



BOMBAY

INDIAN CUISINE

APPETIZERS

Chicken pakora	EGP	USD
Fried chicken with herbs		
Samosa		
Chicken	EGP	USD
Delicate pastry filled with diced chicken and green peas		
Vegetable	EGP	USD
Delicate pastry filled with mashed potatoes		
Onion bhaji	EGP	USD
Deep-fried spiced Indian snack made from onion and coriander		

SOUP

Dal shorba	EGP	USD
Yellow lentil soup with cream and butter		
Chicken shorba	EGP	USD
Rich extract of chicken with Indian spices		

MAIN COURSES

Shrimp korma Shrimps cooked in mild korma sauce		
1 pax	EGP	USD
2 pax	EGP	USD
Aloo gosht Lamb stewed with potatoes		
1 pax	EGP	USD
2 pax	EGP	USD
Lamb jalfrezi Sautéed lamb with bell peppers, onions and chili		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken makhani Chicken with butter and tomato		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken korma Chicken with cashew nut paste in creamy rich sauce		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken madras Authentic chicken curry “South Indian style”		
1 pax	EGP	USD
2 pax	EGP	USD

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.



Chicken tikka masala Chicken cooked in masala spices

1 pax	EGP	USD
2 pax	EGP	USD

BREAD

Papad (papadum 3 pcs)	EGP	USD
Roasted Indian crisp made from lentil flour		

Garlic cheese naan	EGP	USD
Indian bread filled with cheese topped with garlic		

Peshawari naan	EGP	USD
Indian bread filled with dried fruit and coconut		

Naan	EGP	USD
Indian naan bread at your choice: plain, butter, or garlic		

RICE

Shrimp biriyani Basmati rice cooked with shrimp marinated in yogurt and spices

1 pax	EGP	USD
2 pax	EGP	USD

Lamb biriyani Lamb cooked with basmati rice in yogurt and spices

1 pax	EGP	USD
2 pax	EGP	USD

Chicken biriyani Basmati rice with chicken in yogurt and spices

1 pax	EGP	USD
2 pax	EGP	USD

Pulao Your choice of mixed vegetable/ plain pilaf rice

1 pax	EGP	USD
2 pax	EGP	USD

Sade chawal Steamed long grain basmati rice

1 pax	EGP	USD
2 pax	EGP	USD

SELECTION OF TANDOORI

Lamb seekh kebab	EGP	USD
Skewered minced lamb mixed with Indian spices		

Tandoori chicken tikka	EGP	USD
World famous boneless chicken marinated in yogurt and spices		

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.



VEGETARIAN

Palak mushroom	Spinach with fresh mushrooms in a creamy butter sauce		
1 pax		EGP	USD
2 pax		EGP	USD
Dal tadka	Yellow lentils stewed with onion and tomato		
1 pax		EGP	USD
2 pax		EGP	USD
Mix vegetable curry	Seasonal mix vegetables in spiced up tomato sauce		
1 pax		EGP	USD
2 pax		EGP	USD
Aloo bombay	Your choice of potatoes with cumin		
1 pax		EGP	USD
2 pax		EGP	USD
Aloo tamatar	Your choice of potatoes with tomato		
1 pax		EGP	USD
2 pax		EGP	USD
Aloo mutter	Your choice of potatoes with peas		
1 pax		EGP	USD
2 pax		EGP	USD
DESSERT			
Malai kulfi	Typical Indian ice cream	EGP	USD
Mango kulfi	Indian ice cream with mango flavour	EGP	USD
Gulab jamun	Golden deep-fried dumpling made from milk, served in sugar syrup	EGP	USD

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.



MAI THAI

THAI CUISINE

APPETIZERS & SALADS

Beef satay Grilled beef skewers in peanut sauce and sweet pickled cucumber	EGP	USD
Chicken satay Grilled Chicken skewers in peanut sauce and sweet pickled cucumber	EGP	USD
Fried shrimp toast Toasted bread with fried shrimp, minced chicken and sesame served with sweet chili and lemon coriander salad	EGP	USD
Thai vegetarian spring rolls Traditional thai savory snack where a pastry sheet is filled with vegetables rolled and fried..	EGP	USD
Candied walnut shrimp shrimp, green apple, and walnut.	EGP	USD

THAI SOUP

Shrimp tom yam soup Spicy and sour soup with prawns, lemongrass, galangal, chili and lemon	EGP	USD
Coconut chicken soup Chicken soup with galangal and coconut milk	EGP	USD
Thai clear vegetables broth Clear vegetable broth with mixed vegetables, lemongrass, galangal, chili and lime	EGP	USD

THAI CURRIES

Massaman curry Thai fusion spicy curry cooked in coconut gravy		
Beef	EGP	USD
Chicken	EGP	USD
Thai red curry Thai red curry paste in coconut milk		
Beef	EGP	USD
Chicken	EGP	USD

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.



