

The background of the entire page is a light gray gradient. It is decorated with numerous realistic water droplets of various sizes. Some droplets are large and prominent, while others are small and subtle. They are scattered across the page, with a higher concentration in the top-left and bottom-right corners. Each droplet has a soft highlight and a slight shadow, giving it a three-dimensional appearance.

SISU BOUTIQUE HOTEL

FOOD MENU

BREAKFAST MENU

CONTINENTAL BREAKFAST

PRICE: €20

INGREDIANTS:

VARIED FRUIT, TURKEY HAM, GOUDA
CHEESE, MARMALADE, BUTTER,
DOUGHNUT, CROISSANT, BAGEL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



BREAKFAST MENU

FULL ENGLISH BREAKFAST

PRICE: €20

INGREDIANTS:

BACON, SAUSAGE, MUSHROOM,
TOMATO, BEANS, EGGS, BREAD, BUTTER

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



BREAKFAST MENU

EGGS ON TOAST

CHOICE OF FRIED, SCRAMBLED, BOILED

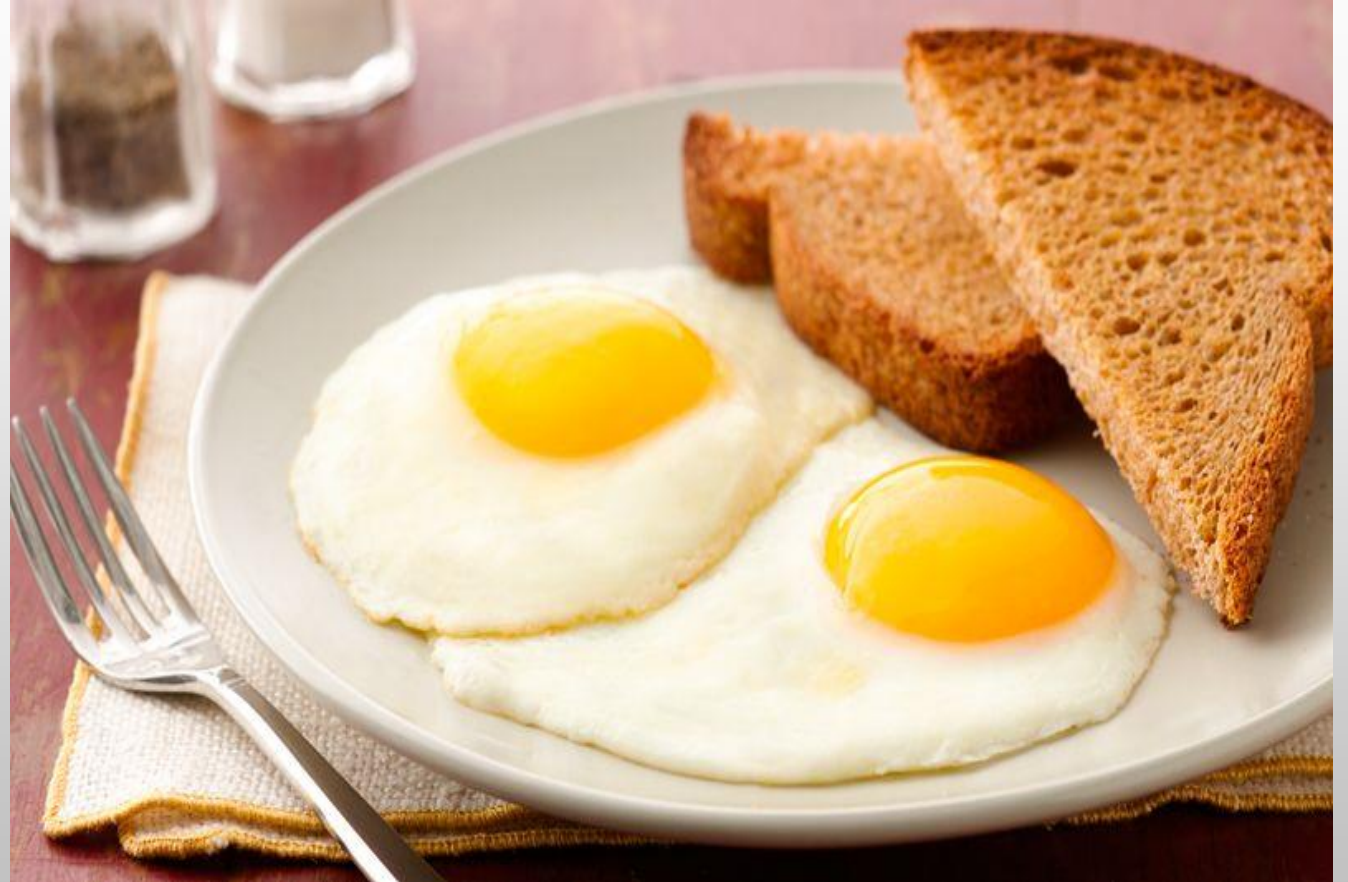
PRICE: €15

INGREDIANTS:

EGGS, BREAD, BUTTER

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



POOL MENU

BLT SANDWICH

(BACON LETTUCE AND TOMATO
SANDWICH)

PRICE: €16

INGREDIANTS:

BACON, LETTUCE, TOMATO, BREAD,
FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

CLASSIC SISU CLUB SANDWICH

PRICE: €20

INGREDIANTS:

CHICKEN BREAST, BACON, LETTUCE,
TOMATO, GOUDA CHEESE, BREAD,
MAYONNAISE, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

HALAL SISU CLUB SANDWICH

PRICE: €20

INGREDIANTS:

CHICKEN BREAST, TURKEY, LETTUCE,
