

breakfast & brunch

GAMBINI'S OMELETTE ★

Your choice of: Eggs or egg whites, Swiss, mozzarella or goat cheese, crispy beef or pork bacon, potatoes, served with sliced bread.

5.75

FRENCH OMELETTE

Omelette filled with emmental cheese, mushrooms and spinach on cereal toasted loaf and oven blushed tomato.

5.75

GREEK OMELETTE

Omelette filled with black olives, oven blushed tomatoes, spinach, roasted onion, feta cheese with parsley and oregano on cereal toasted loaf and crispy beef or pork bacon.

5.75

YOGHURT & BERRIES ★

Non-fat Greek yoghurt with blueberries, red fruit sauce and honey drizzle, topped with nuts.

7.25

TOASTS FOR ALL • NEW

(all toasts are served with potatoes and side salad)

5.50

- Grilled loaf, avocado, roasted tomato, grilled halloumi, pesto drizzle.
- Grilled loaf, smoked turkey, braised spinach, egg benedict, hollandaise sauce.
- Grilled loaf, avocado, spicy tomato, half boiled eggs, mint, feta sprinkle.
- Grilled toast, goat labneh, poached eggs, dukka spices, mint, dill & chili hollandaise.
- Grilled toast, scrambled eggs, braised spinach, sautéed mushrooms, mozzarella cheese.



yoghurt
& berries

🍏 Healthy

GF Gluten-free

★ Specialty

breakfast & brunch

FRESHLY BAKED CROISSANT

Your choice of plain, chocolate, cheese, thyme, or nutella.

2.50

AMERICAN BREAKFAST

Crispy beef or pork bacon and Frankfurter with roasted tomato and mushroom, fried eggs, freshly toasted cereal loaf and baked beans on the side.

6.00

PANCAKES • NEW

- Chocolate: served with strawberry, chocolate chip, chocolate sauce along with cream.
- Caramel: served with apple confit, walnuts, and cream.
- Lotus: lotus spread, crumbs, seasonal fruits and cream.

6.00

AVOCADO ON PUMPERNICKEL

C&G's special avocado blend on pumpernickel toast with poached eggs, feta cheese, fresh mint, cherry tomatoes, served with a side salad.

5.50

TRADITIONAL LABNEH

C&G's flat bread rolled with thyme, labneh, cucumber, mint leaves, olives, and olive oil.

5.25

PORRIDGE • NEW

Slowly simmered old fashioned oats with milk, topped with our delightful mix of dry fruits, banana, omega seeds, and cinnamon, served with maple syrup.

6.00

HALLOUMI PRESS

Halloumi cheese, sun-dried tomato, rocket leaves, fresh basil, tomato on freshly toasted ciabatta, served with a side salad.

4.75

HALLOUMI WRAP

Grilled halloumi, olive tapenade, crispy lettuce, fresh mint, cucumber and tomato wrapped in freshly baked soft flour tortilla served with side mesclun salad.

5.25

EGG BENEDICT

Poached eggs with smoked turkey and spinach, topped with Hollandaise sauce on freshly baked ciabatta, served with a side salad.

5.00

Add smoked turkey 2.00

Add smoked salmon 2.50

MANOUCHEH

Thyme

2.50

Mix Cheese

3.00

Turkey & cheese

3.50

Kashkawan harra • NEW

3.25

Lahm bi al ajin • NEW

3.75

Vegetable with halloumi • NEW

3.50

♥ Healthy

🌱 Vegan

GF Gluten-free

★ Specialty



traditional labneh

sides & sharing

EDAMAME 15,750

Lightly boiled edamame sprinkled with rock salt and toasted sesame, served with soya sauce.

TRUFFLE SLIDERS 8.50

Three flavored truffle infused beef sliders with mushroom mix, served with fries and special sauce .

DYNAMITE SHRIMP 8.50

Crispy tempura shrimps with our dynamite sauce.

CHICKEN TENDERS 7.00

Choose between crispy golden chicken tenders seasoned in panko bread crumbs or grilled aromatic rosemary chicken, both served with honey-mustard dip.

SALMON SASHIMI • NEW 9.50

Tender slices of fresh salmon served with ginger pickles, wasabi, furikake, and a side of Ponzu dip.

BUFFALO CHICKEN TENDERS 7.25

Spicy chicken tenders, creamy blue cheese.

