

# Room service menu

## Breakfast

(7:00 – 12:00)

### *Freshly From the Oven* (G, D)

Our bread selection includes wholesome whole wheat rolls, savory pretzel rolls and your choice of white or brown toast served with butter, house made jam and natural honey.

### *Organic Farm Eggs* (E)

Choice of boiled, poached, scrambled or fried eggs, served with beef bacon, sausages and hash brown.

### *Fluffy Eggs Omelette* (E)

Create your perfect omelet with your choice of turkey ham, cheddar cheese, mushrooms, tomatoes, green peppers, fresh herbs, or smoked salmon.  
Served with beef bacon and golden hash brown potatoes.

### *Breakfast Steak* (E)

Grilled beef fillet served with sautéed mushrooms, crispy hash browns, a charred tomato, and two fried eggs.

### *Smoked Salmon* (F, G)

Finely sliced smoked salmon served with capers, lemon, red onion rings, and crisp white toast.

### *Foul Medames* (G)

A traditional fava bean dish served with fresh onion, diced tomato, parsley, bell peppers, cumin, creamy hummus and warm Arabic bread.

### *Sweet Morning Classics* (G,D,E)

**Waffles:** Served crisp and warm with butter and your choice of maple syrup or honey.

**Pancakes:** Soft and cradle-style, topped with maple syrup and fresh strawberries.

**French Toast:** Finished with caramelized apple, whipped cream, and a hint of cinnamon.

### *Hot Oatmeal Porridge* (N)

Creamy, slow-cooked oats served with sweet, dried apricots and crunchy almond flakes.

### *Cereals Selection* (G, D)

Choose from a variety of classic cereals: Corn Flakes, All-Bran, Smacks, Frosties, Rice Crispies, or low-fat granola.  
Served hot or cold with your choice of full cream, low-fat or skimmed milk.

### *Ö Bircher Muesli* (G, N, D)

A creamy blend of soaked oats, enriched with crunchy nuts and topped with fresh seasonal berries.

### *Greek Yoghurt* (D)

Rich and creamy Greek yogurt, available plain or topped with fresh seasonal fruits.  
Choose between regular or low-fat options.

### *Fresh Fruit Salad*

A refreshing mix of hand-cut seasonal fruits served chilled and bursting with natural sweetness and vibrant flavor.

### *Fruit Selection*

A vibrant assortment of freshly cut seasonal fruits.

### *Cheese & Cold Cuts Selection* (D, N)

A curated selection of cheeses paired with premium cold cuts, thoughtfully presented with seasonal accompaniments.

# *Lunch and dinner*

(12:30 – 17:00) (19:00 – 23:00)

## *STARTERS*

### *Marinated King Prawns* (C)

Avocado, Lemon, Blistered Tomato, Spiced Pepper Sauce

EGP 1200

### *Tomato Tartare* (S, SD, SE)

Dressed Cherry Tomato, Soy, Roasted Bell Pepper, and basil

EGP 600

### *Marinated Beef Tartare* (D, SD)

Beef Tenderloin, Capers, Soy, Pickled Mushrooms

EGP 1200

# SALADS

## *Caesar Salad* (D, G, E)

Romaine Lettuce, Beef Bacon, Poached Egg, White Anchovies,  
Parmesan, and Herbed Croutons

EGP 750

Add Grilled Chicken

EGP 400

Add Grilled Prawns (C)

EGP 800

## *Fattoush* (N, G)

Pita Bread, Mixed Greens, Green Onion, Tomato, Cucumber, Red  
Radish, Walnuts, Capsicum

EGP 650

## *Niçoise Salad* (F, E, M, SD)

Tuna, Anchovies, Boiled Potatoes, Green Pepper, Boiled Egg,  
Tomatoes, Cucumber

EGP 1100

## *Dressed Burrata* (D, SD, N)

Marinated Heirloom Tomato, Grilled Peach, Basil, Smoked Tomato  
Purée

EGP 1000

## FROM THE ARTISAN PASTA KITCHEN

### *Spaghetti Frutti di Mare* (D, C, F, G)

Linguine or Spaghetti, Shrimp, Calamari, Mussels, Chili Pepper

EGP 2500

### *Spaghetti al Ragù di Carne* (G, D)

Slow-Cooked Meat Ragù, Parmigiano Reggiano

EGP 1400

### *Lasagna Bolognese* (D, G, SD)

Light Tomato Basil Sauce, Parmigiano Reggiano

EGP 1300

### *Arrabbiata* (G)

Penne, Fettuccine, or Spaghetti, Chili Tomato Sauce, Garlic, Chopped Parsley

EGP 1200

### *Fettuccine Alfredo* (D, G)

Creamy Parmesan Homemade Pasta

EGP 1600

## FLAME-GRILLED SPECIALTIES

### *Oriental Mixed Grill* (D, G)

Chicken Breast, Lamb Chops, Beef, Lamb Kofta

EGP 3500

### *Seafood Mixed Grill* (D, G)

King prawn, Half Lobster, Scallops, Sea Bass, Salmon, Calamari,  
Vegetables

EGP 6000

### *US Angus Ribeye*

EGP 5500

### *Fresh Salmon* (F)

EGP 3500

### *Grilled Tiger Prawns* (C)

EGP 3500

*Choose One Side Dish to Complement Your  
Grilled Specialty*

*All Side Dishes — EGP 200*

Fragrant Jasmine Rice (G)

