



The Restaurant excels at both buffet style, à-la carte menus and set menus thanks to creative international and local techniques and ingredients. Let your palate be your guide as you select from a deep menu of global fare and seasonal specialties (including local and international favourites, Arabic Mezzeh and seasonal fare). All are served à-la carte, and are perfectly paired with an exceptional wine selection, or craft cocktails (and mocktails). The Restaurant also excels at delicious local breakfasts — offering not just classic early-morning favourites, but also the finest coffee and tea selections.





SALADS

TRADITIONAL CAESAR SALAD - 500

Romain Lettuce | Caesar Dressing | Croutons | Sun-Dried Tomatoes
Capers | Parmesan | Beef Bacon | Pine nuts

SPICY BURRATA SALAD - 800

Burrata Cheese | Spicy Chili Oil | Aged Balsamic Glaze | Cherry Tomatoes
Rucola | Sea Salt | Micro Greens | Almonds

BEETROOT QUINOA TABBOULEH - 475

Parsley | Quinoa | Avocado | Beetroot | Mint Tomatoes | Citrus Dressing

RUCOLA SALAD - 400

Rucola Leaves | Roasted Pine Nuts | Cherry Tomatoes
Avocado | Balsamic Dressing

CHICKEN TERRINE SALAD - 650

Crispy Panko Breaded Chicken Terrine | Bastrma Powder | Mix Lettuce |
Home Made Ricotta Cheese | Cherry Tomato

ADD TO YOUR SALAD

Grilled Shrimp 300 | Smoked Salmon 350 | Grilled Chicken 250

APPETIZERS

FATTET BATINJEIN - 475

Fried Eggplant | Pomegranate Molasses | Parsley | Yogurt
Tahina | Fried Bread | Melted Butter | Almonds

COLD MAZZEH - 500

Hummus | Al rahib | Muhammara | Kashak Libanh
Warm Homemade Pita Bread

MUHAMMARA - 750

Tomato and Pepper Relish | Charcoal Grilled Peppers
Green Oil, Almonds | Egyptian Bread

GOLDEN HALLOUMI - 675

Deep-Fried Panko Breaded Halloumi Cheese | Spicy Mayo Sauce

BEEF CARPACCIO - 900

Aged Beef Tenderloin | Rucola, Parmesan
Crispy Leeks and Garlic | Olive Oil | Black Pepper

TARTARE - 700

Beef Tenderloin | Quail Yolk | Wasabi Cream | Warm Bread | Crispy Onion

BEEF CROQUETTES - 750

Slow cooked beef meat | Cheese, Bechamel Sauce
Spicy Tomato Sauce | Parmesan Cheese


VITELLO TONNATO - 800

Roasted Veal Loin | Tuna Dressing | Capers | Lemon Juice | Salt | Pepper

 Gluten Free  Seafood  Nuts  Vegetarian  Lactose  Vegan

All prices are in Egyptian Pounds and including 14% VAT and 12% service Charge

Please Inform your waiter about any food allergies or intolerance





SOUPS

CHICKEN ORZO SOUP - 450

Clear Chicken Soup | Slow Cooked Chicken Meat
Fresh Roots Vegetable | Crispy Crouton

BISQUE (L) (N) - 650

Bisque Soup from Local Fresh Crabs | Shrimps | Seabass

ROASED TOMATO SOUP (V) - 550

Grilled Tomato | Sun Dry Tomato | Basil | Parmesan
Cream | Crispy Parmesan

PASTA AND RISOTTO

A LA CHEF (S) (N) - 975

Homemade pasta Strozzapreti | Beef Tenderloin | Mushrooms | Cherry
Tomato | Camembert Cheese

BETROOT VEGAN TAGLIATELLE (V) - 975

Totally free Animal-Derived Substitution for Meat | Home Made Pasta |
Green Pea | Crunchy Chickpeas

RIGATONI SALSA ROSA (N) - 750

Chicken | Rigatoni Pasta | Creamy Tomato Sauce | Ricotta Cheese
Sundried Cherry Tomatoes

TRIO FUNGI RISOTTO (V) - 750

Arborio Rice | Mushrooms | Shaved Parmesan | Basil Oil | Mushrooms Chips

CARROT GNOCCHI (V) (L) - 850

Home Made Gnocchi | Cheese Sauce | Carrot Pure
Pumpkin Seeds | Asparagus | Parsley Dust