FROM THE WOK POULTRY

Thai Chicken basil	EGP	USD
Chicken, red pepper, red onion, basil and green beans.		
Stir-fried chicken lemon grass (spicy)	EGP	USD
Crispy chicken, red onion, green onion, dry chili, and lemon grass.		
Crispy chili chicken	EGP	USD
chicken, red pepper, chili sauce, and sesame seeds.		

SEAFOOD

Sweet & sour fried shrimp	EGP	USD
Sweet and sour fried shrimps with onion, bell pepper, cucumber and pineapple		
Red curry crispy fish	EGP	USD
Fish fillet, red pepper, and green beans.		

BEEF

Thai basil Beef (spicy)	EGP	USD
Beef fillet, red pepper, red onion, basil and green beans.		

VEGETABLES

Spicy Tofu (Gluten free)	EGP	USD
mix pepper with onion sauteed with soya sauce gluten free		

RICE AND NOODLE

Pad Thai noodles		
stir-fried Thai rice noodles with your choice of:		
Shrimp	EGP	USD
Beef	EGP	USD
Chicken	EGP	USD
Tofu	EGP	USD
Thai style fried rice		
Shrimp	EGP	USD
Beef	EGP	USD
Chicken	EGP	USD
Steamed Thai jasmine rice	EGP	USD

THAI DESSERTS

Black & white chocolate ice cream	EGP	USD
Coconut milk cantaloupe	EGP	USD
Pineapple fried ice cream	EGP	USD

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.



LUXOR

E G Y P T I A N C U I S I N E

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		

HOT APPETIZERS & SOUP

Beef liver Alexandria style	EGP	USD
Sliced beef liver with garlic, lemon, sweet bell peppers, and cumin		
Traditional kawareea soup (cow feet soup)	EGP	USD
A classical Egyptian soup, served with lemon and fresh coriander		
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.		

SEAFOOD

Mix seafood	EGP	USD
Fillet sea bass, squid, shrimp, and salmon marinated, served with mixed vegetables and seafood rice		

AUTHENTIC EGYPTIAN DISHES

Egyptian lamb fatta	EGP	USD
Lamb cooked with rice, roasted pitta bread, tomato, and a hint of vinegar		
Charcoal grilled lamb kofta	EGP	USD
Authentic grilled Egyptian kofta, Served with grilled village vegetables and rice		

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.



Mixed grill Veal kebab, lamb kofta, chicken and lamb chops served with vegetables and rice	EGP	USD
Grilled Lamb chops with rosemary Charcoal grilled juicy lamb chops served with French fries and grilled vegetables	EGP	USD
Kawareea fatta Cow feet cooked with rice, roasted pitta bread, tomato, and a hint of vinegar	EGP	USD
Grilled half chicken Boneless half chicken marinated and grilled over charcoal served with rice and sauteed vegetables	EGP	USD
Lamb and okra Oven braised with herbs and spices in a rich tomato sauce	EGP	USD
Veal-kabab Tenor piece of veal, marinated yogurt, herbs and spices, grilled on charcoal	EGP	USD
Shish-tawook Boneless pieces of chicken marinated in yogurt and spices	EGP	USD
Akkawi Braised Oxtail, slow-cooked in a rich tomato and onion-based sauce	EGP	USD
Oven pasta Penne pasta served in a creamy béchamel beef sauce, glazed with cheese	EGP	USD
Pigeon (2 pieces) Served with sautéed vegetables and rice	EGP	USD
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
DESSERTS		
Traditional Egyptian Om Ali Baked phyllo dough, nuts and cream	EGP	USD
Egyptian rice pudding Topped with chopped nuts	EGP	USD

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.



ZEN

C H I N E S E C U I S I N E

APPETIZERS

Chicken spring rolls Rice paper filled with fried chicken and vegetables deep fried	EGP	USD
Crispy tiger shrimp Shrimps wrapped in angel hair with sweet chili sauce	EGP	USD

SOUPS

Chicken hot & sour Chinese soup with diced chicken, vegetables, egg white and chili	EGP	USD
Seafood soup szechuan Hot and sour seafood soup	EGP	USD
Chicken sweet corn Minced chicken cooked in a broth with scallion, ginger and sweet corn	EGP	USD

SEAFOOD

Sizzling prawns Prawns served with XO-sauce on a sizzling plate		
1 pax	EGP	USD
2 pax	EGP	USD
Sweet & sour fish Deep-fried fish fillet in sweet and sour sauce		
1 pax	EGP	USD
2 pax	EGP	USD