TOMATO, GOUDA CHEESE, BREAD,
MAYONNAISE, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

HAM AND CHEESE SANDWICH

PRICE: €14

INGREDIANTS:

HAM, GOUDA CHEESE, CUCUMBER,
LETTUCE, TOMATO, BREAD, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

GOLDEN TOASTIE SANDWICH

PRICE: €14

INGREDIANTS:

HAM, GOUDA CHEESE, BREAD, FRENCH
FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

TURKEY AND CHEESE SANDWICH

PRICE: €16

INGREDIANTS:

TURKEY, GOUDA CHEESE, CUCUMBER,
LETTUCE, TOMATO, BREAD, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

CHICKEN SANDWICH

PRICE: €16

INGREDIENTS:

CHICKEN, MAYONNAISE LETTUCE,
TOMATO, CUCUMBER, BREAD, FRENCH
FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



POOL MENU

TUNA MAYO SANDWICH

PRICE: €16

INGREDIANTS:

TUNA, MAYONNAISE, LETTUCE, TOMATO,
CUCUMBER, BREAD, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



Room Service

POOL MENU

FILLET STEAK AND MUSHROOM WRAP

PRICE: €25

INGREDIANTS:

BEEF STEAK, MUSHROOMS, TORTILLA
WRAP, FRENCH FRIES

ALLERGIES:

GLUTEN



Room Service

POOL MENU

PRAWN AND AVOCADO WRAP

PRICE: €25

INGREDIANTS:

PRAWNS, MARY ROSE SAUCE,
GUACAMOLE, TORTILLA WRAP, FRENCH
FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, SHELLFISH,
EGG



Room Service

POOL MENU

SALMON AND AVOCADO WRAP

PRICE: €25

INGREDIANTS:

SMOKED SALMON, GUACAMOLE,
SALAD, TORTILLA WRAP, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

BREAKFAST BAGEL

PRICE: €15

INGREDIANTS:

