SOUPS AND SALADS

		S-Class
Lobster bisque Lobster meat cooked in lobster shell stock with double cream.	425 EGP 8.00 USD --	
French onion Caramelized onions in beef stock served with toasted bread covered with melty cheddar and parmesan cheese.	325 EGP 6.00 USD --	
Classic wedge Marinated tomatoes, onion straws beef bacon,blue cheese dressing.	300 EGP 5.50 USD --	
House salad Cucumber, red onions and tomatoes accompanied with lemon vinaigrette.	250 EGP 4.50 USD --	

APPETIZERS

Seared scallops scallops served with creamy lemon garlic sauce.	2245	EGP 40.50	USD --
Grilled chicken and shrimp Lettuce, rocca leaves, grilled chicken and shrimp in balsamic reduction.	925	EGP 17.00	USD --
Smoked scottish salmon Smoked salmon, capers and onion rings served with horseradish dressing.	1450	EGP 26.00	USD --
Caprese steak strip flatbreads with mozzarella Steak strips gratinated in mozzarella cheese and served in crispy flatbread.	375	EGP 7.00	USD --
Roast beef crostini with horseradish cream Roast beef in toasted baguette, red cheddar cheese, diced tomatoes and arugula served with horseradish cream.	475	EGP 8.50	USD --
Mini ribeye with chimichurri and onion rings Sliced ribeye served with chimichurri, garlic yogurt, red onion relish,corn and avocado mixture.	1350	EGP 24.50	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

			Savoy S-Class
Wagyu ribeye	(250G)	6250 EGP 112.00 USD	3125 EGP 56.00 USD
Wagyu beef tenderloin	(250G)	7750 EGP 138.50 USD	3750 EGP 67.00 USD
Entrecote	(250G)	2820 EGP 50.50 USD	-- --
Chateaubriand For two persons.	(500G)	8750 EGP 156.50 USD	-- --
King salmon Served with lemon butter sauce.	(250G)	1375 EGP 25.00 USD	-- --
Fillet mignon gorgonzola Topped with gorgonzola cheese melted.	(250G)	4600 EGP 82.50 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

					S-Class
Ribeye	(350G)	1550 EGP	28.00 USD	--
Beef medallion	(250G)	2225 EGP	40.00 USD	--
Brisket	(250G)	1150 EGP	21.00 USD	--
Short ribs	(250G)	1995 EGP	36.00 USD	--

IMPORTED STEAKS & CHOPS

Center cut prime ribeye	(350G)	3985 EGP	71.50 USD	--
Classic cut fillet mignon	(250G)	4600 EGP	82.50 USD	--
Prime rubbed striploin	(250G)	2950 EGP	53.00 USD	--
Double cut rib lamb chops Served with mint sauce.	(250G)	2150 EGP	38.50 USD	--
Succulent veal rack Served with mustard sauce.	(300G)	3150 EGP	56.50 USD	--

VEGETARIAN SPECIALITIES

Vegetarian paella & patatas bravas Basmati rice cooked with tomato sauce and fresh vegetables, served with wedge potato covered with bravas sauce.	325 EGP	6.00 USD	--
Quinoa broccoli cake Crispy quinoa and broccoli patties, topped with tahina sauce and served with spanish ratatouille.	425 EGP	8.00 USD	--

SIDE DISHES

				S-Class
Herbed sweetcorn	135 EGP	2.50 USD	--
Creamed spinach	135 EGP	2.50 USD	--
Sauteed button mushrooms	250 EGP	4.50 USD	--
Mashed potatoes	135 EGP	2.50 USD	--
Baked potatoes	135 EGP	2.50 USD	--
Steamed asparagus	750 EGP	13.50 USD	--
L' entrecôte cheese fries Drizzled in herbed oil and beef bacon bits.	300 EGP	5.50 USD	--

DESSERT

House cheese cake Creamy cheese cake served with your choice of chocolate, caramel, or strawberry topping.	375 EGP	7.00 USD	--
ENTRECÔTE Ice cream coupe Selection of 3 ice cream scoops served with chocolate or strawberry sauce.	395 EGP	7.00 USD	--
Brownie Chocolate brownie Sundae.	350 EGP	6.50 USD	--
Crème brulèe Classic vanilla custard topped with a crisp caramelized sugar layer.	250 EGP	4.50 USD	--

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