

SALADS

TRADITIONAL CAESAR SALAD	400
BABY GEM LETTUCE CAESAR DRESSING CROUTONS SUN-DRIED TOMATOES CAPERS PARMESAN FLAKES PINE NUTS	
HEIRLOOM TOMATO – BURRATA SALAD	500
ROCCA-BASIL SALSA AGED BALSAMIC GLAZE BURRATA CHEESE SEA SALT MICRO GREENS PINE NUTS	
COLD MAZZEH	350
HUMMUS ALRAAHIB MUHAMMARA KASHAK LIBANH WARM HOMEMADE PITA BREAD	
SMOKY MOUTABAL	400
GRILLED SMOKED EGGPLANT PUREE TAHINI MINCED BEEF COOKED IN GARLIC, ONIONS & TOMATO SAUCE	
CURED SALMON	600
LABNEH ROASTED GARLIC BLACK OLIVES GARDEN GREENS	
BEETROOT QUINOA TABBOULEH	300
PARSLEY QUINOA AVOCADO BEETROOT MINT TOMATOES CITRUS DRESSING	
RUCOLA SALAD	300
RUCOLA LEAVES ROASTED PINE NUTS CHERRY TOMATOES AVOCADO BALSAMIC DRESSING	
BEEF CARPACCIO	550
BEEF TENDERLOIN MUSHROOM PATE CURED EGG YOLK PICKLED ONIONS DIJON WHIP FRESH MICRO HERBS	
ADD TO YOUR SALAD	
GRILLED SHRIMP	200
GRILLED CHICKEN	150

APPETIZERS

CLASSIC SHRIMP COCKTAIL	450
CITRUS-POACHED PRAWNS MESCLUN LETTUCE COCKTAIL SAUCE	
FATTET BATINJEIN	350
FRIED EGGPLANT POMEGRANATE MOLASSES PARSLEY YOGHURT FRIED BREAD MELTED BUTTER ALMONDS	
GOLDEN HALLOUMI	350
DEEP-FRIED IN BUTTER HALLOUMI CHEESE SPICY MAYO SAUCE	
SAWDET DJEJ	350
PAN-FRIED CHICKEN LIVER POMEGRANATE MOLASSES PARSLEY FRESH CREAM CHILI PASTE	
SCALLOPS	600
SCALLOPS RED BELL PEPPER BASIL PESTO GARLIC AIOLI FRESH MICRO HERBS	

ALL PRICES ARE IN EGYPTIAN POUNDS AND INCLUDING 14 % VAT AND 12 % SERVICE CHARGE
PLEASE INFORM YOUR WAITER ABOUT ANY FOOD ALLERGIES OR FOOD INTOLERANCES
HOTEL GUESTS SELECT 3 ITEMS OF THE MENU

SOUPS

WILD MUSHROOM SOUP MUSHROOM TORTELLINI L TRUFFLE CREAM	300
CHICKEN ORZO SOUP CRISPY CROUTON	250

ITALIAN

RICOTTA & SPINACH RAVIOLI TOMATO SAUCE L BASIL L RICOTTA CHEESE	450
BLACK INK SQUID SPAGHETTI SHRIMPS L MUSSELS L CALAMARI L GARLIC HERBS L PESTO CREAM	550
RIGATONI SALSA ROSA CHICKEN L RIGATONI PASTA L CREAMY TOMATO SAUCE L RICOTTA CHEESE SUNDRIED CHERRY TOMATOES	500
TRIO FUNGI RISOTTO SHAVED PARMESAN L BASIL OIL L MUSHROOMS	500

SANDWICHES

SHAWARMA WRAP MARINATED CHICKEN L BREAD WRAP L GARLIC MAYO L PICKLED CUCUMBER L FRENCH FRIES	400
THE CHEDI BURGER PRIME BEEF L AVOCADO L TOMATO L ICEBERG LETTUCE L AMERICAN CHEDDAR CHEESE JALAPENO L CAJUN MAYO L CARAMELIZED ONION L FRENCH FRIES	550
CLUB SANDWICH TOASTED WHITE BREAD L CHICKEN CONFIT L EGGS L BEEF BACON L MELTED CHEESE L TOMATO L LETTUCE L PESTO MAYO L FRENCH FRIES	500
OPEN-FACE STEAK SANDWICH PRIME BEEF L TRUFFLE MAYO L CHEESE L CARAMELIZED ONIONS L MUSHROOMS HOME-MADE PICKLES L CHEESE FRIES	650

EGYPTIAN TASTES

FATAT MOWZA LAMB SHANK L SOUR TOMATO RAGU L RICE L CRISPY BREAD L ALMONDS	650
MULUKHIH BIALJAMBARII JUTE LEAVES SOUP L SHRIMPS L VERMICELLI RICE	450
HAMAAM BIALFARIK PIGEON L FREEKEH	500

MAIN COURSES

THE GRILL

ANGUS BEEF – TENDERLOIN	1100
US ANGUS BEEF – RIBEYE	1000
TIGER PRAWNS	900
SEABASS FILLET	650
NORWEGIAN SALMON	800
SOUS-VIDE CHICKEN BREAST	500
BUZZARA (MONTENEGRIN SEAFOOD SPECIALTY)	550
FIVE SPICES SAUCE L BASIL OIL L GNUDI PASTA L CLAMS L CHERRY TOMATOES CONFIT	

ALL GRILLED MAIN COURSES INCLUDE ONE SIDE DISH AND ONE SAUCE OF YOUR CHOICE

SIDES

FRENCH FRIES	150
GRAVY CHEESE MASHED POTATOES	150
SWEET POTATO FRIES	150
MAC AND CHEESE	150
CORN ON THE COB	150
CREAMY SPINACH	200
SAUTÉED WILD MUSHROOMS	200
GRILLED GREEN ASPARAGUS	200

SAUCES

BÉARNAISE SAUCE
HOUSE BBQ SAUCE
GREEN PEPPERCORN SAUCE
MUSHROOM SAUCE
CHIMICHURRI SAUCE
LEMON BUTTER

SWEET ENDINGS

OM ALI	250
PUFF PASTRY DOUGH L MILK L COCONUT L RAISINS L MIXED NUTS L BAKLAVA ICE CREAM	
MANGO KUNafa	300
ORIENTAL CREAM L SUGAR SYRUP L PISTACHIO	
CHOCOLATE DOME	300
VANILLA CREAM L ALMOND - CINNAMON CRUMBLE L MILK CHOCOLATE SAUCE	
NEW YORK CHEESECAKE	300
STRAWBERRY COULIS L CHOCOLATE TUILLE	
PINEAPPLE FRUITY CARPACCIO	200
THINLY SLICED TORCHED PINEAPPLE L MARINATED SEASONAL FRUITS L CARMELIZED PECANS	
ICE CREAM (3 SCOOPS TO CHOOSE)	200
VANILLA L CHOCOLATE L CARAMEL L MANGO	