



## SOUPS AND SALADS

S-Class				S-Class			
	EGP	USD	--		EGP	USD	--
<b>Lobster bisque</b> Lobster meat cooked in lobster shell stock with double cream.				<b>Classic wedge</b> Marinated tomatoes, onion straws beef bacon,blue cheese dressing.			
<b>French onion</b> Caramelized onions in beef stock served with toasted bread covered with melty cheddar and parmesan cheese.	EGP	USD	--	<b>House salad</b> Cucumber, red onions and tomatoes accompanied with lemon vinaigrette.	EGP	USD	--

## APPETIZERS

<b>Seared scallops</b> scallops served with creamy lemon garlic sauce.	EGP	USD	--
<b>Grilled chicken and shrimp</b> Lettuce, rocca leaves, grilled chicken and shrimp in balsamic reduction.	EGP	USD	--
<b>Smoked scottish salmon</b> smoked salmon, capers and onion rings served with horseradish dressing.	EGP	USD	--
<b>Caprese steak strip flatbreads with mozzarella</b> Steak strips gratinated in mozzarella cheese and served in crispy flatbread.	EGP	USD	--
<b>Roast beef crostini with horseradish cream</b> Roast beef in toasted baguette, red cheddar cheese, diced tomatoes and arugula served with horseradish cream.	EGP	USD	--
<b>Mini rib eye with chimichurri and onion rings</b> 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	EGP	USD
<b>Wagyu ribeye</b>		<b>(250G)</b>				
<b>Wagyu beef tenderloin</b>		<b>(250G)</b>				
<b>Entrecote</b>		<b>(250G)</b>	EGP	USD	--	--
<b>Chateaubriand</b> For two persons.		<b>(500G)</b>	EGP	USD	--	--
<b>King salmon</b> Served with lemon butter sauce.		<b>(250G)</b>	EGP	USD	--	--
<b>Fillet mignon gorgonzola</b> Topped with gorgonzola cheese melted.		<b>(250G)</b>	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



S-Class

Rib eye	(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	(250G)	EGP	USD	--
Served with mint sauce.				
Succulent veal rack	(300G)	EGP	USD	--
Served with sage mustard sauce.				

## VEGETARIAN SPECIALITIES

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

## SIDE DISHES

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Herbed sweetcorn	EGP	USD --	<b>Baked potatoes</b>	EGP	USD --
Creamed spinach	EGP	USD --	<b>Steamed asparagus</b>	EGP	USD --
Sautéed button mushrooms	EGP	USD --	<b>L'entrecôte cheese fries</b>	EGP	USD --
Mashed potatoes	EGP	USD --	Drizzled in herbed oil and beef bacon bits.		

## DESSERT

<b>House cheese cake</b>		EGP	USD	--
Creamy cheese cake served with your choice of chocolate, caramel, or strawberry topping.				
<b>ENTRECÔTE Ice cream coupe</b>		EGP	USD	--
Selection of 3 ice cream scoops served with chocolate or strawberry sauce.				
<b>Brownie</b>		EGP	USD	--
Chocolate brownie sundae.				
<b>Crème brûlée</b>		EGP	USD	--
Trinity cream with caramel sauce.				

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