S.S Sphinx

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Starter

VINE LEAVES STUFFED WITH RICE

lemon yogurt sauce



SMOKED SALMON

caviar, fresh onion rings, capers, tartar sauce





GRILLED CHICKEN& FETA CHEESE SALAD

lettuce, cucumber, bell pepper, tomato, Kalamata olives



Soup

DUCK CONSOMMÉ

vegetable julienne,



ONION SOUP

cheese croutons





Main Course

VEAL STEAK

mash taro roots, garlic tomato confit, gravy sauce



BREADED FISH

crispy sole fillet stuffed with tomato rice, melt cheese



MAC & CHEESE

cheese, creamy sauce, fresh herbs



STUFFED ARTICHOKE

seasonal vegetables, roasted tomato chutney



Dessert

CHEF'S SELECTION OF CHEESE

CREME BRULEE

caramelized pineapple, cinnamon flavor



CHOCOLATE SOUP

vanilla ice cream



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

S.S Sphinx

The Local Experience

GRILLED CHICKEN& FETA CHEESE SALAD

lettuce, cucumber, bell pepper tomato kalamata olives



DUCK CONSOMMÉ

vegetable julienne,



VEAL STEAK

mash taro roots, garlic tomato confit, gravy sauce



CHOCOLATE SOUP

vanilla ice cream



Our Vegetarian & Wellness Treat

VINE LEAVES STUFFED WITH RICE

lemon yogurt sauce



ONION SOUP

cheese croutons





STUFFED ARTICHOKE

seasonal vegetables, roasted tomato chutney



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

Royal coffee / EGP 850

Brandy, coffee and cream