Basmati Rice (G)

Roasted Pumpkin Purée (D)

Grilled Zucchini with Lemon & Oregano

Truffle Parmesan Fries (D, SD)

Creamy Potato Purée (D)

Arugula Salad with Lemon Vinaigrette (SD)

Mixed Green Salad with Herb Oil

*Customize your dish with your favourite sauce*

Pepper, Mushroom, Balsamic, Roquefort, or Chimichurri  
(D, SD)

## FROM THE LAND

### *Stuffed Chicken Breast* (D, SD)

Spinach, Garlic, Sun-Dried Tomatoes, Fresh Herbs, Gratin Potato

EGP 1800

### *Braised Beef Short Rib* (D)

Carrot Purée, Caramelized Baby Onions, Slow-Cooked Short Rib, Red  
Wine Reduction

EGP 2200

### *US Beef Tenderloin* (D)

Truffle Mash, Garden Vegetables, Onion Petals, Merlot & Thyme Jus

EGP 3500

## FROM THE SEA

### *Garlic Tiger Prawns* (D, G, C)

Garlic Chili Prawns, Heirloom Tomatoes, Capers, Soft Herbs

EGP 3500

### *Lobster Tail* (C, E, D)

Prepared Steamed, Grilled, or Sautéed, Served with Hollandaise  
Sauce, Creamed Potato, and Broccoli Florets

EGP 5800

### *Roasted Rib of Beef & Grilled Prawn* (D, SD, C)

Roasted Onion, Butter Potato, Herb Salsa

EGP 4500

(D) Dairy · (N) Nuts · (C) Crustaceans · (E) Eggs · (G) Gluten · (F) Fish · (SM) Sesame · (M) Mustard · (S) Soy  
(F) Fish · (CE) Celery · (P) Peanuts · (SD) Sulphites



## DESSERTS

### *Selection of Seasonal Fruits*

EGP 900

### *Rose & Vanilla Mousse* (D, N, E, G)

EGP 1100

### *Milk Chocolate Crèmeux* (D, N, E, G)

EGP 1100

### *Blueberry Cheesecake* (D, N, E, G)

EGP 1200

### *Pistachio & Chocolate Crèmeux Black Forest*

(D, N, E, G)

EGP 1100

### *Ice Cream & Sorbet* (E, D, N)

Discover Our Selection of Flavors and Choose Your Favorite

EGP 700

## SNACKS AND PIZZAS

(12:30 – 24:00)

### *Ġ BAR Mezze Platter* (D, N)

Selection of Mezze, Kalamata Olives, Fresh Crudités, Mixed Nuts,  
and a Selection of Cheeses

EGP 1100

### *Corn Ribs À La Chimichurri* (E, SD)

Crispy Corn Ribs, Smoked Paprika and Chimichurri

EGP 400

### *Pulpo Pintcho* (SD, M, F)

Octopus, Olives, Sun Dried Tomatoes, Green Chilli, Extra Virgin

Olive Oil, Balsamic

EGP 750

### *Watermelon Tartare* (SD)

Citrus-Compressed Melon, Cantaloupe, Watermelon

Tartare, Infused Watermelon Gazpacho

EGP 400

*Albóndigas Al Fuego* (G, SD, N)

Mediterranean Style Meatballs in a Slow-Cooked Fire-Roasted  
Tomato Sauce, Basil Pesto

EGP 800

*Trio of Tostadas* (G, S, SE, E, D, SD, C)

Crispy Ranch Chicken, Aromatic Prawn, Spiced Beef  
Avocado Cream, Pickled Red Onion, Pico de Gallo

EGP 900

*Shrimp Croquette* (C, G, E, SD, SM, F)

Golden Croquette, Shrimp, Sesame Oil, Fish Sauce and Lemon Zest

EGP 1000

*Green Pepper Calamari* (C, S, SE, M)

