S.S Sphinx

Starter

STEAMED STUFFED CALIMARI shrimp, fish, fresh herbs, lemon sauce



CAPRESE SALAD mozzarella cheese, tomato, basil dressing

ROASTED CARROT-AVOCADO SALAD crunchy seeds

Soup

BEEF CONSOMMÉ vegetable julienne

CREAM OF POTATOES

Main Course

FATTA OF LAMB roasted Egyptian bread, white rice, garlic vinegar, tomato sauce





STUFFED CHICKEN THIGHS rice, cinnamon, herbs

AUBERGINE FARCIE stuffed seasonal vegetables, parmesan cheese



Dessert

CHEF'S SELECTION OF LOCAL AND INTERNATIONAL CHEESES

> CHEESE CAKE marinated pineapple compote

CHOCOLATE MARQUISE roasted nuts, chocolate sauce

ICE CREAM OF THE DAY strawberry

FRUIT PLATE selection of seasonal local fruits

The daily main alternate

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

> *Please note that certain dishes may contain traces of nuts. Kindly advise if you have any food related allergies and food intolerances. Please contact our restaurant manager for any further assistance.

S.S Sphinx



CREAM OF POTATOES SOUP



AUBERGINE FARCIE

stuffed seasonal vegetables, parmesan cheese



Wine selection

Omar Khayyam, Bobal

Full red color. Bouquet of plums, red cherries and a hint of raspberries. Smooth on the palate with a soft tannin.

Omar Khayyam, Bannati

Light, white color with fresh, clean nose and a good finish.

Coffee of The Day

Mexican coffee / EGP 850

Tequila with coffee and coffee liquor

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