S.S Sphinx

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Starter

SHRIMP WITH GREEN WHOLE WHEAT

tomatoes, fresh herbs



SPRING ROLLS

stuffed seasonal vegetables, sweet chili sauce





BEETROOT SALAD

Arugula, red onion, parsley,apple,honey,roasted sesame seeds





Soup

CLEAR SWEET CORN



SEAFOOD CREAM

Garlic croutons





Main Course

RIBEYE

Potato Rosti, vegetables sautéed, black pepper sauce

GRILLE GROUPER FISH

Caramelized onion rice, tomato, lemon juice



CHICKEN SHARKASEYA

white rice, creamy sauce, roasted nuts, fried onion



MUSHROOM QUICHE

seasonal vegetable, yogurt mint sauce



Dessert

CHEF'S SELECTION OF CHEESE

MRS. B.TOLLMAN

Baked Alaska



ICE CREAM OF THE DAY

mango

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

SHRIMP WITH GREEN WHOLE WHEAT

sherry tomato, fresh herbs



SEAFOOD CREAM SOUP

butter croutons





RIBEYE

Potato Rosti, vegetables sautéed, black pepper sauce

MRS. B.TOLLMAN

Baked Alaska





Our Vegetarian & Wellness Treat

SPRING ROLLS

stuffed seasonal vegetables, sweet chili sauce





CLEAR SWEET CORN SOUP



MUSHROOM QUICHE

seasonal vegetable, yogurt mint sauce





Wine Selection

Chateau de Granville

Made of merlot and cabernet sauvignon grapes with spices and roused a touch of vanilla

Chateau de Granville, Semillon

Made of Semillon grapes, pale lemon in color with light aromas developing nice citrus notes.

Coffee of The Day

Baileys irish Coffee /EGP 500

baillys, coffee, cream, cinnamon

**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.