PANKO BREADED MOZZARELLA 6.25

Crispy mozzarella sticks, served with creamy island dip, cherry tomato, balsamic and basil.

SMOKED SALMON & PUMPERNICKEL 9.00

Superior smoked salmon on pumpernickel toast, with cream cheese mix, Italian caper and a lemon twist, served with a side salad.

NACHOS 8.25

Tortilla chips with melted cheese and jalapeños, served with sides guacamole, tomato salsa and sour cream.

FRENCH FRIES 3.00

Golden potato fries served with lemon pepper herbs ketchup dip.

TAPAS • NEW

AROMATIC MUSSELS 7.00

Exotic mussels with herbed crumbles.

CHICKEN CROQUETTE 6.50

Juicy chicken with mushroom and mashed potato, coated in golden-crisp bread crumbs, and grated parmesan.

ANDALUCÍA CALAMARI ★ 6.50

Crispy calamari with feta cheese crumbles and aioli drizzle.

HUMMUS & AVOCADO ♡ 5.75

Layers of hummus and avocado with olive oil drizzle and togarashi.

TOMATO & CHEESE ♡★ 4.75

Tomato and cheese with a herb mix and tapenade crostini.

GUACAMOLE BOWL ♡ 6.00

Creamy guacamole and crispy nachos flavored with taco spices.



fapas

soups

WILD MUSHROOM

Sautéed mushrooms, cooked with cream and C&G special seasoning served with soft bun.

6.10

TOMATO BASIL

A flavor-rich soup made with tomato cooked with vegetables and Italian basil, served with garlic croutons.

5.00

CARROT & GINGER

Smooth carrot soup with ginger topped with sliced almonds and pumpkin seeds, served with soft bun.

5.25

HOME-STYLE LENTIL

Soup made with lentils and vegetable broth, served with lemon and garlic croutons.

4.25

CHICKEN NOODLE

A soup of poached chicken in fresh vegetable broth with egg noodles, served with garlic croutons.

5.50

fresh salads

GRILLED HALLOUMI

Grilled halloumi, dates, pomegranate seeds and hazelnut, lettuce mix, red cabbage, and honey balsamic dressing.

7.75

BLACK QUINOA & MANGO SALSA

Organic black quinoa, lettuce mix, mango salsa, mint and thyme, red pepper, feta cheese and walnuts, served with citrus dressing.

8.85

Add grilled salmon 4.00

Add grilled chicken 2.5

Add shrimp 3.00

SANTA FE CHICKEN

Roasted chicken breast, mozzarella, mango chutney, corn, red beans, guacamole, tortilla crisps, tomato salsa and citrus dressing.

8.50

ORZO À L'INDIENNE • NEW

Orzo pasta mixed with sweet pepper, raisins, almonds, coriander, spinach, wild rocca, green onions, and boiled shrimps. Served with curry mustard sauce.

8.85

ASIAN SESAME CHICKEN

Togarashi chicken, Asian vegetable salad, wonton crisps, peanuts, pickled ginger, with Japanese sesame dressing.

8.50

THE CLASSIC CAESAR

Sucrine leaves with C&G's Caesar dressing, Italian Grana Padano parmesan and crunchy garlic croutons.

7.00

Add chicken 2.50

Add shrimp 3.00

SMOKED SALMON SALAD

Scandinavian smoked salmon, ricotta cheese, capers, beans, grilled asparagus, artichoke, potato and rocket leaves, with parmesan dressing.

10.75

SPINACH CHICKEN

Grilled chicken, amaranth spinach, mixed leaves, smoked turkey, emmental cheese, beef or pork bacon, avocado and almonds, served with balsamic dressing.

9.50

HARVEST SALAD

Rocket leaves, baby spinach, mixed greens, feta cheese, blueberries, raspberries, strawberries, pumpkin seeds, and candied walnut, with honey balsamic dressing.

10.75

CRAB & AVOCADO

Crab, avocado slice, mixed greens, rocket leaves, cherry tomato and saffron vinaigrette dressing.

8.85

Add shrimp 3.00



orzo à l'indienne

sandwiches

C&G CLUB SANDWICH

9.25
Roast beef or chicken breast, with beef or pork bacon, egg, smoked turkey, Swiss cheese, lettuce, tomato, pickles and C&G's club sauce on toasted white bread, served with French fries.

