

Paradise

Pool Bar & Restaurant



Lunch Menu

Appetizers & Salads

Cajun Chicken Salad

Tenderly charbroiled chicken breast Cajun style, served on a bed of seasonal vegetables with cocktail sauce.

200.00 LE

Garden Salad V © ☺

A healthy salad of crisp lettuce & fresh seasonal vegetables, served with almond, Parmesan cheese & a cherry vinaigrette dressing.

200.00 LE

Salmon & Avocado Salad B ☺

Marinated slices of salmon & avocado salad, served with fresh market greens, tossed in an orange & dill mustard sauce.

500.00 LE

Caesar Salad ☺

Traditional Caesar salad with bite sized lettuce, crunchy croutons, Parmesan flakes & house made Caesar dressing, served with your choice of grilled chicken, baby shrimps or smoked salmon.

350.00 LE

Chicken Satay ☺©

The famous Indonesian dish of grilled, boneless chicken skewer, served with a rich savory peanut sauce.

170.00 LE

Crab Cake

Tenderly deep-fried breaded crab cake, served with an avocado salad & chili sauce.

170.00 LE

Soups

Chicken Curry Soup

Rich Creamy chicken soup with curry

170.00 LE

Please ask your waiter for the Beverage List

B: Baron specialties ☺ : Low Sodium

©: Low Cholesterol V : Vegetarian

All prices are in Egyptian Pounds and inclusive of applicable taxes and service charge.

Soup of the Day

Please ask your service associate for today's special

170.00 LE

Sandwiches

Vegetable Ciabatta Sandwich V

Delicately seasoned, charbroiled vegetables with pesto & melted mozzarella cheese

210.00 LE

Baron Triple Decker B ☺

Triple decker of grilled chicken, smoked beef, cheddar cheese, hard-boiled egg, iceberg lettuce, tomato & Remoulade sauce

330.00 LE

Hot Dog Sandwich ☺

Your choice of beef or chicken sausage on a mini-French baguette, with lettuce & tomato & coleslaw salad

250.00 LE

Baron Beef Burger B ☺

Freshly minced pure beef grilled to your liking, on a sesame bun with lettuce, tomato & topped with your choice of Swiss cheese or beef bacon.

480.00 LE

All sandwiches are served with French fries.

Pasta

Linguini Frutti di Mare ☺

The Red Sea's finest prawns, clams, fish, calamari & cherry tomatoes, all tossed in a light tomato sauce with fresh basil & olive oil.

470.00 LE

Tagliatelle all'Ortolana V ☺

For the vegetarian's homemade tagliatelle with grilled vegetables, finished with Parmesan shaves

210.00 LE

All prices are in Egyptian Pounds and inclusive of applicable taxes and service charge.

Spaghetti Bolognese & Napolitano

The all-time favorite pasta dish, spaghetti al dente with ground beef sauce or tomato sauce & flavored with Parmesan cheese

320.00 LE

Pizza

Pizza Margherita V 😊

The classic, fresh tomatoes, mozzarella cheese, basil & oregano

240.00 LE

Pizza Quattro Stagioni

Neapolitan pizza topped with smoked beef bacon & Calamata olives, mushrooms & artichoke, tomato & mozzarella, chicken.

340.00 LE

Pizza Vegetarian V

Another vegetarian favorite with mushrooms, fresh chili, eggplant, zucchini & mozzarella cheese

280.00 LE

Pizza Frutti di Mare B 😊

An array of seafood, shrimps, calamari, mussels & fish in a rich layer of tomatoes & mozzarella cheese, with onion, dill & capers

350.00 LE

Poolside Favorites

Fajita Mexicana 😊

Marinated sizzling strips of beef or chicken topped with sautéed peppers & onions, served with warm flour tortilla & traditional dip.

440.00 LE

Red Sea Hammour 😊 ©

Fillet of red sea hammour served on a bed of potato puree, seasonal Parisian vegetable and drizzled with pesto.

500.00 LE

Escalope Viennoise 😊

Breaded tender veal escalope, sautéed with butter, served with Vienna potato salad & grilled vegetables & lemon.

450.00 LE

All prices are in Egyptian Pounds and inclusive of applicable taxes and service charge.

Shish Taouk Lebanese Style B © 😊

Skewers of marinated tender pieces of chicken, served with yoghurt sauce & oriental rice.

