

Private Dining

The St. Regis Cairo
1189 Nile Corniche, Postal Code 11221, Cairo, Egypt
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BREAKFAST

Served from 06:00 AM until 12:00 PM

CONTINENTAL BREAKFAST 300

Choice of One Seasonal Squeezed Juice Assortment of Breakfast Pastries
Fresh Fruit Salad, Toast, Butter, and Jam
Freshly Brewed Coffee, or Dilmah Tea t-Collection

ASTOR BREAKFAST 380

Choice of One Seasonal Squeezed Juice
Two Eggs, Cooked Any Style with Beef Bacon or Chicken Sausage,
and Breakfast Potatoes
Berry Buttermilk Pancakes Served Whipped Cream, Chocolate Sauce, and
Maple Syrup
Cereal, Yogurt, and Selection of Seasonal Sliced Fruits
Freshly Brewed Coffee, or Dilmah Tea t-Collection

ORIENTAL BREAKFAST 380

Choice of One Seasonal Squeezed Juice
“Belila” Wheat Cereal Served with Hot Vanilla Milk, Icing Sugar,
Raisins, and Nuts
Assorted Egyptian Bakery, and Pita Bread
Labneh Sour Yogurt, Fresh Mint, and Lemon Juice
Alexandria Style “Foul Medames”, Fava Bean, Cumin, Tomato, Bell Pepper,
and Onion
Seasonal Sliced Fruits
Freshly Brewed Coffee, or Dilmah Tea t-Collection

(V) Vegetarian (F) Fish (M) Meat

All prices are in Egyptian pounds and are subject to service charge and applicable taxes.

BREAKFAST

Served from 06:00 AM until 12:00 PM

FRUITS & VEGETABLES SELECTION 75

Choose your Favorite Seasonal Squeezed Fruit or Vegetables Juice

Bowl of Seasonal Berries

Assorted Seasonal Fresh Fruit Salad with Orange-Blossom Honey

YOGURT AND CHEESE 65

Plain, Low-Fat, or Fruit Yogurt

Traditional Rayeb Milk Plain or with Seasonal Fresh Fruit and Honey Comb

ST. REGIS SMOOTHIES 85

All Blended to order with Low-Fat Yogurt

Power Shot: Plain Yogurt, Honey, Baladi Lemon, Ginger, and Mint

CEREALS

Home Style Granola Parfait 130

Cereals with Non-Fat, Low-Fat or Whole Milk 110

Natural Seven-Grain Cereal with Mixed Fruits or Banana, and Non-Fat Milk 110

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BREAKFAST

Served from 06:00 AM until 12:00 PM

EGGS*

Traditional Two Eggs Benedict, English Muffin,
Hollandaise Sauce, Beef Bacon, Spinach, and
Pine Nuts 240

Three Creamed Eggs, with Fine Herbs, Smoked Salmon, Melba Toast
and Mixed Salad 240

Two Eggs, Cooked Any Style with your Choice of:
Beef Bacon, Smoked Turkey or Chicken Sausages,
Served with Roasted Potatoes and Seasonal
Vegetables 140

Fluffy Three-Egg Omelet or Frittata (Choose 3 Items from the below) 140
Vegetables: Mushroom, Tomato, Onion, Fresh Herbs, Bell Peppers, Spinach, Tofu, Zucchini
Cheese: Parmiggiano, Swiss Cheese, Cheddar, Feta, Mozzarella, Ricotta, Blue Cheese
Meats: Beef Bacon, Smoked Turkey, Chicken Sausage, Veal Sausage, Pastirma

** Served with Roasted Potatoes and Seasonal Vegetables*

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BREAKFAST

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BREAKFAST SPECIALITIES

St. Regis Breakfast Salad (V) 140

Field Green Leaves, Root Vegetables, Orange, Berries, Celery,
Sunflower Seeds, Lemon and Mint Dressing

Domestic and International Cheese Platter (V) 250

Served with Grapes, Pears, Farm Honey, and Dry Fruits

Smoked Salmon with Condiments (F) 300

Cream Cheese with Chive, Caper Berry, Onion, Cherry Tomato Confit, and
Mini Bagel

ORIENTAL BREAKFAST FAVORITES

Foul Medames (V) 75

Alexandria Style Foul, Fava Beans, Cumin, Tomato, Bell Pepper, and Onion

Fava Bean Crisp Falafel (V) 75

Cilantro, Cumin, Sesame, Served with Oriental Pickled Vegetables,
and Pita Bread

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BREAKFAST

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FAVORITE MORNING SWEETS 160

Berry Cheese Pancakes with Maple Syrup and Traditional Condiments

Belgian Waffle with Fresh Fruit Compote, Chocolate Spread, and Whipped Cream

FROM THE BAKERY

Morning Bakery Basket (Select 3 from the list below) 150

Croissant

Danish

Muffin

Pain au Chocolate

SPECIALTIES

Western Bread Basket 100

Toast - White, Seven Grains, Raisin Baguette – Plain,

Olive, Multigrain

Oriental Bread Basket 100 Radda,

Baladi, Black Sesame Pita

(V) Vegetarian (F) Fish (M) Meat

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ALL-DAY DINING

Served from 12:00 PM until 12:00 AM

Our chefs invite you to inquire about additions to our menu, prepared fresh daily.