PHILLY CHEESE STEAK

10.25
Prime beef, fresh mushroom, mayo, bell pepper, tomato and sautéed onion, melted Swiss cheese, on baked white baguette, served with French fries.

SMOKED SALMON CARPACCIO • NEW

10.25
Smoked salmon, mint, capers, radish, dill, lemon wedges, and cream cheese mix on our homemade grilled loaf bread.

CHICKEN QUESADILLAS

9.25
Grilled chili chicken breast strips, three-cheese blend, tomato, pepper, mushroom, coriander in grilled tortillas. Served with sour cream and guacamole and French fries.

burgers & pizzas

HOUSE BURGER

8.00
Prime beef, grilled onions, mesclun, tomato, melted cheese, with our special smoked sauce. Served in our homemade bun, with a side of French fries.

GRILLED CHICKEN BURGER

9.25
Grilled chicken breast, Swiss and cheddar cheese, onion rings, mushroom, lettuce, tomato, and mayo. Served in our homemade bun, with a side of French fries.

Add Beef bacon 0.50

Add Mushroom 0.50

Add breaded mozzarella 1.50

GOURMET MINI SLIDERS

9.00
Three burgers: Mediterranean with halloumi cheese, Classic with provolone cheese, and Mexican with avocado cream, mango and emmental cheese, served with French fries.

VEGAN TARTINE • NEW

7.25
Hummus spread, roasted red pepper, almond, fresh kale, olive oil, mint, and thyme, on a loaf bread.

SMOKED SALMON

10.25
Fresh Scandinavian smoked salmon, cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette, served with side salad.

THE CHICKEN PRESS

8.75
Grilled chicken breast, served with pork or beef bacon, Swiss cheese, mushroom, sundried tomato and mayo on freshly toasted ciabatta, served with French fries.

B.B.Q BRISKET SANDWICH • NEW

10.50
Brisket steak dipped in BBQ sauce, rocket leaves, mustard, in a ciabatta loaf, served with French fries.

PROVOLONE STEAK SANDWICH

10.75
Australian beef with beef or pork bacon, melted provolone cheese, lettuce, tomato and horseradish mayo on cheesy ciabatta, served with potato wedges.

MUSHROOM & CHEESE BURGER

10.50
Prime beef burger, mushroom, melted provolone cheese, onion and tomato, served with French fries.

MARGHERITA

7.50
Mozzarella, Grana Padano parmesan, fresh basil and C&G's pizza sauce.

CLASSIC PEPPERONI

9.25
Italian beef pepperoni, mozzarella, fresh basil, oregano, with C&G's pizza sauce.

ITALIA CLASSIC

11.25
Ham or smoked turkey, mozzarella, mushroom, basil, olives, oregano and C&G's pizza sauce.

♥ Healthy

★ Specialty



vegan tartine

mains & grills

FILET STEAK

17.00
charcoal-grilled center cut beef tenderloin, served with mashed potato, vegetables and herb-butter juice.

RIB EYE STEAK

23.00
Served with herb butter juice, peppercorn or mushroom gravy, French fries or mashed potatoes, and side salad.

GINGER SALMON • NEW

16.25
Pan-seared ginger salmon fillet on a bed of brown rice, sautéed sweet peppers, coriander, asparagus and kale, served with ponzu sauce.

CHICKEN UNDER A BRICK

14.25
Marinated half chicken with a special selection of herbs, served with roasted potato, seasonal vegetables and soya butter sauce.

CASHEW CHICKEN

12.75
Hoisin marinated chicken, vegetables, cashews, sesame seeds, fried egg, basmati rice.

LEMONY CHICKEN • NEW

14.25
Grilled double chicken breast served alongside roast garlic mashed potatoes, sautéed vegetables, and our chef's lemon sauce.

SEA BREAM

15.75
Sea bream fish, aromatic bread crumbs, baby potatoes, roasted cherry tomatoes, thinly sliced broccoli, mangetout and served with our homemade sauce.

WILD SALMON

16.25
Scottish salmon fillet pan-roasted with fennel, olive, paired with potato, butter-glazed baby carrot, braised spinach and lemon butter sauce.

pastas

PENNE ARRABIATA

7.25
Penne pasta tossed with a homemade pomodoro sauce, red chili flakes, fresh basil, Grana Padano parmesan and extra virgin olive oil.

