



Menu





COLD APPETIZERS

Luxor platters (2 persons)	EGP	USD
Egyptian house salad, tahini, spicy eggplant, baba ghanoush and minted yogurt		
Egyptian house salad	EGP	USD
Cucumber, tomatoes, red onions, fresh dill, and mint		
Spicy eggplant	EGP	USD
Fried eggplant stuffed with garlic, chili, and fresh coriander		
Egyptian tomato salad	EGP	USD
Fresh tomatoes stuffed with minced fresh coriander, garlic, lemon, and onions		
Tahini dips	EGP	USD
Sesame paste mixed with garlic, cumin, chili, fresh lemon juice, and olive oil		
Yogurt with mint salad	EGP	USD
Homemade yogurt with fresh mint and garlic		
Egyptian style baba ghanoush	EGP	USD
Roasted eggplant puree seasoned with tahini and lemon		

HOT APPETIZERS

Lamb hawawshy	EGP	USD
Minced lamb with green spices and tomato served in white beta bread with mixed pickles		
Beef liver Alexandria style	EGP	USD
Sliced beef liver with garlic, lemon, sweet bell peppers, and cumin		
Oriental sausage	EGP	USD
Spicy Egyptian sausage with onions and sweet bell peppers		
Egyptian Mahshi Platter	EGP	USD
Baked sweet bell pepper, zucchini, cabbage, eggplant, and vine leaves stuffed with savory mixture of rice, minced beef, fresh herbs and spices. Served with minted yoghurt.		

All items on the menu are included for S-Class guests

Please let us know of any dietary preferences or food allergies we should be aware of when preparing your meal.

Prices include service charges and government taxes.



SOUP

Veal and vegetable soup EGP USD
Fresh garden vegetables cooked with pieces of baby veal

Traditional kawareea soup (cow feet soup) EGP USD
A classical Egyptian soup, served with lemon and fresh coriander

Pastina soup EGP USD
Served with chicken cube and vegetables

EGYPTIAN DISHES

Pigeon (2 pieces) EGP USD
Served with sautéed vegetables and rice

Egyptian lamb fatta EGP USD
Lamb cooked with rice, roasted pitta bread, tomato, and a hint of vinegar

Kawareea fatta EGP USD
Cow feet cooked with rice, roasted pitta bread, tomato, and a hint of vinegar

Akkawi EGP USD
Braised Oxtail, slow-cooked in a rich tomato and onion sauce

Molokhia with chicken EGP USD
A traditional hearty green leaf soup with roasted garlic and slowly cooked chicken served with rice

Lamb and okra EGP USD
Oven braised with herbs and spices in a rich tomato sauce

Chicken tagine with potato EGP USD
Pieces of chicken and potato cooked in rich tomato sauce served with rice

Oven pasta EGP USD
Penne pasta served in a creamy béchamel beef sauce, glazed with cheese

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SEAFOOD

Mix seafood	EGP	USD
Fillet sea bass, squid, shrimp, and salmon marinated, served with mixed vegetables and seafood rice		
Stuffed shrimp Alexandria style	EGP	USD
Grilled shrimp with bell pepper, garlic, lemon and coriander		

CHARCOAL GRILLED

Mixed grill	EGP	USD
Veal kebab, lamb kofta, chicken and lamb chops served with vegetables and rice		
Grilled lamb chops with rosemary	EGP	USD
Charcoal grilled juicy lamb chops served with French fries and grilled vegetables		
Grilled half chicken	EGP	USD
Boneless half chicken marinated and grilled over charcoal		
Charcoal grilled lamb kofta	EGP	USD
Authentic grilled Egyptian kofta		
Shish-tawook	EGP	USD
Boneless pieces of chicken marinated in yogurt and spices		
Veal-kabab	EGP	USD
Tenor piece of veal, marinated yogurt, herbs and spices, grilled on charcoal		
Vegetarian kofta	EGP	USD
Grilled vegetarian kofta		

All main Courses are served with vegetables and rice

Kofta platter 1 kg	EGP	USD
Kofta platter ½ kg	EGP	USD
Beef kabab platter 1 kg	EGP	USD
Beef kabab platter ½ kg	EGP	USD
Mix beef kabab & kofta 1 kg	EGP	USD
Mix beef kabab & kofta ½ kg	EGP	USD

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SIDE DISHES

White rice	EGP	USD
Rice with vermicelli	EGP	USD
Egyptian style French-fries	EGP	USD

DESSERTS

Traditional Egyptian Om Ali	EGP	USD
Baked phyllo dough, nuts, and cream		
Egyptian rice pudding	EGP	USD
Topped with chopped nuts		
Sliced fruit plate	EGP	USD
Selection of seasonal fruits		

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