

Starter

CHEESE SAMBUSAK

fill dough, 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

DUCK CONSOMMÉ



CREAM OF EGGPLANT SOUP

butter croutons



Main Course

GRILLED LAMB CHOPS

sweet potatoes puree, mint gravy, pomegranate seeds



ROASTED FILLET OF NILE PERCH

herbs rice, pineapple sauce

SEAFOOD PASTA

fresh herbs, local cheese



STUFFED BELL PEPPER

seasonal vegetables, chickpeas, mozzarella cheese



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

CHEESE SAMBUSAK

fill dough, herbs cheese, yogurt dip



DUCK CONSOMMÉ



GRILLED LAMB CHOPS

sweet potatoes puree, mint gravy, pomegranate seeds



NUGAT

roasted nuts, dry fruit, mango sauce



Our Vegetarian & Wellness Treat

CARROT SALAD

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

CREAM OF EGGPLANT SOUP

butter croutons



STUFFED BELL PEPPER

seasonal vegetables, chickpeas, mozzarella cheese



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 9.50

vodka, coconut liqueur, espresso, cream