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RENAISSANCE®
SHARM EL SHEIKH
GOLDEN VIEW BEACH RESORT



If you have any concerns regarding food allergies, please alert your server prior to ordering.

Prices are in Egyptian Pounds, excluding 12% Service Charge, 10% Sales Taxes & 1% City Tax.

Renaissance Sharm EL Sheikh Golden View Beach Resort
Om El Seid Hill, Sharm EL Sheikh, South Sinai, Egypt
Tel: 002 0693664694 Fax: 002 069 3664695
Email: reservation.sharm@renaissancehotels.com
Website: www.renaissancesharmelsheikh.com

ZUPPE / SOUP

Zuppa ai Funghi Misti / Wild Mushrooms Soup

Traditional Cream Soup of Wild Mushrooms

LE 45

Minestrone Alla Genovese / Minestrone Soup

Italian Style Vegetable Soup with Basil Pesto

LE 45

ANTIPASTI E INSALATA / APPETIZER & SALAD

Insalata Caprese / Caprese Salad

Vine-Ripened Tomatoes, Basil, Virgin Olive Oil & Fresh Mozzarella Cheese

LE 55

Insalata Toscana / Tuscany Style Salad

Grilled Organic Vegetables Tossed with Extra Virgin Olive Oil and Balsamic Reduction

LE 45

Carpaccio di Manzo / Beef Carpaccio

Raw Beef Carpaccio Garnished with Rocket Salad & Shaved Parmesan Cheese

LE 60

Carpaccio di Salmone / Salmon Carpaccio

Smoked salmon with avocado & orange salad

LE 75

PASTA E RISOTTI

Linguine ai Frutti di Mare / Seafood Linguine

Shrimps, Calamari and Sea Bass Tossed Linguini with Tomato and Oregano Ragout

LE 80

Penne all' Arrabbiata / Penne Pasta Arrabbiata

Tossed with Spicy Tomato Basil Sauce

LE 60

Gnocchi di Patate ai Funghi e Olio al Tartufo / Potato Gnocchi

With Cultivated Mushroom Ragout & Truffle Oil

LE 65

Risotto alla Il Palio / Il Palio Style Rissoto

Creamy Arborio Rice with Mushroom & Green Peas
Perfumed with Creamy Saffron Sauce

LE 55

CARNI ALLA GRIGLIA / MEAT FROM THE CHARCOAL GRILL

Sottofiletto di Manzo / Char-Grilled Imported Rib-Eye Steak

Served with Chianti Sauce accompanied with Fresh Organic Vegetables & Potatoes
LE 160

Filetto di Vitello / Veal Tenderloin

Veal Fillet with Mashed Potatoes, Ratatouille
Apricot Chutney, Topped with Au Jus
LE 145

Costelette D'agnello alle Erbe Aromatiche / Imported Lamb Rack in Herb Crust

Garden Herb Crusted Rack of Lamb Served with Lamb Juice, Baked Garlic, Potatoes of the Day & Accompanied with Fresh Vegetables
LE 145

Pollo in Padella / Pan Fried Chicken

Pan fried chicken with spring vegetables & roast garlic
LE 90

PESCE / FISH

Gamberoni Alla Griglia / Grilled Shrimp

Char-Grilled Tiger Shrimps on a Bed of Potatoes & Asparagus
LE 140

Bistecca di Salmone Arrosto / Roasted Salmon Steak

Served with Home Made Potatoes and Topped with Ratatouille
LE 110

Filetto di Branzino in Padella / Pan Fried Sea Bass

Marinated Sea Bass with Tapenade Accompanied with Potato & Fresh Vegetables
LE 95

IL DOLCI / DELUXE DESSERT SELECTION

Budino ai Tre Cioccolati

Triple Chocolate Mousse

LE 45

Panna Cotta all Arancio

Orange Panna Cotta

LE 45

Tiramisu Tradizionale

Tiramisu, Accompanied with Glazed Berries

LE 45

Zuppa di Cioccolata con Spaghetti Al Gelato

Chocolate Soup with Spaghetti of Vanilla Ice Cream

LE 50

Insalata di Frutta

Seasonal Fresh Fruit Platter

LE 45

COFFEE SPECIALTIES

Italian Coffee

LE 60.00

Grappa, Coffee & Cream

Mexican Coffee

LE 60.00

Kahlua, Coffee & Cream

Spanish Coffee

LE 60.00

Tia Maria, Coffee & Cream

French Coffee

LE 60.00

Grand Marnier, Coffee & Cream

Jamaica Coffee

LE 60.00

Bacardi, Coffee & Cream

COFFEE & TEA

Espresso, Cappuccino, Nescafe

LE 13.00

Hot Chocolate

LE 13.00

Tea

LE 13.00

SOFT DRINKS

Pepsi & Diet, 7up & Diet, Mirinda, Soda, Tonic

13.00

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MINERAL WATER

<u>Large</u>	<u>Small</u>		
Mineral Water		13.00	8.00 San
Pellegrino – Sparkling		25.00	14.00
Evian		30.00	18.00