Add shrimp 3.00

Add chicken 2.50

CHICKEN PESTO PASTA

9.75
Sautéed chicken strips in our house blend of basil pesto, Grana Padano and toasted pine nuts, served over fusilli pasta with fresh cream.

SEAFOOD LINGUINI

10.25
Seared mixed seafood, fresh cherry tomatoes, red pepper, garlic, basil, lemon and fresh cream, topped with parmesan cheese.

FETTUCCINE ALFREDO

9.75
Fettuccine pasta with grilled chicken, fresh mushroom, onion and basil, fresh cream topped with parmesan cheese.



ginger salmon

signature desserts

CHOCOLATE FONDANT 5.25

Chocolate cake with a molten chocolate middle, served with vanilla bean ice cream.

APPLE TART 5.75

Caramelized apple baked beneath a golden puff pastry, served with vanilla bean ice cream

HOMEMADE ICE CREAM 1.75

1 scoop of homemade ice cream and all natural sorbets. Ask your server for today's refreshing flavors.

PAIN PERDU 5.50

French brioche soaked in crème Anglaise, baked and topped with caramel sauce, served with vanilla bean ice cream.

STICKY TOFFEE PUDDING 6.25

Warm and gooey date pudding topped with caramel sauce, served with vanilla bean ice cream.

coffee & beyond

ESPRESSO, RISTRETTO OR LUNGO 3.25

Aromatic straight shot.

DOPPIO 3.75

Double espresso shot.

CAFÉ MACCHIATO 3.50

Espresso shot, foamed milk.

CAFÉ CORTADO 4.00

Espresso shot, frothed milk.

CAPPUCCINO 4.75

Espresso, creamy milk with foam.

CAFÉ LATTÉ - LATTÉ LITE 4.50

Espresso shot, steamed milk topped with foam.

CARAMEL LATTÉ 4.75

Latté, caramel sauce, steamed milk, fresh whipped cream topped with chocolate flakes.

BERNADETTE'S CHOCOLATE CAKE 6.25

Chocolate cake finished with Bernadette's secret chocolate sauce, served with homemade vanilla bean ice cream.

CRISPY BANANA WAFFLE 6.25

Waffle with light cream, raw almond, cashew, hazelnut, caramel sauce, icing sugar and cinnamon powder, and topped with caramelized banana.

ULTIMATE CRÊPE 6.75

Chocolate crêpe filled with nutella sauce or light cream, raspberries, blueberries, feuilletine, and chocolate sauce.

COOKIE IN A PAN • NEW 6.25

Chocolate chip cookie, topped with vanilla ice cream and drizzled with homemade chocolate sauce.

CARAMELIZED BANANA BAR • NEW 6.00

Digestive and almond bar, served with light cream and topped with caramelized banana.

SALTED CARAMEL LATTE 5.00

Latte, salted caramel sauce, steamed milk.

CAFÉ MOCHA 5.25

Espresso shot, low fat chocolate powder, steamed milk.

LIGHT CARAMEL MOCHA 5.50

Espresso shot, low-fat chocolate, caramel, steamed milk.

SOY HAZELNUT LATTE 5.50

Espresso shot, steamed soy milk, hazelnut syrup.

MINTED MOCHA 4.75

Espresso shot, steamed milk, chocolate sauce, green mint syrup.

HOT CHOCOLATE BRULE 4.75

Low fat chocolate, skimmed milk, marshmallows.

MISTO CAFÉ 4.25

Brewed coffee, frothed milk.

♥ Healthy

★ Specialty



ultimate crêpe



*crispy banana
waffle*



coffee & beyond

MOCAFE COOL

Mocafé blended with milk & ice.

COOKIES'N CREAM

Chocolate chip cookies, vanilla powder, whipped cream, chocolate biscuit flakes.

LEBANESE COFFEE

As traditional as ever.

INSTANT COFFEE

Classic, gold or decaf.

ESPRESSO BRULE

Espresso topped with fat-free honey meringue brûlé.

5.75

6.50

3.25

4.00

4.00

CORTADO BRULE

Café cortado with fat-free honey meringue brûlé.

MOCHA BRULE

Espresso, low-fat chocolate powder, frothed milk, topped with fat-free honey meringue brûlé .

