

BREAKFAST

7.00 - 12.00 Hrs

POACHED EGGS & AVOCADO 425 LE

With thyme sautéed mushrooms, goat cheese, and smashed avocado on Sour dough toast

EGGS BENEDICT ROYALE 590 LE

Brioche, Smoked salmon, poached eggs & hollandaise sauce

TUNISIAN SHAKSHUKA 325 LE

Poached eggs simmered in spiced tomato sauce. Served with toast

CHOICE OF EGGS 275 LE

Scrambled, Fried Eggs, Cheese Omelette, or Poached Eggs. Toast & Hash brown

ADD SIDES

Hash brown Potatoes (or) Baked Beans 150 LE

Beef Bacon (Or) Sausage (or) Smoked Salmon 245 LE

ORIENTAL PLATTER 795 LE

Falafel, ful, oriental sausage, eggs, white cheese with tomato, eggplants, chili, fries, fatter, olives, tahini, molasses, Egyptian bread & iced hibiscus tea (Serves 2 people)

PANCAKE 245 LE

Strawberry puree or hazelnut chocolate spread topping & maple syrup

FRENCH TOAST 275 LE

Whipped cream & maple syrup

TO START & SHARE

11.30 – 23.30 HRS

CRISPY VEGETABLE FRITTERS (V) (VG) 400 LE

Served with salsa verde & ginger soy

BEEF SLIDERS 545 LE

Premium beef patty, brie, dijon mustard and ketchup on mini brioche

ANGUS BEEF TARTAR 1100 LE

Mixed with anchovies, onion, capers, gherkins, Dijon mustard, parsley, olive oil, sriracha, and egg yolk

NOBU POPCORN SHRIMPS 775 LE

Crispy popcorn shrimp tossed with siracha mayo

TUNA TATAKI 750 LE

Lightly seared yellowfin tuna coated in black pepper and sesame seeds, served rare and thinly sliced with ponzu sauce

CHEESE BOARD (N) 675 LE

Parmesan, goat cheese, brie, edam, cheddar, crackers, olives, fruit preserves and walnuts

CHICKEN SATAY (N) 500 LE

Grilled curry flavored chicken skewers, peanut dip & salad

SALADS & SOUPS

CAESAR SALAD 420 LE

Add Chicken 100 LE

Iceberg lettuce, shaved parmesan & garlic croutons

CAPRESE (V) 495 LE

Buffalo mozzarella, tomato, olive oil, balsamic vinegar & basil pesto

CHICKPEAS AVOCADO TZATZIKI (V) 480 LE

Cherry tomatoes, cucumber, olives, shallots, parsley with Tzatziki -yogurt cucumber parsley dip

WARM GOAT CHEESE (V) (N) 435 LE

Iceberg lettuce, rocket leaves, walnuts with thyme, honey & olive oil vinaigrette

LENTIL SOUP (V) (VG) 195 LE

Traditional Egyptian soup

CHICKEN & MUSHROOM SOUP 295 LE

Thick creamy blend of mushroom and chicken broth

SEAFOOD BISQUE 395 LE

Chunks of mix seafood – shrimps, calamari & seabass

SANDWICHES & BURGERS

PRESIDENT BURGER 475 LE

Premium beef patty with mild red cheddar, lettuce, tomatoes, onion, mayo, mustard, & ketchup on a soft potato brioche bun. French fries & coleslaw.

CHICKEN BURGER 425 LE

Crispy fried chicken, lettuce, pickles, cheddar sauce on brioche. French fries and coleslaw.

MOZZARELLA & TOMATO (V) 400 LE

Focaccia, fresh Mozzarella, tomato, basil pesto & oregano. French fries & coleslaw

PRESIDENT CLUB SANDWICH 475 LE

Artisan white sour dough bread, chicken, dijon olive oil mayo, bacon, omelette, cheddar, lettuce & tomatoes. French fries and coleslaw

CHICKEN TIKKA SANDWICH 450 LE

Grilled chicken tikka with mint chutney, pickles, tomato, and lettuce on ciabatta, French fries and coleslaw.