EGGS, BACON, SAUSAGE, BAGEL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



Room Service

POOL MENU

AVOCADO AND CREAM CHEESE BAGEL

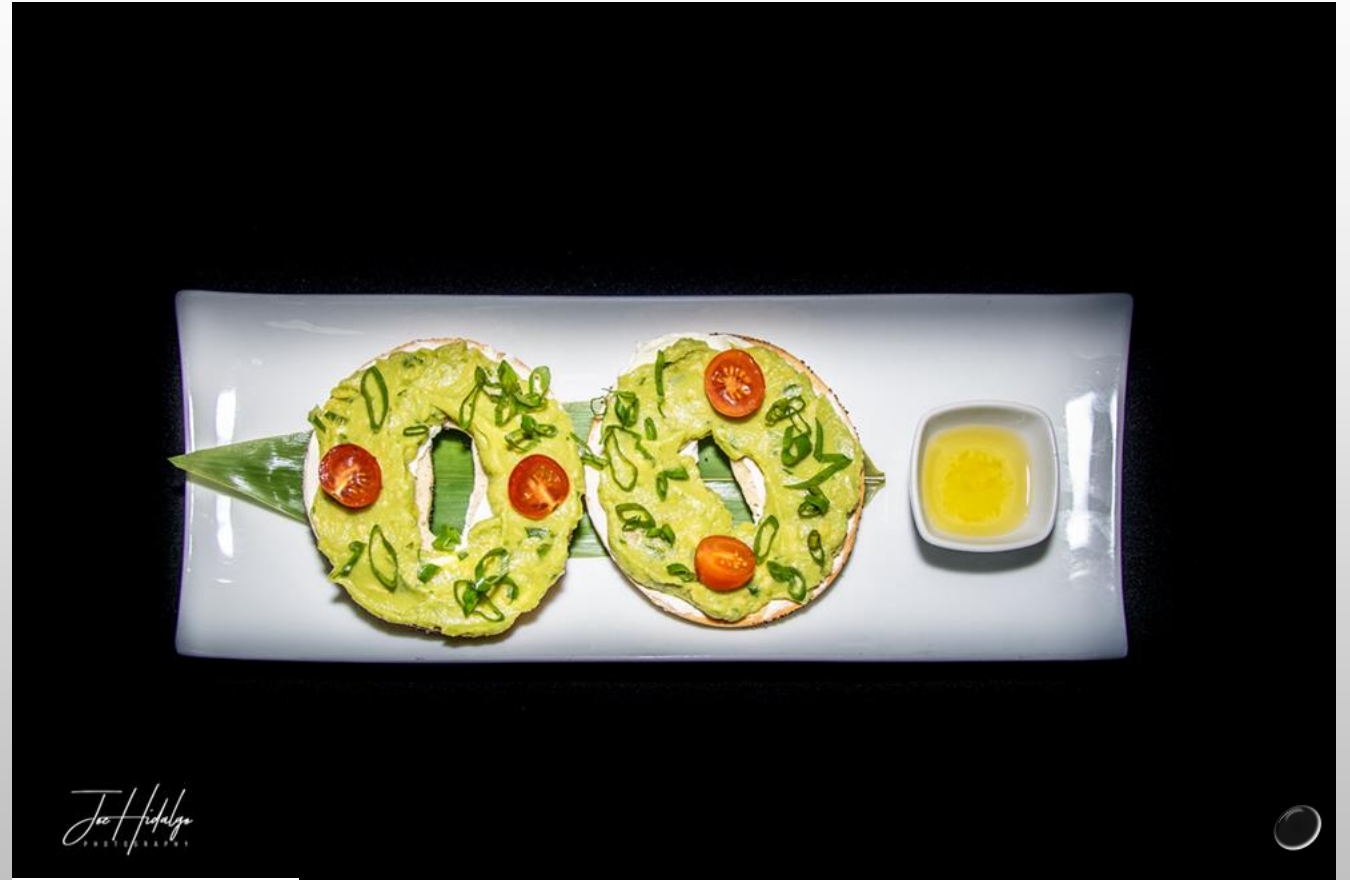
PRICE: €15

INGREDIANTS:

CREAM CHEESE, AVOCADO, SRING
ONIONS, CHERRY TOMATO, BAGEL,
LEMON OLIVE OIL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

SALMON AND CREAM CHEESE BAGEL

PRICE: €15

INGREDIANTS:

CREAM CHEESE, SMOKED SALMON,
CAPERS, DILL, BAGEL, LEMON OLIVE OIL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

SALMON AND SCRAMBLED EGG BAGEL

PRICE: €15

INGREDIANTS:

SMOKED SALMON, SCRAMBLED EGG,
BAGEL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



Room Service

POOL MENU

CLASSIC CAESAR SALAD

PRICE: €19

INGREDIANTS

ROMAINE LETTUCE, CAESAR DRESSING,
PARMESAN FLAKES, CROUTONS.

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



POOL MENU

CHICKEN CAESAR SALAD

PRICE: €24

INGREDIANTS

CHICKEN, ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN FLAKES, CROUTONS.

