

STARTER & SALADS

Beef Tartar 700

Hand cut marinated Argentinian beef with anchovies, cappers, peppers, mustard dressing and dust of olives

Veal & Tuna 450

Slow cooking sous vide succulent sliced veal served with a classic tuna sauce, cappers, radish and herbs

Chef's Salad 350

Fresh fields greens, ripe tomatoes, hard cooked eggs, cheddar cheese, julienne of smoked beef and turkey with thousand island dressing

Caprese 280

Traditional Italian salad ripe tomato served with buffalo Mozzarella, pine nuts & basil pesto

SOUPS

Soup of The Day 225

Please ask your service team for today's feature

Carrot and Ginger 180

Cream of carrots with ginger infusion served with crispy bacon

MAIN COURSE

Grilled Angus Beef 1300

Imported Angus beef tenderloin cubes with onions, peppers, tomatoes, marinated in a special BBQ sauce & grilled over charcoal served with classic oriental rice and rustic vegetables

Lamb Chops 950

Imported Australian lamb chops marinated with garlic, rosemary and olive oil and then flame over charcoal served with creamy potato, veggie caonata & basmati rice

BBQ Chicken 550

Half chicken marinated in western BBQ spices and slowly grilled served with garlic mashed potato, backed rustic veggie and oriental rice

Oriental Chicken 520

Tender chicken breast cubes marinated in a blend of herbs and spices, slow cooked over the grill served with Egyptian rice and vegetables sauté

Veal Chops 1200

Succulent veal chop marinated with lemon, olive oil and garlic, flame over charcoal served with herbs potato cream, vegetables brunoise and rice

Haloumi Skewer 350

Halloumi cheese skewers with onions, sweet peppers, tomatoes, marinated in yoghurt and spices, cooked over charcoal served with paprika potato and carrots

DESSERTS

Freshly Baked Apple Pie 210

Served warm with vanilla ice cream

Pistachio Cake 450

Stuffed with mango chutney

Dark Chocolate Cake 190

66% Icam dark chocolate stuffed with strawberry

Sliced Seasonal Fresh Fruit Platter 205

An array of exotic sliced seasonal fresh fruits

ENHANCEMENT

Prime Australian Tagliata Beef Rib Eye 1250

300 gr sliced rib eye Steak aged 20 days with our signature spice served with rocket leaves, shaved parmesan, cherry tomato and veggies

American Tomahawk 2470

700 gr of succulent prime selection of beef aged 30 days and cook over charcoal slowly, served with your favorite side dishes potato, vegetables, and rice

BBQ Jumbo Shrimps or Garlic Shrimps 2000

King prawns a al plancha with grilled garden vegetables, baked potato. Garlic mayonnaise and herbs oil

All prices are in Egyptian pounds and inclusive of applicable taxes and a 12% service charge.