

## Chef's Selection

*and a one, and a two, and a three, and a four*

### **BEEF CARPACCIO | 900.00 EGP**

Marinated beef tenderloin, in a truffle infused lemon oil, topped with wild rocket leaves, pistachios, parmesan cheese, chives and micro greens.

### **ORZO PRAWNS SALAD | 750.00 EGP**

Orzo, marinated prawns with lemon oil and herbs, cucumber, mixed leaves, blueberries, mango pearls, cherry tomatoes, sesame paste vinaigrette.

### **BEEF TATAKI | 950.00 EGP**

Marinated seared beef tenderloin, maple soy ponzu sauce, fresh scallion fresh, radish, coriander leaves, white and black sesame and micro green.

### **SHRIMP ROLL | 650.00 EGP**

Prawns, brioche bread, chives, dill, lemon juice, lemon zest, olive oil, mayo, micro green on top, lemon wedge.

## Cold Entrées

### **SALMON TARTAR | 900.00 EGP**

Fresh salmon marinated in lemon juice, dill, chives, ginger, shallots, avocado, micro greens, red currant, served with lemon and olive oil dressing.

### **SAX HOUSE SALAD | 500.00 EGP**

Mesclun, baby arugula, baby spinach, colored tomatoes, julienne cucumber, Green Apple, fresh mushrooms, pumpkin and sunflower seeds, avocado roses, raspberry vinaigrette dressing.

### **GOAT CHEESE SALAD | 650.00 EGP**

Goat cheese on osmailliyah dough, pecan nuts, mesclun, baby arugula, baby spinach, caramelized fresh figs, figs jam, julienne beetroot cucumber and carrots, balsamic honey dressing, reduction balsamic on top and micro green.

### **BEETROOT ARTICHOKE SALAD | 570.00 EGP**

Roasted beetroot, heart of artichoke marinated with lemon oil mustard seeds and fresh herbs, fresh green mix leaves, crumble feta cheese, cashew, raisin, lemon pommery vinaigrette dressing.

### **GUACAMOLE IN CONES | 450.00 EGP**

Crispy tortilla cones, avocado guacamole and micro greens.

## Hot Entrées

### **TRUFFLE SHRIMP MACARONI | 950.00 EGP**

Shrimps, Macc pasta, cream cheese, fresh cream, parmesan cheese, truffle oil, truffle paste.

### **BLACK ANGUS TACOS | 850.00 EGP**

Slow cooked angus beef brisket, tortilla bread, cheddar cheese, mayo hickory BBQ, guacamole salsa and micro green.

### **SHRIMP KUNAFI | 750.00 EGP**

Shrimp wrapped with Kunafi Dough, Served with soy chili sauce.

### **MINI BEEF BURGER | 850.00 EGP**

A grilled angus beef patty in a soft brioche bun, with dill and velvet pickles, caramelized onions and a smoked cocktail sauce.

## Mains

### **GRILLED BEEF TENDERLOIN | 1,950.00 EGP**

Beef tenderloin served with herbed roasted baby potatoes, green beans, grilled mushrooms and glazed onions. Choice of mushroom or pepper sauce.

### **RIGATONI POMODORO | 600.00 EGP**

Rigatoni pasta, pomodoro sauce, colored cherry tomatoes, sundried tomatoes, eggplant, fresh basil, and Parmesan cheese.

### **CHICKEN CORDON BLEU | 950.00 EGP**

breaded chicken filled with a cheese trio of gorgonzola, parmesan, and Emmental, smoked turkey topped with green salad, served with french fries and creamy duo mustard sauce.

### **SEARED SEA-BASS FILET | 1,400.00 EGP**

Stuffed-glazed tarragon fennel, served with couscous ratatouille or lentil ratatouille, citrus sauce.

### **SEARED SALMON | 1,400.00 EGP**

Seared salmon, potato fondue with herbs, sauteed spinach, grenobloise sauce.

### **RISOTTO STROGANOF | 1,100.00 EGP**

Jumbo gambas, linguini pasta, julienne escabeche vegetables, oyster soy sauce.

### **SEAFOOD LINGUINI | 800.00 EGP**

Linguine pasta tossed with shrimp, mussels, salmon, vegetables (zucchini, colored capsicum, ginger) and a soy & oyster sauce

### **CAJUN CHICKEN SKEWERS | 900.00 EGP**

Grilled chicken cubes marinated in cajun spices, yellow and green zucchini, colored capsicum, onion, served with herbed roasted baby potatoes, baby carrots and cajun creamy sauce.

## Side Dishes

### **FRENCH FRIES | 260.00 EGP**

### **MASHED POTATO | 250.00 EGP**

### **TRUFFLE FRIES | 380.00 EGP**

### **STEAMED VEGETABLES | 250.00 EGP**

### **TRUFFLE MAYO DIP | 120.00 EGP**

## Desserts

### **CHOCOLATE FONDANT | 500.00 EGP**

### **PROFITEROLE | 500.00 EGP**

### **TIRAMISU WITH ESPRESSO CAVIAR | 500.00 EGP**

### **ICE CREAM SELECTION BY THE SCOOP | 200.00 EGP**

### **FERRERO CHOCOLATE MOUSSE | 500.00 EGP**

### **ORANGE CRÈME BRÛLÉE | 500.00 EGP**

### **PANNA COTTA PINEAPPLE | 320.00 EGP**