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



POOL MENU

MIXED GREEN SALAD

PRICE: €12

INGREDIANTS

MIXED GREENS SALAD, CUCUMBER,
TOMATOES, AVOCADO, EXTRA-VIRGIN
OLIVE OIL

ALLERGIES:

DAIRY/LACTOSE



POOL MENU

PRAWN SALAD

PRICE: €27

INGREDIANTS

PRAWNS, MIXED GREENS,
CUCUMBER, TOMATOES, AVOCADO,
EXTRA-VIRGIN OLIVE OIL

ALLERGIES:

DAIRY/LACTOSE, SHELLFISH



POOL MENU

TUNA MAYO SALAD

PRICE: €19

INGREDIANTS

TUNA MAYO SALAD, MIXED GREENS,
CUCUMBER, TOMATOES, AVOCADO,
EXTRA-VIRGIN OLIVE OIL

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



POOL MENU

TRADICIONAL TAGLIATELLE BOLOGNESE

PRICE: €16

INGREDIANTS

BEEF, TOMATO, PASTA, ONION, GARLIC
BASIL, OREGANO, CARROT

ALLERGIES:

GLUTEN, EGG



POOL MENU

HOT N SPICY BOLOGNESE

PRICE: €18

INGREDIANTS

BEEF, TOMATO, PASTA, ONION, GARLIC
BASIL, OREGANO, CARROT, CAYENNE
PEPPER

ALLERGIES:

GLUTEN, EGG



POOL MENU

PENNE PASTA ARRABIATA

PRICE: €16

ADDITIONAL

CHICKEN €4 PRAWN €4

INGREDIANTS

TOMATO, CHILLIES, PASTA, ONION, GARLIC,
OREGANO, BASIL

ALLERGIES:

GLUTEN, EGG



POOL MENU

CHICKEN ALFREDO

PRICE: €20

INGREDIANTS

CHICKEN, MUSHROOMS, PASTA,
CREAM, SHALLOTS, WHITE WINE,
PARMESAN, PARSLEY

ALLERGIES:

GLUTEN, EGG



POOL MENU

GOURMET BEEF BURGER

PRICE: €22

ADDITIONAL

CHEESE €3 BACON €2

INGREDIANTS:

WAGYU BEEF BURGER, LETTUCE,
TOMATO, ONION, BURGER BUN,
FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

CRISPY BREADED CHICKEN BURGER

PRICE: €20 ADDITIONAL

CHEESE €3 BACON €2

INGREDIANTS:

BREADED CHICKEN BURGER, LETTUCE,
TOMATO, ONION, BURGER BUN, FRENCH
FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, EGG



Room Service

POOL MENU

VEGGIE BURGER

PRICE: €18

INGREDIANTS:

ROASTED CASHEW NUTS, QUINOA FLOUR, GARLIC, GRATED GINGER, CHICKPEAS, PARSLEY, SOYA SAUCE, SWEET POTATO, BROWN SUGAR, SRI RACHA SAUCE

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, NUTS



Room Service

POOL MENU

SISU CHICKEN DOG

PRICE: €18 ADDITIONAL

CHEESE €3

INGREDIANTS:

CHICKEN FRANKFURTER, HOT DOG BUN,
CARAMELIZED ONIONS, FRENCH FRIES

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

CHICKEN FAJITA QUESADILLAS

PRICE: €18

INGREDIANTS

CHICKEN, TORTILLA WRAP, CHEESE,
GUACAMOLE, JALAPENO, SOUR CREAM
SALSA, PICKLED PEPPERS

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

MEGA FRIES

PRICE: €7

ADDITIONAL

CHEESE €3 BACON €2

INGREDIANTS

POTATOES, CHEDDER CHEESE, BACON

ALLERGIES:

DAIRY/LACTOSE



Room Service

POOL MENU

VEGETABLE FRIED RICE

PRICE: €16

INGREDIANTS

RICE, EGG, BUTTER, SOYA
SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

CHICKEN FRIED RICE

PRICE: €20

INGREDIANTS

CHICKEN, RICE, EGG, BUTTER,
SOYA SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

BEEF FRIED RICE

PRICE: €24

INGREDIANTS

BEEF, RICE, EGG, BUTTER,
SOYA SAUCE, OYSTER
SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PRAWN FRIED RICE

PRICE: €24

INGREDIANTS

PRAWNS, RICE, EGG, BUTTER,
SOYA SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE,
SHELLFISH