450.00 LE

Desserts

Panna Cotta Fiesta

Vanilla infused light creamy dessert, served with orange compote & blueberries.

260.00 LE

Baron Brownies B

Warm brownie & caramel sauce, served with Vanilla ice cream.

200.00 LE

Cake of the Day

Please ask your service associate for our Pastry Chef's choice of the day

170.00 LE

Seasonal Fruit © 😊

Lemongrass flavored seasonal fruit salad, served with Vanilla ice cream & almond cookies.

170.00 LE

Ice Cream

170.00 LE

Dinner Menu

Appetizers & Salads

Shrimps Cocktail B

Marinated shrimps served on a bed of lettuce, dressed in cocktail sauce.

400.00 LE

Niçoise Salad ☺

Hearty chunks of tuna fish with green beans, potatoes, hard boiled eggs, served on a bed of crisp lettuce with honey ginger sauce.

290.00 LE

Insalata Caprese

An Italian classic of marinated fresh mozzarella cheese & tomatoes, served with pesto sauce.

205.00 LE

Carpaccio di Manzo

A succulent assortment of beef Carpaccio with truffle cream aged balsamic vinaigrette & Parmesan shaved.

250.00 LE

Garden Salad

A healthy salad of crisp lettuce & fresh seasonal vegetables with your choice of French, lemon & olive oil, or cocktail dressing

170.00 LE

Pithivier

Duck confit filet in French puff pastry, served with vegetables & truffle sauce.

170.00 LE

Soups

Minestrone V

Italy's best known hearty vegetable soup

170.00 LE

Soup of the day

Please ask your service associate for today's Chef choice

170.00 LE

Please ask your waiter for the Beverage List

B: Baron specialties ☺ : Low Sodium

©: Low Cholesterol V : Vegetarian

All prices are in Egyptian Pounds and inclusive of applicable taxes and service charge.

Pasta

Ravioli B ☺

Homemade ravioli filled with mixed seafood served on a chunky tomato sauce, fresh parmesan, and basil.

250.00 LE

Fettuccine Piemonte's

Homemade pasta tossed with grilled chicken & blue cheese.

320.00 LE

Spaghetti Frutti di Mare

Spaghetti al dente with mixed seafood, tomato sauce & Parmesan shaved.

300.00 LE

Paradise Favorites

Salmon Aristo ©

Pan fried Norwegian salmon on a bed of creamy potato, Parisian Vegetable drizzled balsamic cream and pesto sauce.

590.00 LE

Rogan Josh

Boneless lamb Cooked to perfection, served with plain rice and seasonal vegetables.

560.00 LE

Chicken Florentine

Pan fried supreme of chicken stuffed with spinach, served with a creamy Parmesan sauce & grilled vegetable.

360.00 LE

Lamb Chops

Oven baked fine age an lamb chops, served on a bed of crush potato, seasonal vegetable and French fries.

800.00 LE

Fritto Misto

An array of seafood, sea bass, calamari & shrimp, deep fried, served with seasonal vegetables, tartare & soya sauce.

585.00 LE

Grilled Vegetables V

Assorted fresh vegetables grilled & combined with Halloumi cheese.

340.00 LE

Grilled Beef Filet Mignon B

Two filet mignons of beef grilled to your liking, served with grilled vegetables & French fries.

585.00 LE

Desserts

Torta di Mele

Warm green apple with cinnamon & raisins, stuffed in filo pastry & served with Vanilla ice cream.

290.00 LE

Tiramisu

The classic Italian dessert with mascarpone cheese, dusted with cacao powder.

290.00 LE

Mille Feuillet Maison B

The Baron's Famous delicacy, our Pastry Chef special Napoleon slice

200.00 LE

Seasonal Fruit

Lemongrass flavored seasonal fruit salad, served with Vanilla ice cream & almond cookies.

170.00 LE

Enhancements

Jumbo Garlic Shrimps

Jumbo shrimps from the Red Sea marinated in a special blend of spices, sautéed with garlic, served with mashed potato & vegetables ragout.

2000.00 LE

Lobster Thermidor

Succulent lobster tail baked with Mornay sauce, served with roasted potatoes & glazed vegetables, or ask your service team to be prepared at your liking method of cooking.

3200.00 LE



All prices are in Egyptian Pounds and inclusive of applicable taxes and service charge.