

THE QUEEN



VIC

MENU



### Food menu

Served between 15.00 till 23:30

All our condiment sauces and preserve chutneys are home made and free from any artificial flavours or colors.

### ► SALAD ◀

#### Feta and orange salad

Chilled baby arugula, feta cheese, fresh orange segment mix with orange lemon chipotle vinaigrette.

EGP

USD

#### Cold roasted herb

Chicken garden salad layers of fresh tomato, cucumber and a herb salad, topped with sliced roasted herb chicken, served with a light citrus mayonnaise and a confit sauce.

EGP

USD

### ► APPETIZERS ◀

#### Chicken wings

Smoked chicken wings tossed in a homemade buffalo sauce or BBQ sauce, topped with white sesame seeds and green onion with a side blue Cheese dressing.

EGP

USD

#### Slider beef burger

Three burger sliders on a toasted bun with cheddar cheese served with French fries and sriracha mayonnaise.

EGP

USD

#### Mixed cheese platter

Selection of cheese.

EGP

USD

#### Fiesta chicken quesadilla

Flour tortilla, spicy chicken diced, pineapple salsa with melted mix cheese served with sour cream, Pico de Gallo and guacamole.

EGP

USD

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

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

Prices include service charges and government taxes.

► **MAIN COURSE** ◀



**Grilled veggie burger**

Hand-made veggie burger with zucchini grilled, red pepper grilled, portobello mushroom and cheddar cheese served with French fries and coleslaw.

EGP

USD

**Australian beef burger**

Topped with onion ring, pickles, grilled tomato, cheddar cheese served with BBQ sauce and french fries

EGP

USD

**Club sandwich**

Grilled chicken breasts served with smoked beef bacon, leaf lettuce, tomato and mayonnaise on toasted sourdough served with French fries.

EGP

USD

**Grilled chicken sandwich**

Marinated grilled chicken breast with melted white cheddar cheese, smoked beef bacon, leaf lettuce, tomato and honey mustard on toasted fresh burger bun served with french fries, coleslaw and siracha mayonnaise.

EGP

USD

**The flame grilled beef burger stack**

100% natural beef patty grilled to perfection, served on a toasted sesame bun, with lettuce, onions and tomatoes

EGP

USD

**Steak and mushroom pie**

Prime cuts of beef and fresh mushrooms, simmered in a rich sauce until tender, topped with crispy puff pastry served with creamed potatoes or chips.

EGP

USD

**Shepherd's pie**

Baked layer of mashed potatoes with cooked minced beef and vegetables casserole topped with mashed potatoes and parmesan cheese, garnished with fresh parsley.

EGP

USD

**Fish & chips**

Fish filet fried golden brown, served with french fries and mushy peas, tartar sauce, and fresh lemon.

EGP

USD

**ALL SANDWICHES ARE SERVED WITH A SPECIAL SAUCE AND FRENCH FRIES**

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## ► **SIDE ORDERS** ◀

<b>Creamed potatoes</b>	EGP	USD
<b>Mixed garden salad</b>	EGP	USD
<b>Cheese fries</b>	EGP	USD
<b>Bacon cheese fries</b>	EGP	USD
<b>Extra beef patty</b>	EGP	USD
<b>Homemade chopped chips</b>	EGP	USD
<b>French fries</b>	EGP	USD
<b>Grilled chicken</b>	EGP	USD
<b>Smoked beef bacon</b>	EGP	USD
<b>Cheddar cheese</b>	EGP	USD

## ► **DESSERT** ◀

<b>Fruit platter</b> Chilled assorted seasonal sliced fruits	EGP	USD
<b>Warm double chocolate pie</b> Platter of warm double chocolate pie	EGP	USD
<b>Movenpick ice cream</b>	EGP	USD
<b>Strawberry Cheesecake</b>	EGP	USD

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# SUNDAY ROAST

## STARTERS

### Brown Windsor soup

Rich beef, tomato and vegetable soup.

EGP USD

### Prawn cocktail

Chiffonade of iceberg lettuce, topped with cocktail prawns and coated with Marie rose sauce.

EGP USD

## MAINS

### ROASTS OF THE DAY

#### Roast topside of beef, Yorkshire puddings

EGP USD

#### Roasted bone-in chicken (half)

Sage and onion stuffing.

EGP USD

#### Roast nut and vegetable roast loaf, caramelized onion gravy

(All main courses are accompanied by roast potatoes, carrots and baby onions, buttered cabbage, glazed carrots and garden peas. chef's homemade roast gravies.)

EGP USD

## DESSERTS

### Warm chocolate pie

Accompanied with hot custard or vanilla sauce

EGP USD

### Cheesecake

Oven baked with strawberry sauce and fresh cream

EGP USD

### Sticky toffee pudding

With fresh cream

EGP USD

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