ASK FOR THE DAILY SPECIALS

Hot or Cold Soup of The Day 120

Italian Pasta of the Day 250

Fresh Dessert of the Day 140

SOUP

Vegetable Freekeh (V) 120

Mixed Vegetables of Potatoes, Artichokes, Zucchini, Carrot, Green Beans, Celery Cooked in Vegetable Broth

APPETIZERS & SALADS

St. Regis Garden Salad (V) 140

Root Vegetables, with Mixed Green Leaves, Orange, Dry Apricot and Fig, Sunflower Seeds, Lemon, and Oregano Dressing

Mozzarella, Tomato and Basil with Micro Greens & Aged Balsamic Vinaigrette (V) 185

Buffalo Mozzarella, Tomato Wedge, Basil Pesto, Bread Chips

Create Your Own Caesar Salad

Hearts of Romaine Lettuce with Garlic Bread & Caesar Dressing

With Avocados, Fresh Tomatoes, Seared Forest Mushrooms (V) 140

Sunny Side-Up Egg 140

Pan Seared Prawns or Smoked Salmon (F) 320

Roasted Chicken Breast Marinated with Rosemary and Extra Virgin

Olive Oil (M) 280

(V) Vegetarian (F) Fish (M) Meat

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ALL-DAY DINING

Served from 12:00 PM until 12:00 AM

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SANDWICHES

Mediterranean Focaccia (V) 240

Rosemary Focaccia Bread, Grilled Eggplant and Zucchini, Roasted Red Bell Pepper, Smoked Scamorza Cheese, Black Olive Tapenade and Fresh Basil

The St. Regis Club Sandwich (V) (F) (M) 260

Your Choice of White or Brown Toasted Bread:

Home Roasted Turkey Breast, Beef Bacon, Herb Frittata, Tomatoes, and Lettuce Served with Sweet Pickle Relish

Enhancement:

Smoked Salmon 320

Vegetarian 270

Our Original Angus Beef Burger (M) 300

Flame Grilled Ground Beef Served with Lettuce, Tomatoes, Red Onion Rings, Dill and Barbecue Sauce

Enhancement: 60

Meat: Crispy Beef Bacon or Smoked Turkey

Cheese: Cheddar, Swiss, Blue cheese, Brie

PIZZETTE

Bufala & Pomodoretta (V) 180

Buffalo Mozzarella, Cherry Tomatoes, Basil, and Extra Virgin Olive Oil

(V) Vegetarian (F) Fish (M) Meat

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ALL-DAY DINING

Served from 12:00 PM until 12:00 AM

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PASTA

Select Your Pasta – Spaghetti or Penne (V) 220

Choice Of Sauces: Olive Oil and Garlic/Fresh Tomato and Basil/Spicy Tomato “Arrabbiata” Sauce

Ravioli Alla “Norma” (V) 260

Seared Eggplant, sun-dried Tomatoes, Mild Mature Ricotta Cheese, Fresh Basil

Linguine with Prawns and Pistachio (F) 360

Linguine Pasta, Seared Prawns, American Sauce, Crunchy Pistachio with Parsley and Basil

MAIN COURSE

Sea Bass “Pizzaiola” Style (F) 400

Pan Seared Sea Bass, Tomatoes, Mozzarella, Potatoes, Black Olives, Caper and Basil

Roasted Farm Cockerel Flavored with Ginger and Rosemary (M) 350

Grilled Bell Pepper, Broccoli, Red Onions, Fresh Herbs, Extra Virgin Olive Oil

Angus Fillet Mignon, Lentil & Almond (M) 580

Spiced Brown Lentil, Potato Puree, and Mediterranean Sauce

(V) Vegetarian (F) Fish (M) Meat

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SIDE DISH (V)

French Fries 75

Traditional Fried Potatoes

“La Peperonata” 75

Roast Bell Pepper, Tomato Salsa, Red Onions, Green Olives, Vinegar and Extra Virgin Olive Oil with Herbs

Steamed Rice 75

ORIENTAL FAVORITES

SHOURBA

Traditional Egyptian Yellow Lentil Soup (V) 120

Served with Crispy Garlic Pita and Lemon

Egyptian Molokhia with Rabbit (M) 280

Green Leaves Soup with Garlic Coriander Tasha Served with White Egyptian Rice

(V) Vegetarian (F) Fish (M) Meat

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COLD MEZZA 95

Domiaty Cheese (V)

Soft White Cheese with Fresh Tomatoes, Nuts, Mint, Basil, Chili and Extra Virgin Olive Oil