(V) Vegetarian (VG) Vegan (N) Contains Nuts

ALL PRICES ARE IN EGYPTIAN POUNDS AND INCLUDE 14 % VAT AND 12 % SERVICE CHARGE.
PLEASE INFORM YOUR WAITER ABOUT ANY FOOD ALLERGIES OR INTOLERANCE

PASTA & RISOTTO

SHRIMPS ALLA SALSA ROSA 1050 LE
Linguine with shrimp in a creamy tomato sauce, topped with grated bottarga. Chili flakes optional.

SPAGHETTI BOLOGNESE 585 LE
Meat ragu and parmesan

CHICKEN ALFREDO 560 LE
Creamy penne pasta with grilled chicken

SEAFOOD RISOTTO 1175 LE
Creamy arborio rice simmered in rich seafood broth, with shrimps & calamari

POULTRY

MULUKHIYAH CHICKEN 655 LE
Grilled chicken breast, traditional Mulukhiyah soup, pickle, Egyptian bread & white rice

CHICKEN CORDON BLEU 695 LE
Chicken breast, beef bacon, cheddar, breaded & deep fried. Cheese sauce & french fries

SWEET & SOUR CHICKEN 675 LE
Fried chicken tossed in sweet and sour sauce with pineapple, peppers & onion. Served with vegetable fried rice

BUTTER CHICKEN MASALA 725 LE
Yoghurt and spices marinated roasted chicken, creamy tomato curry & white rice

VEGAN

SUPER BOWL (V) (VG) 520 LE
Quinoa, zucchini, carrot, mushroom, beetroot, cucumber, chickpeas, & salsa verde

TOFU & SPINACH STEW (V) (VG) 595 LE
Stew of spinach, parsley, cilantro, green onion and fenugreek, slow-cooked with black beans, lime zest, and spices. Served with white rice

DESSERTS

STICKY DATE PUDDING 350 LE
With rich toffee sauce and vanilla ice cream

CRÈME BRÛLÉE 275 LE

WARM FUDGY BROWNIE 300 LE
Vanilla ice cream

CHEESE CAKE 325 LE
Caramel sauce

SEAFOOD

MISO SALMON 995 LE
Miso marinated grilled salmon, garlic sesame broccoli & miso sauce

CALAMARI SALT & PEPPER 950 LE
Fried calamari tossed with vegetables, soy and crushed black pepper. Served with vegetable fried rice

SAMAK SINGARI 895 LE
Baked grey mullet marinated with garlic, herbs, and spices, topped with vegetables. Served with traditional brown rice and tahini

COCONUT CURRY SHRIMP 1125 LE
Simmered in fragrant coconut curry with peppers, eggplant & herbs. Served with white rice

MEAT

PRIME ANGUS BEEF FILLET - 6 Oz/170 Gr 1750 LE
USDA certified beef tenderloin, mashed potato & rosemary gravy

ESCALOPE MILANESE 875 LE
Creamy lemon sauce with potato wedge

PRIME ANGUS RIB-EYE -10 Oz/280 Gr 1995 LE
USDA certified rib-eye, pepper corn sauce, sautéed broccoli & potato wedge

MOROCCAN LAMB TAGINE (N) 920 LE
Deliciously tender lamb stew & white rice

BEEF POTATO CURRY 1150 LE
Tender beef and potatoes simmered in a rich coconut, spiced curry sauce.

KIDS

MINI BURGER 575 LE
Brioche, meat patty, cheddar cheese, sweet mayo & french fries

CHICKEN POPCORN 475 LE
Fried popcorn chicken bites, cheese sauce & french fries

SIDE

CHOICE OF SIDES 150 LE
Sautéed broccoli & mushrooms
Sautéed spinach
Potato wedges
Grilled or sautéed vegetables
Vegetable fried rice
Mashed potato
Baby potatoes

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