

SALADS & APPETIZERS

Garden Salad 195

Crunchy lettuce leaves with fresh steamed seasonal vegetables, roasted almond, shaved Parmesan and house dressing

Baron Caesar Salad 300

Traditional caesar salad with crispy lettuce leaves, garlic bread croutons, Parmesan and Caesar dressing
You can choose to add charcoal-grilled chicken or marinated baby shrimps

Seafood Salad 400

Masterpiece of the Red Sea steamed and marinated shrimps, calamari, mussels, clams and fresh mixed leaves

Healthy & Fresh 400

Greek salad - tomato, cucumber, pepper, capers, Kalamata olives, Feta cheese and onion

Chicken Satay 255

The famous Thai dish of grilled boneless chicken satay, served with peanut butter sauce and vegetables

Scottish Salmon 485

Slices of home marinated Scottish salmon with avocado salad, garden cucumber and honey-mustard sauce

Arancini 300

Deep-fried breaded balls of seafood, crab meat, potatoes and dill, served with aioli sauce, sliced cherry tomatoes and herbs

SOUPS

Seafood Soup 250

Provençal - style fish soup with Red Sea mixed seafood, fresh

Soup of the Day 180

Please ask your service team for today's feature

SANDWICHES

All sandwiches are served with French fries

Vegetable Ciabatta Sandwich 245

Crispy ciabatta, charcoal-grilled vegetables with tomato tapenade, melted mozzarella cheese and basil pesto

Baron Club Sandwich 360

Triple-decker of grilled chicken with smoked beef, cheddar cheese, fried egg, crunchy iceberg lettuce, sliced tomato and cocktail sauce

Hot Dog Sandwich 215

Grilled beef sausage, served in mini soft baguette with BBQ sauce, lettuce, tomato, coleslaw salad, fried onion rings and Dijon mustard

Baron-Style Beef Burger 445

Beef burger - sesame bun, Argentinian minced beef with cheddar cheese, BBQ sauce, crispy beef bacon, tomato lettuce & balsamic-glazed onion

Salmon Panini 900

Crispy toasted baguette sandwich, filled with smoked salmon, fresh rocket leaves, red onion, capers and cheese cream

Burger Sliders 550

Three small burger patties: beef, veal and chicken, served with different relishes and toppings

PASTA

Penne all'Arrabbiata 245

Traditional penne pasta in fresh tomato sauce with garlic, chili, olive oil and shaved Parmesan

Spaghetti alla Bolognese & Napolitano 350

The all-time favourite pasta dish, spaghetti al dente tossed with minced beef sauce or tomato sauce

Linguine Frutti di Mare 400

Pasta with red seafood, prawns, mussels, calamari in cherry tomato sugo and fresh basil pesto

Tagliatelle all' Salmon 750

Fresh pasta with salmon, cherry tomato in creamy pink tomato sauce with fresh herbs

Penne Alfredo 400

Gently cooked fettuccini in white sauce with sliced chicken breast, mushroom, fresh parsley and Parmesan cheese

Risotto Pescatora 400

Italian risotto with brunoise of calamari, shrimps, clams, mussels with fresh tomato and bisque sauce

PIZZA

Pizza Margherita 230

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

Pizza Frutti di Mare 400

An array of red seafood, shrimps, calamari, mussels with fresh tomato, mozzarella cheese, olives and garlic oil

Pizza Diavola 230

Spicy beef salami, fresh chili, tomato sauce, mozzarella, basil, oregano and rocket leaves

Baron - Style Vegetarian Pizza 215

Vegetarian pizza with fresh tomato sauce, mozzarella cheese, peppers, eggplant, mushrooms, fresh chili and garlic oil

MAIN COURSE

Classic Fish & Chips 245

Fish fillet baked in crispy tempura batter with French fries and garlic dip

Red Sea Hamour 585

Succulent fillet of Red Sea hamour, served with ragout of vegetables, carrots cream and tomato brunoise with basil, oregano and garlic

Fajita Mexicana 850

Marinated, grilled and sliced beef or chicken strips with sautéed peppers, onions and garlic, served with warm flour tortilla and traditional dip

Vitello alla Milanese 650

Milanese-style veal escalope, sautéed in clear butter, served with paprika wedge potato, garden salad and Parmesan shaves

Grilled Beef Fillet Medallion 1200

Charcoal-grilled beef fillet medallion with potato cream, rustic veggies and pepper sauce

Baron-Style Shish Tawouk 575

Aromatic marinated tender chicken skewer, crisply char-grilled, served with yoghurt dip and oriental rice

DESSERT

Hazelnut Dome 250

Creamy hazelnut dome with vanilla ice cream and caramel sauce

Baron Brownies 165

Warm dark chocolate brownie, served with vanilla ice cream and caramel sauce

Cake of the Day 180

Please ask your service team for our Pastry Chefs' choice of the day

Seasonal Fruit 195

Lemongrass flavoured seasonal fruit salad, served with vanilla ice cream and almond cookies

ENHANCEMENTS

Jumbo Garlic Prawns 2000

King prawns a la plancha with grilled garden vegetables, baked potato, garlic mayonnaise and herbs oil

Red Sea Lobster 3500

Succulent grilled lobster tail with Mornay sauce, served with roasted potatoes and glazed vegetables
Please notify your service team of your preferable method of cooking

Red Sea Mixed Seafood 3500

Succulent mix of grilled half lobster tail, king prawns, sea bass fillet & salmon, served with sayadiyah rice, grilled vegetables and lemon butter sauce

All prices are indicated in Egyptian pounds for non-premium all-inclusive guests, including service charges and applicable taxes.

Please inform us of any allergy or special dietary requirements that we should be made aware of, When preparing your menu request.