



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
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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

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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 EGP USD
Typical Indian ice cream

Mango kulfi EGP USD
Indian ice cream with mango flavour

Gulab jamun EGP USD
Golden deep-fried dumpling made from milk, served in sugar syrup



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

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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

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LUXOR

EGYPTIAN CUISINE

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

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

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ZEN

CHINESE CUISINE

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

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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

EGP USD

Kun Pao Tofu (Gluten free)

mix vegetable with soya sauce gluten free and tofu

EGP USD

DESSERTS

Crispy banana

Honey glazed deep fried crispy bananas

EGP USD

Fruit platter

Assorted seasonal sliced fruits

EGP USD

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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.

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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		

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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

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