



MENU

Food menu

Served between 15.00 till 23.30

All our condiment sauces and préserve 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** ◀

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

► **DESSERT** ◀

Fruit platter	EGP	USD
Chilled assorted seasonal sliced fruits		
Warm double chocolate pie	EGP	USD
Platter of warm double chocolate pie		
Movenpick ice cream	EGP	USD
Strawberry cheesecake	EGP	USD

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The Queen
Vic

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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