavor of the day

A TASTE OF ARABIA

Kibbeh, cheese rolls, spinach, fatayer, lamb sambousek, hummous and yogurt mint sauce

ROCKET SALAD

Baby rocket, balsamic vinaigrette, Parmesan cheese and cherry tomatoes

YANNIS GREEK SALAD

Cherry tomatoes, onions, Kalamata olives, roasted peppers, caper leaves and grandma's feta cheese mixture

HILTON CAESAR SALAD

Romaine lettuce, garlic croutons, Parmesan crisp and home made Caesar dressing

Add blackened grilled chicken

Add grilled shrimp skewer (3)

BABY SPINACH

Baby spinach, feta cheese, crispy pastry sheet with sesame honey-balsamic dressing

MAIN COURSE

SQUID INK RISOTTO

Served with bbq- paprika shrimp, crustacean oil

PORCINI RISOTTO

Grilled king trumpet mushroom with Parmesan crisps

PIITTANFSCA

"At least the ingredients are not up for debate: anchovies, capers, olives and red pepper flakes for spice."

PAPPARDFILF

Braised rabbit, marjoram and hazelnuts

TAGLIATELLE À LA ROSE * (v)

Tomato cream sauce with fresh mozzarella cheese

CORN-FED GRILLED CHICKEN BREAST

Charred lemon chimichurri, grilled oyster mushrooms

PIZZA MARGHERITA

Fior di latte, basil and extra virgin olive oil

PIZZA THE SMILEY GOAT

Stich in thyme goat cheese, sun dried tomatoes, buffalo mozzarella and baby rocket

BUTTER CHICKEN

Served with steamed basmati rice, garlic naan, boondi raita and latchha onion salad

INDIAN THALI

Served with amritsari machhi, dal tadka and butter chicken

VEGETABLE INDIAN THALI

Served with chana massala, paneer makhani, dal tadka, naan and steamed basmati rice

DESSERTS

APPLE AND CARAMEL

CHERRY AND PISTACHIO

LEMON AND BASIL

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT FROM THE MENU. 1 SMALL WATER INCLUDED.