
















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 335
Pan-fried sea scallop with black lentil, saffron sauce & truffle 	LE 475
Shrimp Provençale with smoked paprika & chilly coriander 	LE 415
Duck liver foie gras with apple confit & toasted brioche bread 	LE 625
Mushroom ravioli with tomato coulis & basil 	LE 220






















## Salads

The Grill Caesar, grilled chicken, parmesan, classic dressing and crispy anchovies   	LE 230
Tri- color quinoa salad with avocado & orange vinaigrette  	LE 195
Garden salad with cherry tomatoes, apples, sweet melon and vinaigrette dressing   	LE 175

## Soup

Traditional French Bisque  	LE 195
Seafood Soup (clear) Sea bass, salmon and calamari  	LE 270
Cream of asparagus soup   	LE 185

## Main Course

Pan fried beef fillet with duck liver, potato carrot glassed, asparagus & truffle jus  	LE 995
Grilled Salmon with vegetables stew and roasted potatoes  	LE 525
Sea bass with vegetables ratatouille, steamed rice and reduction jus    	LE 395
Medley of pan-fried seafood with saffron sauce, seasonal vegetables    	LE 795
Grilled Jumbo Shrimps     With lemon butter sauce	200 gr / LE 590 250 gr / LE 695
Chicken Breast filled with onion marmalade and feta cheese, red pepper coulis, seasonal vegetables and steamed rice   	LE 335
Vegetables tian with stuffed mushrooms and peas puree, warm balsamic sauce  	LE 220


Kindly inform your waiter if you are allergic to any type of food  
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 beef from the Grill

US fillet of beef   

200g LE 800 – 280g LE 995

US Angus rib eye   

300g LE 900 – 360g LE 1025

Australian roasted rack of lamb  

240g LE 650

T-Bone Steak   

450g - 500g LE 1595

Beef Tomahawk USA   

1400g - 1500g LE 3200 / 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 170

Apple Tatin with vanilla ice cream & salted caramel sauce   

LE 150

Crème Brûlée with cardamon and caramel, apple confee     

LE 160

Crêpes Suzette Flambé       
with suzette butter, caramelized sugar sauce, orange sauce and grand Marnier

LE 215

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Signature Dish



Gluten Free



Seafood



Egg



Alcohol



Vegetarian



Dairy



Lactose Free



Nuts



Beef