

















the grill
restaurant & lounge

Appetizers

Salmon marinated with paprika, star anise, radish puree served with Melba toast or traditional smoked salmon with capers & onions 	LE 245
Pan-fried sea scallop with black lentil, saffron sauce & truffle 	LE 325
Shrimp Provençale with smoked paprika & chilly coriander 	LE 335
Duck liver foie gras with apple confit & toasted brioche bread 	LE 570
Mushroom ravioli with tomato coulis & basil 	LE 190






Salads

The Grill Caesar, grilled chicken, parmesan, classic dressing and crispy anchovies    	LE 210
Tri- color quinoa salad with avocado & orange vinaigrette  	LE 195
Garden salad with cherry tomatoes, apples, sweet melon and vinaigrette dressing   	LE 165

Soup

Traditional French Bisque  	LE 170
Seafood Soup (clear)	LE 195
Sea bass, salmon and calamari  	LE 195
Cream of asparagus soup   	LE 155

Main Course

Pan fried beef fillet with duck liver, potato carrot glassed, asparagus & truffle jus  	LE 785
Grilled Salmon with vegetables stew and roasted potatoes  	LE 395
Sea bass with vegetables ratatouille, steamed rice and reduction jus    	LE 355
Medley of pan-fried seafood with saffron sauce, seasonal vegetables    	LE 710
Grilled Jumbo Shrimps    	200 gr / LE 510
<i>With lemon butter sauce</i>	250 gr / LE 615
Chicken Breast filled with onion marmalade and feta cheese, red pepper coulis, seasonal vegetables and steamed rice   	LE 315
Vegetables tian with stuffed mushrooms and peas puree, warm balsamic sauce  	LE 210

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.











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

US Angus / Australia Wagyu from the Grill

US fillet of beef   	200g LE 650 – 280g LE 795
US Angus rib eye   	300g LE 750 – 360g LE 850
Australian roasted rack of lamb  	200g LE 555
T-Bone Steak   	450g - 500g LE 1300
Beef Tomahawk USA   	1400g - 1500g LE 2850 / 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 145
Apple Tatin with vanilla ice cream & salted caramel sauce   	LE 135
Crème Brûlée with cardamon and caramel, apple confee     	LE 145
Crêpes Suzette Flambé      Chocolate sauce, vanilla pod ice cream	LE 195

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.

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