# 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.

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**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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