

APPETIZER

Salmon Tartar 430

With avocado, wasabi granite, black olives and field greens

Mediterranean Sea Food Salad 345

With shrimps, calamari, octopus, clams, mussels potatoes and pesto

Marinated Shrimps 605

With citrus fruits, almonds and cocktail sauce

Red Mullet 450

With smoked eggplant, pistachio, bread crouton and tomato concasse with basil

SOUPS

Bisque Sea Food 300

Calamari, shrimps, sea bass, mussels and clams in creamy bisque sauce

Soup of Day 225

MAIN COURSE

Grouper 585

Grilled served with carrot cream, vegetables caponata and mint

Sea Bass 650

Pan-fried filet with garlic potato cream, rustic vegetables, green oil

Salmon Norwegian 1015

Norwegian grilled salmon marinated in crushed pepper, served with Sicilian vegetables and potato.

Octopus 850

Slow cooked & Grilled served with polenta, sayadya rice and vegetables

Seafood Fried 900

Daily fish catch with calamari, shrimps, fried till gold served with garlic dip and sweet chili sauce

DESSERTS

Seasonal Fresh Fruit Plate 205

An array of exotic sliced seasonal fresh fruits

Ice cream 170

Choice of three scoops

Please ask your service team for today's selection

Baron Mille - Feuille 250

Baron's famous dessert of puff pastry layered with our Chef's secret rich cream served with vanilla sauce

Cheese Cake 350

Classic New York cake with cream cheese and berry coulis

ENHANCEMENT

Linguini Lobster 3000

Traditional Italian linguine served with half lobster in rich fresh tomato sauce and bisque reduction with parsley and chili

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 sauce mornay, served with roasted potatoes and glazed vegetables

Red Sea Mix Seafood 3500

Succulent mix grilled half lobster tail, king prawns, sea bass filet and salmon served with sayadiyah rice, grilled vegetables. Lemon butter sauce

Red Tuna 860

Red tuna filet grilled served with sayadiyah rice. Sweet & sour veggie and lemon butter sauce

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