



SOUPS AND SALADS

			S-Class						S-Class		
	EGP	USD					EGP	USD			
Lobster bisque Lobster meat cooked in lobster shell stock with double cream.		--						--			
French onion Caramelized onions in beef stock served with toasted bread covered with melty cheddar and parmesan cheese.		--						--			
Classic wedge Marinated tomatoes, onion straws beef bacon,blue cheese dressing.											
House salad Cucumber, red onions and tomatoes accompanied with lemon vinaigrette.											

APPETIZERS

Seared scallops scallops served with creamy lemon garlic sauce.							EGP	USD	--
Grilled chicken and shrimp Lettuce, rocca leaves, grilled chicken and shrimp in balsamic reduction.							EGP	USD	--
Smoked scottish salmon Smoked salmon, capers and onion rings served with horseradish dressing.							EGP	USD	--
Caprese steak strip flatbreads with mozzarella Steak strips gratinated in mozzarella cheese and served in crispy flatbread.							EGP	USD	--
Roast beef crostini with horseradish cream Roast beef in toasted baguette, red cheddar cheese, diced tomatoes and arugula served with horseradish cream.							EGP	USD	--
Mini rib eye with chimichurri and onion rings Sliced ribeye served with chimichurri, garlic yogurt, red onion relish,corn and avocado mixture.							EGP	USD	--

MAINS

All meat dishes are served with your choice of Mushroom sauce , pepper sauce or bearnaise sauce, hand cut French fries and seasonal vegetables.Imported restrictions may apply affecting availability; our team members are available for any information needed.

SIGNATURE DISHES

			S-Class			
			EGP	USD	EGP	USD
Wagyu ribeye		(25OG)	EGP	USD		
Wagyu beef tenderloin		(25OG)	EGP	USD	EGP	USD
Entrecote		(25OG)	EGP	USD	--	--
Chateaubriand For two persons.		(50OG)	EGP	USD	--	--
King salmon Served with lemon butter sauce.		(25OG)	EGP	USD	--	--
Fillet mignon gorgonzola Topped with gorgonzola cheese melted.		(25OG)	EGP	USD	--	--

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.

LOCAL PRIME CUTS



Rib eye	 (350G)	EGP	S-Class USD --
Beef medallion	 (250G)	EGP	USD --
Brisket	 (250G)	EGP	USD --
Short ribs	 (250G)	EGP	USD --

IMPORTED STEAKS & CHOPS

Center cut prime ribeye	 (350G)	EGP	USD --
Classic cut fillet mignon	 (250G)	EGP	USD --
Prime rubbed striploin	 (250G)	EGP	USD --
Double cut rib lamb chops Served with mint sauce.	 (250G)	EGP	USD --
Succulent veal rack Served with sage mustard sauce.	 (300G)	EGP	USD --

VEGETARIAN SPECIALITIES

Vegetarian paella & patatas bravas Basmati rice cooked with tomato sauce and fresh vegetables, served with wedge potato bravas sauce.	EGP	USD --
Quinoa broccoli cake Crispy quinoa and broccoli patties, topped with tahina sauce and served with spanish ratatouille.	EGP	USD --

SIDE DISHES

Herbed sweetcorn	EGP	S-Class USD --	Baked potatoes	EGP	S-Class USD --
Creamed spinach	EGP	USD --	Steamed asparagus	EGP	USD --
Sauteed button mushrooms	EGP	USD --	L' entrecôte	EGP	USD --
Mashed potatoes	EGP	USD --	cheese fries Drizzled in herbed oil and beef bacon bits.	EGP	USD --

DESSERT

House cheese cake Creamy cheese cake served with your choice of chocolate, caramel, or strawberry topping.	EGP	USD --
ENTRECÔTE Ice cream coupe Selection of 3 ice cream scoops served with chocolate or strawberry sauce.	EGP	USD --
Brownie Chocolate brownie Sundae.	EGP	USD --
Crème brulée Trinity cream with caramel sauce.w	EGP	USD --

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