## S.S Sphinx

#### Starter

#### **KOBEBA**

roasted nuts, meat balls, yogurt mint sauce



#### **HUMMUS**

beetroot, tahini, olive oil, garlic crostini



#### MIX GREEN SALAD

spring onion, baby tomatoes, blues cheese crumbles, balsamic dressing



#### Soup

#### CHICKEN CONSOMMÉ

roasted almonds vermicelli



#### ROASTED TOMATO AND BASIL

butter croutons



#### Main Course

#### **SURF & TURF**

grilled beef tenderloin, tiger shrimp, steamed vegetables, potato puree, gravy sauce





#### **GRILLED SALMON**

Spinach, allumette potatoes, lemon butter sauce



#### **SPAGHETTI**

white sauce, chicken balls, fresh herbs





#### **VEGETABLES BURGER**

fried eggs, caramelized onions

# Dessert CHEF'S SELECTION OF LOCAL AND INTERNATIONAL CHEESES

#### **DATES TART**

caramel sauce



#### **APPLE CRUMBLE**

vanilla ice cream



ICE CREAM OF THE DAY

mango

#### **FRUIT PLATE**

selection of seasonal local fruits

## The Daily Main Alternate

free range chicken breast, salmon darne, and grilled steak of beef tenderloin, available to choose with vegetables, mixed salad, baked potato, french fries

### The Local Experience

#### **KOBEBA**

roasted nuts, meat balls, yogurt mint sauce



#### CHICKEN CONSOMMÉ

roasted almonds vermicelli



#### **SURF & TURF**

grilled beef tenderloin, tiger shrimp, steamed vegetables, potato puree, gravy sauce



#### **DATES TART**

caramel sauce



## Our Vegetarian & Wellness Treat

#### **HUMMUS**

beetroot, tahini, olive oil, garlic crostini



#### ROASTED TOMATO AND BASIL

butter croutons



#### VEGETABLES BURGER

fried eggs, caramelized onions

## Wine Selection

Cape Bay - Merlot

Deep red color. Fruity, smooth elegant red wine with a pleasant, long finish. recommended with almost any dishes.

#### Cape Bay - Chardonnay

Crisp fruitiness of apple, pears and lemon. Perfect with seafood and white meat dishes.

## Coffee of The Day

Irish coffee / EGP 850

Irish whisky, jameson, hot Coffee, cream