JUICES

Orange, Lemon, Mango, Guava, Apple, Tomato, Pineapple	18.00
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BEERS

Sakara Gold 500 ml	28.00
Heineken, Stella 330 ml	24.00
Non –Alcoholic Beer 300 ml	14.00

EGYPTIAN WINES

<u>Glass</u>	<u>Bottle</u>		
AIDA Sparkling Wine			170
Obelisque (Red / White / Rosé)			150
Omar Khayyám (Red / White/ Rosé)			150
Grand Marquis (Red / White)			150
Château de Rêve (Red)			150
Glass of Wine (Red / White / Rosé)		38	

SPARKLING WINES

<u>Vintage</u>	<u>Bottle</u>			
Cava - Bodegase	Brut	2006		410
Veuve Chapelle	Brut	2006		420
Champagne				
Mercier	Brut	2005		1800
Lanson Black Label	Brut	2005		1615
Laurent Perrier	Brut	2006		1900

ALCOHOLIC COCKTAILS

Americano	50.00
Sweet Vermouth, Campari, Soda	
Negroni	70.00
Campari, Gin, Sweet Vermouth & Soda	
Bronx	50.00
Gin, Dry Vermouth, Sweet Vermouth, Orange Juice	
A1 Cocktail	50.00
Gin, Grand Marnier, Grenadine, Lemon	
A Slow Comfortable	60.00
Galliano, Gin, Southern Comfort, Vodka, Orange Juice	
Ballet Russe Cocktail	60.00
Vodka, Crème de Cassis, Lemon	
Bloody Mary	50.00
Vodka, Tomato Juice, Lemon, Hot Sauce, Salt & Pepper	
Cuba Libre	50.00
Rum, Cola, Lemon	
Ward Eight	50.00
Canadian Club, Lime Juice, Orange, Sugar syrup, Grenadine	
Sour Amaretto	50.00
Amaretto, Lemon juice, Sugar syrup	
Margarita	60.00
Tequila, Triple Sec, Lemon	
Manhattan Dry	60.00
Canadian Club Whisky, Dry Vermouth & Angostura	
Side Car	60.00
Cognac, Triple Sec, Lemon Juice	
Brandy Alexander	70.00
Brandy, Cream de cacao, Sweet Cream	
Long Island Ice Tea	75.00
Vodka, Rum, Gin, Triple Sec, Tequila, Lemon, Pepsi	

NON-ALCOHOLIC COCKTAILS

Tropical Island	23.00
Pineapple Juice, Orange Juice, 7up	
Island Juice	23.00
Orange, Pineapple, Mango & Grenadine	
Florida	23.00
Mango, Orange, Guava, Grenadine	

APERITIFS & SPIRITS

Glass /Shot

Aperitif

Campari, Cinzano Bianco, Rosso & Dry, Harvey Bristol Cream	40.00
Martini Bianco, Rosso & Dry, Ouzo	40.00
Pernod, Ricard, Cockburn's	45.00

Spirits

Local Gin, Vodka & Rum	25.00
King Robert Gin, Vodka & Rum	35.00
Vodka Stolichnaya	35.00
Beefeater Gin, Gordon Gin, Absolut Vodka	40.00
Finlandia Vodka, Smirnoff Vodka	40.00
Smirnoff Black Vodka	45.00
Captain Morgan Rum, Malibu Rum	40.00
Bacardi Light & Gold Rum	45.00
Tanqueray Gin, Myers Rum Dark, Tequila Silver & Gold	50.00
Sake	35.00
Japan Original Ume Fruit	40.00
Ginkan Sake, Karakuchi Sake	40.00

Whisky

Local Whisky	25.00
King Robert Whisky	35.00
Ballantines, Teachers, William Grant, Jim Beam	40.00
Four Roses Bourbon, White horse	40.00
Johnny Walker Red Label, J&B, Jameson, Jack Daniel	45.00
Johnny Walker Black Label, Chivas Regal, Glenfiddich, Dimple	70.00
Bushmills, Irish whisky, Canadian Club	70.00

Cognac & Brandy

Apricot or Cherry Brandy	35.00
Bardinet Napoleon	40.00
Calvados Fine	45.00
Courvoisier VS, Martell VS, Hennessy VS	65.00
Hennessy VSOP, Martell VSOP	75.00
Remy Martin VSOP, Courvoisier VSOP	75.00
Hennessy XO	250.00

Liqueurs

Cherry Marnier, Triple Sec, Kahlua, Crème de Banana, Crème de Cassis, Green Crème de Menthe, Crème de Coconut, Crème de Café, Crème de Cacao, Peach Schnapps, Sambucca, Tia Maria, Curaco Blue	40.00
Cointreau, Bailey's Irish Cream, Grappa	45.00
Amaretto Di Saronno, Southern Comfort	45.00
Galliano, Drambuie	40.00
Bénédictine, Grand Marnier	65.00