

## APPETIZERS





Price

### Mozzarella Sticks

Golden Fried Cheese Sticks with Home-made Marinara Sauce   



240.00

### Shrimp Cocktail

Grilled Shrimp served with Our Light Spicy, Home-made Cocktail Sauce    

460.00





### Breaded Chicken

Stuffed with Mushroom and Beef Bacon served with Arugula, Green Pea Puree and Blue Cheese Sauce  

420.00

## SALAD



### Sensatori Green Salad

Broccoli, Green Pea, Parsley, Cucumber, Iceberg lettuce, Avocado, Berries, Arugula, Walnuts, Crumbled Feta Cheeses and Green Herb dressing    

360.00





Can be served as **vegan** 

### Steak Salad

Steak Sliced Grilled to Medium served On a Bed of Green Leaves, Cherry Tomatoes, Avocado, Grilled Onions and Chimichurri Dressing   

460.00

### Salmon Niçoise


Arugula topped with Cured Salmon, Black Olives, Tomatoes, Egg, Green Beans, Fingerling Potatoes & Honey Mustard Vinaigrette    

450.00

## SOUP






### Artichoke Cheesy


Served with Grilled Sea Scallops

Can be served as **vegetarian** 

170.00

### Smoked Beef with Minted Peas

Served with Guacamole Tortilla Bread and Cheese     

Can be served as **gluten free** 

280.00

### Creamy Sweet Corn

Topped with Roasted Corn and Avocado   

150.00

\*If you have any special dietary requirements like vegetarian, gluten free, lactose free or any food allergies, kindly refer to the Restaurant Manager or the Chef on Duty

\*All prices are in Egyptian pound and inclusive of all service charge & taxes.

# MAIN COURSE

Price

All The Seafood Main Course are served with Our Home-made Sauces, Saffron 🍷, Lemon Garlic 🍷, Honey Mustard 🍷 and Citrus Dill Cream 🍷, Grilled Vegetables and Baked Potato's

## From The Sea

1- 100gr Large Shrimp 🍤	500.00
2- 100gr Salmon 🐟	550.00
3- 100gr Sea Scallops 🍤	1100.00
4- 100gr Calamari 🍤	280.00
5- 120gr Lobster Tail 🍤	1200.00
6- Salmon Skewer, Shrimp Skewer and Calamari 🍤 🐟 🍤 🍷 🍷	1150.00
7- Sea Scallops, Large Shrimp and Salmon 🍤 🐟 🍤 🍷 🍷	1250.00

## Land & Sea

1- Large Shrimp and Rib Eye Beef 🍤	1350.00
2- Lobster Tail and Tenderloin 🍤	1400.00
3- Salmon and Sirloin Steak 🐟	1000.00

## From The Land

All Beef and Chicken Main Course are served with Our Home-made Sauces, BBQ 🍷 🍷, Mushroom, Blue Cheese and Pepper Corn 🍷, Grilled Vegetables and Baked Potato's.

100gr Lamb Chops	550.00
100gr Chicken	280.00
100gr Beef Tenderloin	460.00
100gr Sirloin Steak	430.00
100gr Rib Eye	670.00

## Satay

Served with Peanut Sauce 🍷

1- 100gr Chicken	280.00
2- 100gr Beef Tenderloin	460.00
3- 120gr Chicken, 120gr Beef Tenderloin	770.00

## Mix Grill

1- 120gr Tenderloin, 120gr Lamb Chops and 120gr Chicken Skewer	1200.00
--	---------

\*If you have any special dietary requirements like vegetarian, gluten free, lactose free or any food allergies, kindly refer to the Restaurant Manager or the Chef on Duty

\*All prices are in Egyptian pound and inclusive of all service charge & taxes.

## Platter

Served with potato puree, Grilled vegetables with your choice of Mushroom, Mint Brown and Pepper Corn Sauce

Price

**Grilled Beef Tenderloin**

500.00

**Lamb Chops**

850.00

## Vegetarian



**Grilled Vegetables & Haloumi Cheese**



250.00

Selection of Seasonal Garden Vegetables on the Stone  
Mushroom, Carrot, Zucchini, Green Pepper, Broccoli and Cauliflower

**Breaded Parmesan Cauliflowers**



310.00

Served with Herb Roasted Tomato Cherry, Chickpea Puree and Miso Sauce

Can be served as **vegan topped with tofu cheese**



## SIDE DISHES

**Sautéed Mushrooms**



170.00

**Wedge Baked Potato**



130.00

**Potato Purée**



130.00

**Sautéed Vegetables**



130.00

**French Fries**



130.00

## Desserts

**Milk Chocolate Mousse**



240.00

With Hazelnut Dacquoise and Red Cherry Sauce

**Crème Brûlée**



240.00

Lightly Baked Custard topped with Caramelized Sugar

**Fruit Platter**



210.00

Fresh Seasonal Cutting Fruit

**Ice Cream**



210.00

Selection of Your Choice of 3 Scoops of Ice-Cream, Carmelita, Stracciatella and Espresso

\*If you have any special dietary requirements like vegetarian, gluten free, lactose free or any food allergies,  
kindly refer to the Restaurant Manager or the Chef on Duty

\*All prices are in Egyptian pound and inclusive of all service charge & taxes.