Room Service

POOL MENU

VEGETABLE FRIED NOODLES

PRICE: €16

INGREDIANTS

RICE, EGG, BUTTER, SOYA
SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE,
SHELLFISH



Room Service

POOL MENU

CHICKEN FRIED NOODLES

PRICE: €20

INGREDIANTS

CHICKEN, NOODLES, EGG, BUTTER,
SOYA SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, SHELLFISH



Room Service

POOL MENU

BEEF FRIED NOODLES

PRICE: €24

INGREDIANTS

BEEF, NOODLES, EGG, BUTTER,
SOYA SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE,
SHELLFISH



Room Service

POOL MENU

PRAWN FRIED NOODLES

PRICE: €24

INGREDIANTS

PRAWNS, NOODLES, EGG, BUTTER,
SOYA SAUCE, OYSTER SAUCE,

ALLERGIES:

GLUTEN, DAIRY/LACTOSE, SHELLFISH



Room Service

POOL MENU

PIZZA BIANCA

PRICE: €18

INGREDIANTS

MOZZARELA, GARLIC, PIZZA
BASE, OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA MARGARITA

PRICE: €18

INGREDIANTS

MOZZARELA, TOMATO SAUCE,
PIZZA BASE, OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA VEGGIE

PRICE: €18

INGREDIANTS

MOZZARELA, TOMATO SAUCE,
MUSHROOM, OLIVES, RED
PEPPERS PIZZA BASE,
OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA PEPPERONI

PRICE: €20

INGREDIANTS

MOZZARELA, TOMATO SAUCE,
PEPPERONI, PIZZA BASE,
OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA CAPRICOSSA

PRICE: €20

INGREDIANTS

MOZZARELA, TOMATO SAUCE, HAM,
MUSHROOM, PIZZA BASE, OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA HAWAIANA

PRICE: €20

INGREDIANTS

MOZZARELA, TOMATO SAUCE,
HAM, PINEAPPLE, PIZZA BASE,
OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA POLLITO

PRICE: €20

INGREDIANTS

MOZZARELA, TOMATO SAUCE,
CHICKEN, MUSHROOMS, PIZZA
BASE, OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

PIZZA TUNA

PRICE: €22

INGREDIANTS

TUNA, ONIONS, MOZZARELA,
TOMATO SAUCE, PIZZA BASE,
OREGANO

ALLERGIES:

GLUTEN, DAIRY/LACTOSE



Room Service

POOL MENU

VANILLA ICE-CREAM AND BERRIES

PRICE: €9

INGREDIANTS

VANILLA ICE-CREAM AND ROASTED
BERRIES

ALLERGIES:

DAIRY/LACTOSE



Room Service

POOL MENU

HOME MADE CHOCOLATE

BROWNIE

PRICE: €12

INGREDIANTS

CHOCOLATE BROWNIE, VANILLA ICE
CREAM

ALLERGIES:

DAIRY/LACTOSE



POOL MENU

CHOCOLATE FONDANT

PRICE: €12

INGREDIANTS

CHOCOLATE FONDANT, VANILLA ICE
CREAM

ALLERGIES:

DAIRY/LACTOSE



WINE MENU

TROPICAL FRUIT PLATTER

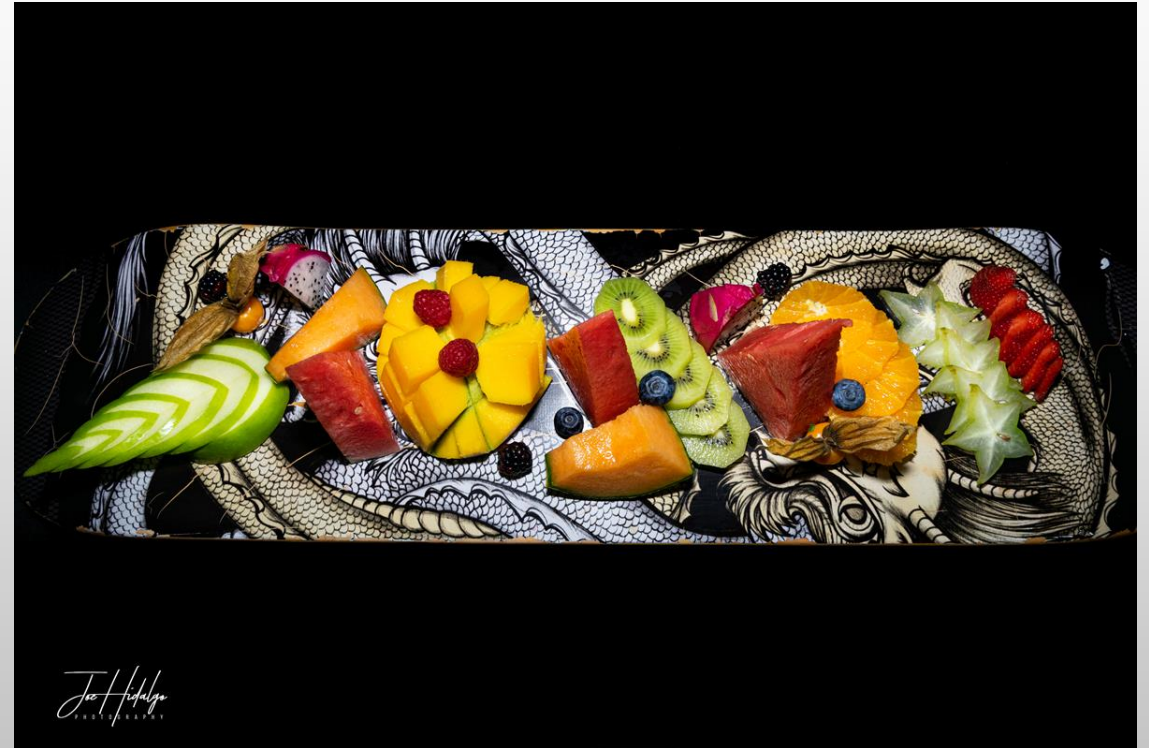
PRICE: €25

INGREDIANTS

SELECTION OF SEASONAL FRUITS

ALLERGIES:

NONE



DRINKS MENU

VODKA

	MIXERS	PRICE
0.7L SMIRNOFF	10	275
4.5L ABSOLUT	30	1200
0.7L CIROC ANY FLAVOR	10	300
1.75L CIROC	20	750
3.0L CIROC	30	1200
6.0L CIROC	60	2000
6.0L CAVALLI	60	2500

WHISKY

0.7L J&B	10	275
0.7L BALLANTINES	10	275
0.7L GLENFIDDISH 12Y.O.	10	300
0.7L CARDHU 12Y.O.	10	300
0.7L DALMORE K.	10	750

JOHNNIE WALKER

0.7L RED	10	300
0.7L BLACK	10	350
0.7L GOLD	10	400
0.7L BLUE	10	650
0.7L KING GEORGE V	10	1500

CHIVAS REGAL

0.7L 12 YEARS	10	350
0.7L 21 YEARS	10	750
0.7L 25 YEARS	10	1500

AMERICAN WHISKEY

0.7L JACK DANIELS	10	300
0.7L JIM BEAM	10	300
0.7L SOUTHERN COMFORT	10	300
0.7L CANADIAN CLUB	10	300

COGNAC

0.7L MAGNO	10	275
0.7L REMY MARTIN VSOP	10	300
0.7L COURVOISIER VS	10	300
0.7L COURVOISIER VSOP	10	350
0.7L HENNESSY VS	10	300
0.7L HENNESSY XO	10	750
0.7L HENNESSY PARADIS	10	2500

RUM

	MIXERS	PRICE
0.7L BRUGAL	10	275
0.7L CACIQUE	10	275
0.7L LEGENDARIO	10	275
0.7L HAVANA 3 YEARS	10	275
0.7L HAVANA 7 YEARS	10	300
0.7L BACARDI	10	300
0.7L MALIBU	10	300
0.7L CAPTAIN MORGAN	10	300
0.7L CAPTAIN MORGAN	10	300
0.7L ZACAPA XO	10	500

TEQUILA

0.7L JOSE CUERVO	10	275
0.7L PATRON SILVER	10	330
0.7L PATRON CAFÉ	10	350
0.7L DON JULIO 1942	10	500
0.7L PATRON PLATINUM	10	900