LOBSTER RISOTTO (L) - 1100

Lobster Meat | Bisque Risotto | Asparagus | Cherry Tomatoes

SANDWICHES

SHAWARMA WRAP (N) - 600

Marinated Chicken | Bread Wrap | Garlic Mayo
Pickled Cucumber | French Fries

THE CHEDI BURGER (N) - 900

Prime Beef | Avocado | Tomato | Iceberg Lettuce | Cheddar Cheese
Jalapeno | Cajun Mayo | Caramelized Onion | French Fries

OPEN-FACE STEAK SANDWICH (N) - 995

Beef Tenderloin | Truffle Mayo | Cheese | Caramelized Onions
Mushrooms | Home-Made Pickles | French Fries

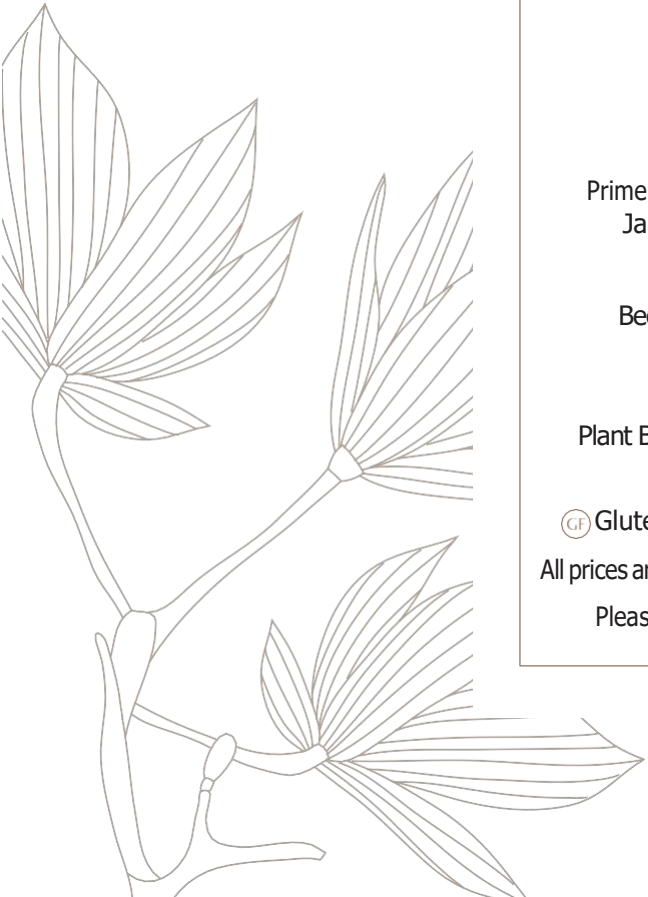
VEGAN BURGER (V) - 995

Plant Based Petties | Cherry Tomato and Onion Jam | Vegan Cheese
Avocado | Iceberg salad | Tahini | French Fries

(GF) Gluten Free (S) Seafood (N) Nuts (V) Vegetarian (L) Lactose (V) Vegan

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THE TOUCH OF EGYPT

FATAT MOWZA - 1150

Lamb Shank | Sour Tomato Ragu | Rice | Crispy Bread | Almonds

SAYADEYA FISH - 800

Local Fresh Fish | Tomato, Onion | Vermicelli Rice

MAIN COURSES

THE GRILL

Beef – Tenderloin

1500

US Angus Beef – Ribeye

2145

Camel Steak

1300

Tiger Prawns

1450

Tuna Steak

1200

The Salmon

1300

Sous-Vide Chicken Breast

750

All grilled main courses include one side dish and one sauce of your choice

SIDES

French Fries - 250

Mashed Potatoes - 250

Grilled Green Asparagus - 350

Creamy Spinach - 350

Sautéed Wild Mushrooms - 350

SAUCES

Demi-glacé Sauce

Green Peppercorn Sauce


Mushroom Sauce

Lemon Butter

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DESSERTS

CHOCOLATE SOUFFLE - 600

Milk Chocolate 34% | Milk | Eggs | Flour
Sugar | Ice Cream Vanilla

CARROT CAKE - 475

Carrot and Walnuts Sponge | Orange
Mascarpone Cream | Cinnamon

PISTACHIO KUNAFE CHEESECAKE - 650

Mascarpone Cheese | Cream | Pistachio

ICE CREAM (3 SCOOPS TO CHOOSE) - 400

Vanilla | Chocolate | Caramel | Mango

Ⓞ GF Gluten Free Ⓞ S Seafood Ⓞ N Nuts Ⓞ V Vegetarian Ⓞ L Lactose Ⓞ Y Vegan

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