

Tuesday Menu

Starter

California Style Shrimps

Shrimp served with avocado, red beans, crisp lettuce, fresh arugula, and orange segments, accompanied by a classic cocktail sauce

Soup

A clear chicken soup infused with fragrant lemongrass, featuring tender carrots and leeks

Main course

Chicken Stuffed with Spinach

Tender chicken breast stuffed with fresh spinach, served with herb risotto, assorted sautéed vegetables, and a creamy mushroom sauce

Or

Premium Beef Medallion

Grilled premium beef medallion served with sautéed vegetables and roasted sweet potatoes, finished with a rich Bordelaise sauce

Or

Hunter Ocean Grilled Fish

Herb-marinated grilled fish served with roasted potato wedges, sautéed leeks and seasonal vegetables, accompanied by a creamy Normandy sauce

Or

Vegetarian Dish – Homemade Ravioli

Homemade ravioli served with a rich and creamy blue cheese sauce

Dessert

Traditional Tiramisu

Classic Italian tiramisu made with layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder

EGP 2,500 per person



Sunday Menu

Starter

Smoked Salmon Salad

Smoked salmon served on a bed of fresh lettuce with cucumber, cherry tomatoes, red onion, capers, and avocado, accompanied by a classic vinaigrette and sour cream

Soup

Mushrooms cream soup

Main course

Authentic Beef Tenderloin

Perfectly grilled beef tenderloin served with melted potatoes, charred grilled vegetables, and a fragrant herb sauce

Or

Stuffed Chicken with Smoked Cheese

Tender chicken breast stuffed with smoked cheese, served with creamy mashed potatoes, sautéed seasonal vegetables, and Roquefort cheese sauce

Or

Mediterranean Grilled Fish

Herb-scented Mediterranean grilled fish, served with caponata vegetables, creamy mashed potatoes, and a delicate lemon sauce

Or

Vegetarian Dish – Broccoli Fettuccine Alfredo

Fettuccine pasta tossed in a creamy Alfredo sauce with fresh broccoli

Dessert

Chocolate Mousse with Crushed Nuts

Rich, velvety chocolate mousse topped with a selection of crushed nuts

EGP 2,500 per person

Thursday Menu

Starter

Caprese Salad

Fresh mozzarella cheese and ripe tomatoes served with basil pesto and caramelized walnuts

Soup

Potatoes cream soup with beef bacon, carrots and leeks

Main course

Surf & Turf

Grilled beef medallions and shrimp served with potato gratin, sautéed seasonal vegetables, and accompanied by glace de viande and lemon sauce

Or

Seared Sea Bass Fillet

Perfectly seared sea bass fillet served with saffron risotto, sautéed seasonal vegetables

Or

chicken supreme de volaille

chicken grilled in supreme sauce with mashed potatoes & sautéed greens

Or

Vegetarian Dish – Stir-Fried Vegetables with Glass Noodles

A colorful medley of fresh stir-fried vegetables tossed with delicate glass noodles in a light savory sauce

Dessert

Chocolate Fondant

Warm chocolate fondant served with a scoop of creamy vanilla ice cream

EGP 2,500 per person