MINTED CORTADO BRULE

Espresso, frothed milk, green mint syrup, topped with fat-free honey meringue brûlé.

FILTERED BREWED COFFEE

Our locally-roasted signature blend.

MANUAL POUR OVER

4.00

4.00

4.00

4.25

4.50

beverages

MINTED MOJITO

Mojito mix, mint, lemon wheel, lemon juice, soda water.

CHERRY POMEGRANATE MOJITO

Pomegranate, cherry puree, mojito mix, lemon wheel, lemon juice, fresh mint, soda water.

KIWI LEMON MOJITO

Kiwi puree, mojito mix, lemon, fresh mint, soda water.

WATERMELON

Watermelon syrup, lemon juice, water, lemon slices .

SMALL WATER

LARGE WATER

SPARKLING WATER

SOFT DRINKS

SWEET ROOTS

Fresh pomegranate, beetroot, and orange juice.

FRESHLY PRESSED JUICES

Orange, carrot, or apple.

5.25

5.75

5.50

5.75

1.50

2.50

3.00

2.00

5.00

4.00

OLD FASHIONED LEMONADE

The original.

MINTED LEMONADE

Lemonade with fresh mint

BASIL LEMONADE

Lemonade with fresh basil leaves

SMOOTH & FRUITY

strawberry, strawberry-banana, cherry-banana, kiwi apple, or mango.

SOUTHERN MINT ICE TEA

Mint tea, mojito syrup, lemon, cinnamon sticks, mint.

BOMBAY ICE TEA

Bombay chai tea, sugar, citrus, mint, and cinnamon stick.

FLAVORED ICE TEAS

Lemon/peach.

REVOLUTION TEA

Premium infused teas.