POULTRY

Beijing crispy duck Crispy half duck served with pancakes, cucumber and spring onions		
1 pax	EGP	USD
2 pax	EGP	USD
Sweet & sour chicken Sautéed chicken, pineapple in a sweet and sour sauce		
1 pax	EGP	USD
2 pax	EGP	USD
Hoisin spicy chicken Wok-fried chicken with hoisin sauce, peanuts and sesame seeds		
1 pax	EGP	USD
2 pax	EGP	USD

BEEF

Oyster beef Guangzhou style Sautéed beef with bamboo shoots, celery and garlic flakes		
1 pax	EGP	USD
2 pax	EGP	USD
Beef black mushrooms Sliced sautéed beef with mushrooms, and superior soy sauce		
1 pax	EGP	USD
2 pax	EGP	USD

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.



RICE & NOODLES

Egg fried rice “Yong Chow” style fried rice		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Cantonese rice Egg fried rice with minced beef and vegetables		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Egg noodles chicken Stir-fried egg noodles with shredded chicken and vegetables		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Singapore noodles chow mein Wok-fried rice noodles with curry and shrimps		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Steamed rice Fragrant steamed rice		
1 pax.....	EGP	USD
2 pax.....	EGP	USD

VEGETABLES

Mixed vegetables Sautéed mixed vegetables in oyster sauce		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Eggplant Cantonese Fried eggplant with sweet chili and oyster sauce		
1 pax.....	EGP	USD
2 pax.....	EGP	USD
Fried tofu with curry sauce (Gluten free).....		
mix vegetable with tofu sautéed with sesame oil and soya sauce		
gluten free		
Kun Pao Tofu (Gluten free).....		
mix vegetable with soya sauce gluten free and tofu		

DESSERTS

Crispy banana	EGP	USD
Honey glased deep fried crispy bananas		
Fruit platter	EGP	USD
Assorted seasonal sliced fruits		

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.

SAPORI

D'ITALIA

PIZZA & PASTA

SALAD

Insalata Caprese	EGP	USD
Buffalo mozzarella with tomato and basil		
Burrata salad	EGP	USD
Basil, tomatoes, rucola, burrata cheese served with balsamic vinegar		

Soup

Minestrone	EGP	USD
Classic vegetable soup with white beans, pasta, and pesto sauce		
Soup di mare	EGP	USD
Seafood bisque with prawn, fish, calamari, mussel, garlic, and vegetables		

PASTA

Spaghetti carbonara	EGP	USD
Creamy sauce with egg, parmesan, beef bacon and black pepper.		
Spaghetti Bolognese	EGP	USD
Traditional with minced beef, tomato sauce, garlic and olive oil.		
Penne all'arrabbiata	EGP	USD
Tossed with a spicy tomato sauce, garlic, tomatoes, red chili flakes and olive oil		
Fettuccine Alfredo	EGP	USD
Rich and creamy sauce, double cream, butter, Parmesan, and fresh mushrooms		
Lasagna	EGP	USD
Layered oven baked lasagna, with ground beef, tomatoes and mozzarella.		

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.



Ravioli al pesto

EGP

USD

Homemade ravioli stuffed with beef, served with pesto sauce, nuts, garlic, Parmesan and olive oil

Ravioli Spinachi

EGP

USD

Mix cheese homemade ravioli, with tomato sauce, spinach, garlic, onions, herbs, and olive oil

Tortellini con carne

EGP

USD

Fresh Tortellini stuffed with beef, butter, Ricotta cheese, double cream and Parmesan

Rigatoni Bolognese

EGP

USD

Beef Bolognese sauce, garlic and herbs

Farfalle al salmone

EGP

USD

Served with made from butter, double cream, and smoked salmon

Gluten-free

EGP

USD

With your choice of your favorite sauce

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.



PIZZA

Margherita		
Medium.....	EGP	USD
Large.....	EGP	USD
Vegetarian		
Medium.....	EGP	USD
Large.....	EGP	USD
Buffalo cheese		
Medium.....	EGP	USD
Large.....	EGP	USD
Cheese lover		
Medium.....	EGP	USD
Large.....	EGP	USD
Classic pepperoni		
Medium.....	EGP	USD
Large.....	EGP	USD
Tuna		
Medium.....	EGP	USD
Large.....	EGP	USD
Super supreme		
Medium.....	EGP	USD
Large.....	EGP	USD
Frutti di mare		
Medium.....	EGP	USD
Large.....	EGP	USD
Sapori Calzone		
Medium.....	EGP	USD
Large.....	EGP	USD

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.