

Starter**BOREAK**

puff pastry, herbs cheese, yogurt dip

**NICOISE SALAD**

tuna, boiled egg, green beans, potato, fresh herbs

CARROT SALAD

shredded carrot, spring onion, fresh herbs, thousand island dressing

Soup**LAMB CONSOMMÉ****CREAM OF ROASTED EGGPLANT**

butter croutons

***Main Course*****GRILLED LAMB CHOPS**

parsley pesto infused mashed potato, mint gravy

**ROASTED FILLET OF NILE PERCH**

mushrooms 'fresh' creamy spinach, lemon zest

**SEAFOOD PASTA**

fresh herbs, local cheese

**STUFFED BELL PEPPER**

seasonal vegetables, mozzarella cheese, herbs tomato sauce

***Dessert*****CHEF'S SELECTION OF CHEESE****NUGAT**

roasted nuts, dry fruit, mango sauce

**BANANA SPLIT**

chocolate & vanilla

**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

The Local Experience

BOREAK

puff pastry, herbs cheese, yogurt dip



LAMB CONSOMMÉ



ROASTED FILLET OF NILE PERCH

mushrooms 'fresh' creamy spinach, lemon zest



NUGAT

roasted nuts, dry fruit, mango sauce



Our Vegetarian & Wellness Treat

CARROT SALAD

shredded carrot, spring onion, fresh herbs, thousand island dressing

CREAM OF ROASTED EGGPLANT

butter croutons



STUFFED BELL PEPPER

seasonal vegetables, mozzarella cheese, herb tomato sauce



Wine Selection

BEAUSOLEIL D'EGYPTE, BANNATI

bring you a bouquet of flavors, from upper Egypt.

Golden lemon color, with aromas of honey and lemon, long toasty finish of vanilla flavor.

BEAUSOLEIL D'EGYPTE, CABERNET SAUVIGNON

bring you the ancient Egyptians tradition of wine making

Purple red and violet color, rich red fruit aromas and velvety roundness on palate.

The silky tannins and the fresh acidity mark and extremely well-balanced wine.

Coffee of The Day

Coconut coffee /EGP 850

vodka, coconut liqueur, espresso, cream

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