4.00

4.00

4.00

4.75

4.75

4.75

4.75

4.00

♥ Healthy

GF Gluten-free

★ Specialty





*cherry
pomegranate mojito*

wines & spirits

RED

CALVET, MARGAUX RESERVE
Bottle 70.00

LUCENTE, SANGIOVESE/MERLOT/ CABERNET SAUVIGNON
Bottle 85.00

LOUIS ESCHENAUER, BORDEAUX ROUGE
Bottle 40.00

CALVET, SAINT EMILION RESERVE
Bottle 55.00

BOTTEGA, CABERNET SAUVIGNON
Bottle 35.00

PICCINI, CHIANTI RISERVA COLLEZIONE ORO DOCG
Bottle 43.00

MONTES RESERVE, CABERNET SAUVIGNON
Bottle 40.00

LA CELIA, MALBEC RESERVE
Bottle 45.00

CAPE SPRING, MERLOT/CABERNET SAUVIGNON
Bottle 40.00

KSARA, RESERVE DU COUVENT ROUGE
Bottle 40.00

SANTA HELENA, CABERNET SAUVIGNON
Glass 6.50
Bottle 35.00

JR CLASSIC, CABERNET SAUVIGNON
Glass 5.50
Bottle 25.00

WHITE WINE

LOUIS ESCHENAUER, SAUVIGNON BORDEAUX BLANC
Bottle 40.00

BOTTEGA, PINOT GRIGIO
Bottle 35.00

MONTES RESERVE, SAUVIGNON BLANC
Bottle 40.00

CAPE CREEK, CHENIN BLANC
Bottle 40.00

KSARA, MERWAH

Bottle 50.00

SANTA HELENA, CHARDONNAY

Glass 6.50
Bottle 35.00

JR CLASSIC - CHARDONNAY

Glass 5.50
Bottle 25.00

ROSÉ

MIRABEAU PURE, ROSÉ DE PROVENCE

Bottle 60.00

KSARA, SUNSET, ROSÉ

Bottle 40.00

SANTA HELENA, ROSÉ

Glass 6.50
Bottle 35.00

JR CLASSIC ROSÉ

Glass 5.50
Bottle 25.00

CHAMPAGNE

LAURENT PERRIER, CHAMPAGNE BRUT

Bottle 130.00

BOTTEGA MILLESIMATO, BRUT

Bottle 45.00

J.P. CHENET, ICE EDITION, DEMI SEC

Bottle 36.00

J.P. CHENET, ICE EDITION ROSÉ, DEMI SEC

Bottle 36.00



wines & spirits

WHISKEY

J&B

Glass	7.00
Bottle	70.00

JW RED LABEL

Glass	7.00
Bottle	70.0

JAMESON

Glass	6.50
Bottle	65.00

BALLANTINES

Glass	6.50
Bottle	65.00

JW BLACK LABEL

Glass	8.00
Bottle	95.00

JW DOUBLE BLACK

Glass	9.00
Bottle	100.00

JW GOLD LABEL RESERVE

Glass	10.00
Bottle	110.00

JW BLUE LABEL

Glass	25.00
Bottle	400.00

CHIVAS 12 YEARS

Glass	8.00
Bottle	100.00

CHIVAS 18 YEARS

Glass	14.00
Bottle	190.0

JACK DANIELS

Glass	7.00
Bottle	80.00

GLENLIVT

Glass	9.00
Bottle	100.00

GLENFIDDICH 15 YEARS

Glass	12.00
Bottle	140.00

VODKA

SMIRNOFF RED

Glass	6.00
Bottle	50.00

STOLISHNAYA

Glass	6.50
Bottle	60.00

STOLISHNAYA GOLD

Glass	7.00
Bottle	75.00

RUSSIAN STANARD PLATINUM

Glass	8.00
Bottle	80.00

GREY GOOSE

Glass	11.00
Bottle	120.00

ABSOLUT

Glass	6.50
Bottle	70.00

TITO'S

Glass	6.50
Bottle	60.00

KETEL ONE

Glass	9.00
Bottle	80.00

CIROC

Glass	9.00
Bottle	90.00

BELUGA NOBLE

Glass	9.00
Bottle	110.00

COGNAC

CAMUS V.S	10.00
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COURVOISIER X.O	35.00
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COURVOISIER V.S.O.P	15.00
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wines & spirits

GIN

GORDON'S	6.50
TANQUERAY	8.00
TANQUERAY TEN	13.00
GIN BOMBAY	7.00
BEEFEATER	7.00

TEQUILA

JOSE CUERVO SILVER	6.50
JOSE CUERVO GOLD	7.50
DON JULIO BLANCO	9.50

RUM

CAPTEN MORGAN WHITE	7.00
CAPTEN MORGAN BLACK	6.00
CAPTEN MORGAN SPICED	6.50

COCKTAILS

PINA COLADA	6.50
MAI TAI	5.75
MOJITO COCKTAIL	6.00
SEX ON THE BEACH	6.75
COSMOPOLITAN	7.00
BLUE LAGOON	6.75
AMARETTO SOUR	6.00
STRAWBERRY DAIQUIRI	6.75
TEQUILA SUNRISE	6.25
GOD FATHER	7.00
BLOODY MARY	6.00
COCKTAIL SHAKER	25.00
COCKTAIL SHOT	5.00
CORONA MARG	9.00
DRY MARTINI	6.25
LONG ISLAND ELECTIC	6.50

LONG ISLAND ICED TEA

C&G MARGARITAS	6.50
APEROL SPRITZ	7.00
MASTIHA	5.00

BEER

ALMAZA BEER	6.00
CORONA	6.75
BUDWEISER	6.75
DARK BEER	6.75
NON ALCOHOLIC BEER	3.00

DRAFT

AMSTEL BEER 330 ML	4.50
HEINEKEN BEER 25CL	5.50
HEINEKEN DRAFT 50CL	7.50



*everybody must eat to live,
some people eat to live longer*

Since its foundation, Casper & Gambini's has focused on quality – quality of service as much as quality of product. We are proud to present our services to the community in Lebanon and worldwide.

We take pride in offering an innovative and globally inspired selection of extensive and well-balanced dishes, to ensure C&G is your destination of high quality premium food.

All of our products are freshly prepared, never pre-cooked, and made with the finest ingredients.

We are an energetic, motivated and committed team, that believes in providing good value for money with an unforgettable experience.

Our image is one of tradition and trust and we never forget that we have achieved the trust and made the tradition by building a customer-driven business, where the customer, is truly King!

44 OPERATIONS, 11 CITIES, 1 BRAND



Our menu items may contain traces of allergens.
Please ask your waiter for more details regarding any item.

**ALL PRICES ARE IN JD AND SUBJECT TO SERVICE CHARGE
AND GOVERNMENTAL TAX**