



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 rib eye 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

				S-Class	
				EGP	USD
Wagyu ribeye		(25OG)	EGP	USD	
Wagyu beef tenderloin		(25OG)	EGP	USD	
Entrecote		(25OG)	EGP	USD	--
Chateaubriand		(50OG)	EGP	USD	--
King salmon		(25OG)	EGP	USD	--
Fillet mignon gorgonzola		(25OG)	EGP	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



Rib eye	 (350G)	EGP	S-Class 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 sage mustard sauce.	 (300G)	EGP	USD --

VEGETARIAN SPECIALITIES

Vegetarian paella & patatas bravas Basmati rice cooked with tomato sauce and fresh vegetables, served with wedge potato 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

Herbed sweetcorn	EGP	S-Class USD --	Baked potatoes	EGP	S-Class 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 brulée Trinity cream with caramel sauce.w	EGP	USD --