

To Start

Smoked Salmon with Creamy Apple & Radish Purée 555

Delicate salmon paired with the freshness of apple and radish.

Scallops with Saffron Sauce, Leek & Pickled Onions 1350

Pan-seared scallops enhanced by golden saffron and crisp vegetables.

Duck Rillettes with Poached Quail Egg & Anchovy 580

Slow-cooked duck, egg, and a touch of the sea

Duo of Foie Gras "Cold & Warm" 1450

Served with fig chutney, caramelized apple and reduced balsamic glaze

Slow-Roasted Sweet Potato 380

Smoked lemon emulsion, sweet paprika, herbes

Avocado King Crab Roll Salad 2200

Yuzu mayonnaise, lemon

Classic Salade de Chèvre Chaud 415

Warm Goat Cheese Salad with Smoked Duck Breast

Soup

Soupe de Moules Safranée 645

Aromatic broth with the essence of the sea and saffron.

Grilled Onion Soup with Beef Broth & Swiss Cheese 495

A timeless classic, deeply caramelized with a rich gratin.

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

From The Grill

The Grill USDA Black Angus

Tenderloin (200g) 3450

Classic American cut, lean and full of flavor

Ribeye (300g) 3350

The most flavourful cut

The Grill Dry Aged Signatures (28-day dry aged)

USDA Ribeye Angus (300g) 3450

Robust flavor and tenderness from expert aging

Australian Striploin Angus (300g) 2650

Balanced cut with savory depth and juicy texture

The Grill Australian Wagyu

Tenderloin (200g) 4150

Exceptionally marbled, rich and melt-in-the-mouth

Ribeye (300g) 5450

Rich marbling, deep flavour, unmatched tenderness

The Grill USDA Sharing

Tomahawk (1.3-1.5 kg) 8850

The ultimate sharing cut, spectacular and full-flavored

T-Bone (1.3 kg) 4400

Two cuts in one: filet and striploin with bold character

Butcher's Selection Premium Cuts (800 g) 8500

Daily selection curated by our chef

The Grill Classics

Milk Fed Rack of Veal 2150

Juicy and tender, perfectly seared over the grill

Veal Tenderloin 1450

Lean and exceptionally tender, grilled to perfection

Grilled Salmon 180g 1550

Moist and flaky with a delicate smoky char

Grilled Jumbo Prawns (5 pieces) 2050

Succulent prawns kissed by the grill's flame.

All dishes from the grill served with 2 sides and 1 sauce of your choice

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

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

Chefs Signatures

24 Hour Braised Beef Short-Ribs 2250

Potato & truffle espuma, king mushroom, baby carrot, black garlic demi-glace

Grilled Cod Fish 2550

With garlic infusion, black olives and fondant potatoes

Ostrich Burger 1050

Avocado-lime cream, caramelized balsamic onions, signature fries

Cauliflower Steak 550

Thick-cut roasted cauliflower, gently caramelized and served with toasted seeds and herb oil

Sides

Truffle Mashed Potatoes with a hint of truffle aroma 375

Sautéed Asparagus crisp with a light butter glaze 425

Seasonal Grilled Vegetables a colorful medley 375

Fondant Potatoes golden and buttery 375

Traditional French Spinach Gratin creamy spinach baked under a golden crust 425

Fresh Double-Cooked Belgian Fries thick-cut potatoes gently blanched, then fried twice 375

Sauces

Classic Béarnaise butter emulsion with tarragon and shallots 475

Bordelaise refined reduction of beef jus, shallots and red wine 425

Café de Paris Butter herb butter melting into rich flavor 395

The Grill Signature Forestière house creation with mushrooms 455

Chimichurri a vibrant South American herb sauce 395

Dessert

Light Chocolate Mousse 405

Crispy tuiles biscuit, cocoa shortbread and chocolate ice cream.

Roasted Pineapple 655

Served with caramel butter, lime and cardamom sherbet.

Baba with Bourbon Vanilla Chantilly 625

A timeless French classic soaked in rum syrup and topped with whipped cream.

Guanaja Chocolate Tart "Marc Meneau" 475

Made to order, accompanied by cocoa sherbet and hazelnut crisp.

Vacherin with Fresh Berries 495

Layers of meringue and fresh berries, paired with raspberry & smoked pepper sherbet.

Digestives

Cognac 3000
Martell V.S.O.P

Brandy 1550
VSOP, Bradinet

Hennessy V.S.O.P 3500

Amaretto Florence 1200

Remy Martin 2500

Grand Marnier 1250

Hennessy X.O 3500

Triple sec 950

Cointreau 1050

Hot Beverages

Assorted Dilmah Tea Selection 190

Cappuccino 250

Espresso 245

Double Espresso 280

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