









## *Appetizers*

Salmon marinated with paprika, star anise, radish puree served with Melba toast or traditional smoked salmon with capers & onions 	LE 165
Pan-fried sea scallop with black lentil, saffron sauce & truffle 	LE 280
Shrimp Provençale with smoked paprika & chilly coriander 	LE 290
Duck liver foie gras with apple confit & toasted brioche bread 	LE 500
Mushroom ravioli with tomato coulis & basil 	LE 160





## *Salads*

The Grill Caesar, grilled chicken, parmesan, classic dressing and crispy anchovies   	LE 160
Tri- color quinoa salad with avocado & orange vinaigrette  	LE 150
Garden salad with cherry tomatoes, apples, sweet melon and vinaigrette dressing   	LE 110

## *Soup*

Traditional French Bisque  	LE 140
Seafood Soup (clear)	LE 135
Sea bass, salmon and calamari  	LE 120
Cream of asparagus soup   	LE 120

## *Main Course*

Pan fried beef fillet with duck liver, potato carrot glassed, asparagus & truffle jus  	LE 700
Grilled Salmon with vegetables stew and roasted potatoes  	LE 300
Sea bass with vegetables ratatouille, steamed rice and reduction jus    	LE 290
Medley of pan-fried seafood with saffron sauce, seasonal vegetables    	LE 680
Grilled Jumbo Shrimps     <i>With lemon butter sauce</i>	200 gr / LE 440 250 gr / LE 530
Breast of chicken filled with onion marmalade and feta cheese, red pepper coulis, seasonal vegetables and steamed rice   	LE 295
Vegetables tian with stuffed mushrooms and peas puree, warm balsamic sauce  	LE 160

Please advise your server of any food allergies prior to ordering or shall you require any gluten free alternatives.  
All prices are in Egyptian pounds and subject to %12 service charge and all applicable taxes.

## US Angus / Australia Wagyu from the Grill

US fillet of beef   

200g LE 495 – 280g LE 675

US Angus rib eye   

300g LE 465 – 360g LE 565

Australian roasted rack of lamb  

200g LE 475

T-Bone Steak   

450g - 500g LE 950

Beef Tomahawk USA   

1400g - 1500g LE 2400 / 2 persons

### Sauce Selection

Please select your choice of sauce to accompany  
your grilled main course

Mushroom Sauce with fresh thyme  

Mustard and cognac sauce  

Bearnaise Sauce   

Truffle with butter 

Beef jus with crushed pepper  

### Side Dishes

Please select two side dishes of your choice

Mushrooms and onions sautéed with

olive oil   

Potato gratin with truffle oil    

Potato Purée whipped with butter and

fresh cream   

Steamed rice   

Steamed seasonal vegetables   

Baked potato with sour cream   

Creamy Spinach   

### Meat Temperature

**BLUE** | Cool center **RARE** | Room temperature **MEDIUM RARE** | Pinkish red center, warm temperature  
**MEDIUM** | Pink center **MEDIUM WELL** | Very little pink in the center, hot temperature  
**WELL DONE** | Brown center, hot temperature

### Dessert

Valrhona chocolate fondant cake    

Chocolate sauce, vanilla pod ice cream

LE 120

Apple Tatin with vanilla ice cream & salted caramel sauce   

LE 120

Cream Brulee with cardamon and caramel, apple confee     

LE 140

Crêpes Suzette Flambé     

Chocolate sauce, vanilla pod ice cream

LE 180

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 Signature Dish  Gluten Free  Seafood  Egg  Alcohol  Vegetarian  Dairy  Lactose Free  Nuts  Beef