LIQUERS

0.7L AMARETTO	10	275
0.7L JAGERMEISTER	10	275
0.7L SAMBUCA	10	275
0.7L TIA MARIA	10	275
0.7L BAILEYS	10	275
0.7L PERNOD	10	275
0.7L MARTINI BIANCO	10	275
0.7L MARTINI ROSSO	10	275
0.7L CAMPARI	10	275
0.7L PIMMS	10	275

GIN

0.7L GORDONS	10	275
0.7L GORDONS PINK	10	275
0.7L BEEFEATER	10	300
0.7L BOMBAY SAPHIRE	10	350

COCKTAIL GLASS

STRAWBERRY DAIQUIRI	20
MOJITO	20
SANGRIA	20
PIMMS LEMONADE	20
MARGARITA	20
PINA COLADA	20
BLOODY MARY	20
SEX ON THE BEACH	20

CHAMPAGNES

MOET&CHANDON

	BRUT	ROSE
0.75L BOTTLE	200	250
0.75L ICE	250	
1.5L MAGNUM	400	500
3.0L JEROBOAM	900	

LAURENT PERRIER

	BRUT	ROSE
0.75L BOTTLE	250	350
1.5L MAGNUM	400	600

ANGEL CUVÉE

	BRUT	ROSE
0.75L BOTTLE	300	400
1.5L MAGNUM	900	1000

DOM PERIGNON

	BRUT	ROSE
0.75L BOTTLE	500	800
1.5L MAGNUM	1100	1500

LOUIS ROEDERER CRISTAL

	BRUT	ROSE
0.75L BOTTLE	650	900
1.5L MAGNUM	1600	2250
3L JEROBOAM	5200	7000

ARMAND DE BRIGNAC ACE

	BRUT	ROSE
0.75L BOTTLE	750	950
1.5L MAGNUM	1750	2500
3L JEROBOAM	6000	7500

COCKTAIL JUGS

STRAWBERRY DAIQUIRI	75
MOJITO	75
SANGRIA	75
PIMMS & LEMONADE	75
PIÑA COLADA	75
MARGARITA	75
BLOODY MARRY	75
SEX ON THE BEACH	75

WINE MENU

REDS – TINTOS – ROUGE

€40.00 VALPOLICELLA RIPASSO 2014 - GIUSEPPE CAMPAGNOLA

€50.00 CELESTE CRIANZA – TEMPRANILLO

€50.00 BAROLO PAOLO CONTERNO LA GINESTRA – NEBBIOLO LAMPIA MICHET

€75.00 LE REDINI CAVALLI – MERLOT

€95.00 AMARONE DI VALPOLICELLA GIUSEPPE CAMPAGNOLA – CORVINA RONDINELLA

€150.00 CAVALLI TENUTA DEGLI DEI – CABERNET SAUVIGNON PETIT VERDOT

€250.00 AALTO PS – TEMPRANILLO

€250.00 MAS LA PLANA 2010 – CABERNET SAUVIGNON

€350.00 FLOR DE PINGUS 2006 – CABERNET SAUVIGNON MERLOT

€750.00 MAS LA PLANA ARMAND BASSI 2001 – CABERNET SAUVIGNON

€1500.00 GAJA BARBARESCO SORI SAN LORENZO – NEBBIOLO BARBERA

WINE MENU

WHITES – BLANCOS – BLANC

€40.00 SISU HOUSE WHITE – VERDEJO

€40.00 VINA SANZO – VERDEJO

€40.00 CAMPAGNOLA – PINOT GRIGIO

€50.00 GRAN VINA SOL – CHARDONNAY PARELLADA

€60.00 SANCERRE DOMAINE FOUASSIER LES VALLONS – SAUVIGNON BLANC

€75.00 DEMASIADO CORAZON – GODELLO

€75.00 FRANSOLA – SAUVIGNON BLANC

€95.00 SOAVE GINI CONTRADA SALVARENZA – GARGANEGA

€95.00 OLIVIER LEFLAIVE CHASSAGNE MONTRACHET – CHARDONNAY

€350.00 DE LADOUCETTE – SAUVIGNON BLANC

€750.00 LANGHE DOC GAJA & REY - CHADONNAY

WINE MENU

ROSE - BLUSH - ROSADOS

€40.00 SISU HOUSE ROSE – MERLOT

€40.00 CARE – TEMPRANILLO CARBENET SAUVIGNON

€120.00 ARDESIA BLUSH – PINOT GRIGIO