Coriander, Lime

EGP 950

### *Margherita* (D, G)

Tomato Sauce, Mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil

EGP 1000

### *Pepperoni* (D, G)

Pepperoni, tomato sauce, mozzarella, red onion, oregano, extra virgin olive oil

EGP 1300

### *Trio Formaggi* (D, G)

Mozzarella, Goat Cheese, Parmesan and Extra Virgin Olive Oil

EGP 1400

### *Frutti Di Mare* (D, F, G, C, M)

Tomato Sauce, Mozzarella, Shrimp, Calamari, Mussels, Sun Dried

Tomatoes, Oregano, Garlic, Extra Virgin Olive Oil

EGP 2200

### *Chicken BBQ* (D, G)

Tomato Sauce, Mozzarella, Grilled Chicken, Parmesan, BBQ Sauce, Red

Onion, Garlic, Oregano, Extra Virgin Olive Oil

EGP 1200

### *Primavera* (D, G)

Tomato Sauce, Mozzarella, Bell Pepper, Cherry Tomatoes, Broccoli,

Zucchini, Oregano, Garlic, and Extra Virgin Olive Oil

# *PÂTISSERIE*

*Éclairs* (D, N, E, G)

EGP 300

*Fruit Tartlets* (D, E, G)

EGP 300

*Chocolate Truffle Gâteaux* (D, E, G)

EGP 500

*Lemon Passion Délice* (D, E, G)

EGP 500

*Pistachio Choux* (D, N, E, G)

EGP 350

# Night

24:00 – 07:00

## STARTERS

### *Cold Cuts Board (G)*

Bresaola, Smoked Turkey, Smoked chicken, Italian salami, pickles, relish, marinated olives and toasted sourdough

EGP 1500

### *Cheese Board (D, G)*

Gouda, Feta, Blue cheese, Emmental, chutney, dried fruits and water crackers

### *Oriental Cold Mezzeh*

Hummus, baba ganoush, muhammara, tabbouleh, vine leaves, Arabic bread

### *Oriental Hot Mezzeh*

Meat and cheese sambousek, kibbeh, spinach fatayer, tahina deep, lemon

## SOUPS

### *Borscht*

Classic Beetroot and Cabbage Soup, Potatoes, and Braised Beef Cubes

EGP 650

### *Yellow Lentil Dhal Velouté* (SD, G)

Lentils, Garlic, Garden Herbs, Citrus, Olive Oil

EGP 550

### *Minestrone*

Traditional Italian Seasonal Vegetable Soup

EGP 450

## SALADS

### *Caesar Salad* (D, G, E)

Romaine Lettuce, Beef Bacon, Poached Egg, White Anchovies,  
Parmesan, and Herbed Croutons

EGP 750

Add Grilled Chicken

EGP 400

Add Grilled Prawns (C)

EGP 800

### *Niçoise Salad* (F, E, M, SD)

Tuna, Anchovies, Boiled Potatoes, Green Pepper, Boiled Egg,  
Tomatoes, Cucumber

EGP 1100

## PASTA

### *Spaghetti Frutti di Mare* (D, C, F, G)

Linguine or Spaghetti, Shrimp, Calamari, Mussels, Chili Pepper

EGP 2500

### *Spaghetti al Ragù di Carne* (G, D)

Slow-Cooked Meat Ragù, Parmigiano Reggiano

EGP 1400

### *Lasagna Bolognese* (D, G, SD)

Light Tomato Basil Sauce, Parmigiano Reggiano

EGP 1300

## MAINS

### *Oriental Mixed Grill* (D, G)

Chicken Breast, Lamb Chops, Beef, Lamb Kofta

EGP 3500

### *Seafood Mixed Grill* (D, G)

King prawn, Half Lobster, Scallops, Sea Bass, Salmon, Calamari,  
Vegetables

EGP 6000

### *US Angus Ribeye*

EGP 5500

### *Fresh Salmon* (F)

EGP 3500

### *Grilled Tiger Prawns* (C)

EGP 3500

## *SIDE DISHES — EGP 200*

Fragrant Jasmine Rice (G)

Basmati Rice (G)

Roasted Pumpkin Purée (D)

Grilled Zucchini with Lemon & Oregano

Truffle Parmesan Fries (D, SD)

Creamy Potato Purée (D)



# PIZZAS

## *Margherita* (D, G)

Tomato Sauce, Mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil

EGP 1000

## *Pepperoni* (D, G)

Pepperoni, tomato sauce, mozzarella, red onion, oregano, extra virgin olive oil

EGP 1300

## *Trio Formaggi* (D, G)

Mozzarella, Goat Cheese, Parmesan and Extra Virgin Olive Oil

EGP 1400

## *Frutti Di Mare* (D, F, G, C, M)

Tomato Sauce, Mozzarella, Shrimp, Calamari, Mussels, Sun Dried  
Tomatoes, Oregano, Garlic, Extra Virgin Olive Oil

EGP 2200

# *PÂTISSERIE*

*Éclairs* (D, N, E, G)

EGP 300

*Fruit Tartlets* (D, E, G)

EGP 300

*Chocolate Truffle Gâteaux* (D, E, G)

EGP 500

*Lemon Passion Délice* (D, E, G)

EGP 500

*Pistachio Choux* (D, N, E, G)

EGP 350