



SOUPS AND SALADS

Lobster bisque

Lobster meat cooked in lobster shell stock with double cream.

EGP

S-Class
USD --

French onion

Caramelized onions in beef stock served with toasted bread covered with melty cheddar and parmesan cheese.

EGP

USD --

Classic wedge

Marinated tomatoes, onion straws beef bacon, blue cheese dressing.

EGP

S-Class
USD --

House salad

Cucumber, red onions and tomatoes accompanied with lemon vinaigrette.

EGP

USD --

APPETIZERS

Seared scallops

scallops served with creamy lemon garlic sauce.

EGP

USD --

Grilled chicken and shrimp

Lettuce, rocca leaves, grilled chicken and shrimp in balsamic reduction.

EGP

USD --

Smoked scottish salmon

Smoked salmon, capers and onion rings served with horseradish dressing.

EGP

USD --

Caprese steak strip flatbreads with mozzarella

Steak strips gratinated in mozzarella cheese and served in crispy flatbread.

EGP

USD --

Roast beef crostini with horseradish cream

Roast beef in toasted baguette, red cheddar cheese, diced tomatoes and arugula served with horseradish cream.

EGP

USD --

Mini ribeye with chimichurri and onion rings

Sliced ribeye served with chimichurri, garlic yogurt, red onion relish, corn and avocado mixture.

EGP

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

Wagyu ribeye



(250G)

EGP

USD

S-Class

EGP

USD

Wagyu beef tenderloin



(250G)

EGP

USD

EGP

USD

Entrecote



(250G)

EGP

USD

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Chateaubriand

For two persons.



(500G)

EGP

USD

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King salmon

Served with lemon butter sauce.



(250G)

EGP

USD

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Fillet mignon gorgonzola

Topped with gorgonzola cheese melted.



(250G)

EGP

USD

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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)	EGP	USD	--
Beef medallion	 (250G)	EGP	USD	--
Brisket	 (250G)	EGP	USD	--
Short ribs	 (250G)	EGP	USD	--

IMPORTED STEAKS & CHOPS

Center cut prime ribeye	 (350G)	EGP	USD	--
Classic cut fillet mignon	 (250G)	EGP	USD	--
Prime rubbed striploin	 (250G)	EGP	USD	--
Double cut rib lamb chops Served with mint sauce.	 (250G)	EGP	USD	--
Succulent veal rack Served with mustard sauce.	 (300G)	EGP	USD	--

VEGETARIAN SPECIALITIES

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

SIDE DISHES

		S-Class			S-Class		
Herbed sweetcorn	EGP	USD	--	Baked potatoes	EGP	USD	--
Creamed spinach	EGP	USD	--	Steamed asparagus	EGP	USD	--
Sauteed button mushrooms	EGP	USD	--	L' entrecôte			
Mashed potatoes	EGP	USD	--	cheese fries	EGP	USD	--
				Drizzled in herbed oil and beef bacon bits.			

DESSERT

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

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