Smoked Herring (F)

With Spring Onions, Harissa, Tomatoes and Lemon Juice

Alexandria Kishk Syadia (F)

Poached Shrimp, Spiced Dukka, Tomato Salsa and Onion Confit

Hummus Beiruti (M)

With Minced Beef, Arabic Spices, Cinnamon and Crunchy Pine Nuts

HOT MEZZA 120

Wine Leaves (V)

Stuffed With Rice, Pine Nuts, Tomatoes, Lemon Zest, Red Onions, Mint, Served with Yogurt Dip

Spiced Calamari (F)

Cajon Fried Calamari with Fresh Dill and Tahini Sauce

Lamb Merguez (M)

Seared with Green Chili, Onion and Fresh Cilantro Served with Tomato Salsa

Pan Seared Traditional Hawawshi (M)

Mini Baladi Bread Filled with Spices, Ground Beef, Tahini and Mixed Pickles

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ALL-DAY DINING

Served from 12:00 PM until 12:00 AM

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MAIN

Sea Bass Singari Style (F) 400

Sea Bass Topped with Bread Crumbs and Herbs Served with Bell Pepper, Potatoes, Red Onions and Celery Served with Sayadieh Rice

Seafood Mixed Grill (F) 640

Oriental Marinated Sea Bass Fillet, Prawns, Calamari, Half Lobster, Fresh Dill, Saffron Rice and Baladi Salad

Roasted Chicken Musahab (M) 400

Marinated Half Chicken with Yogurt, Star Anise and Lemon Served with Grilled Vegetables

Stuffed Pigeon (M) 480

Two Pigeons Stuffed with Freekeh and Liver Served with Arugula Salad and Sumac Onion

(V) Vegetarian (F) Fish (M) Meat

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ALL-DAY DINING

Served from 12:00 PM until 12:00 AM

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DESSERTS 150

Kunafa with Sweet Melon Cream

Stuffed with Melon Cream and Pomegranate, Served with Fresh Keshta and Hibiscus Sauce

Selection of Oriental Delights

Basbousa, Shakalama, Kounafa Baloria, Zalabia, and Basima Served with Dry Apricots and Coconut Crumbles

Tiramisù

Mascarpone, crunchy honeycomb, dry fruit biscuit, and Illy coffee

Lemon Cheese Cake

Classic Cheese Cake, Lemon Cream, Raspberry, and Pistachio

Selection of Domestic and International Cheese Served with

Fruits & Vegetables Mustard,

Sundried Tomatoes-Rosemary Crackers and Local Farm Honey Seasonal

Fruit Platter

Selection of Homemade Ice Creams and Sorbets (3 scoops of your choice)

(V) Vegetarian (F) Fish (M) Meat

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CHILDREN'S MENU

Served 24 Hours

BREAKFAST MENU

CEREAL-YOGURT-SWEET

Plain and Low-Fat Yogurt with Banana and Berries 100

Waffle 100

Mini Pancakes with Chocolate Chips 100

Seasonal Fruit Salad 100

EGGS

Two Eggs, Cooked Any Style with your choice of Vegetable Cake
or Crispy Potatoes (V) 120

Egg Frittata with Roasted Potatoes (V) 120

Scrambled Eggs with Chicken Sausages (M) 120

FINGER FOOD

Crudités and White Cheese (V) 120

Seasonal Baby Vegetables with Cream Cheese

Mini Crunchy Pizza Wheels (V) 140

With Tomato and Cheese

Classic Homemade Grilled Cheese Sandwich (V) 140

Toasted white Brioche Bread and American Cheese

Chicken Fingers (M) 140

Served with French Fries and Honey Mustard Sauce

Cheese Beef Burger of 120 gr. Sliders (M) 195

Classic Burger, Creamy Cheese, Fresh Tomatoes, Romaine Salad
and French Fries

(V) Vegetarian (F) Fish (M) Meat

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CHILDREN'S MENU

Served 24 Hours

SOUP/PASTA/MAIN COURSE

Vegetables Cream Soup (V) 140

Vegetables Soup and Bread Croutons

Penne with Tomato and Cheese (V) 160

Fresh Tomato Sauce and Parmigiano Cheese

Steamed Sea Bass Fillet with Vegetables Ratatouille Cake (F) 220

Sea Bass, Baked Vegetables, Extra Virgin Olive Oil

Sides Choose One (V) 75

Green Salad, Steamed Rice, Potato Puree, Vegetable Cake,

Sautéed Zucchini, Steamed Broccoli, and French Fries

DESSERTS 125

Chocolate Lava Cake

Valrhona Chocolate Warm Cake, Strawberry Sauce

Fruit Salad

Strawberry, Watermelon, Melon, Kiwi and Seasonal Fruits Served with

Frozen Yogurt Strawberry, Vanilla or Chocolate Milk Shake

Selection of Ice Creams & Sorbets

Selection of Whole Fruits

(V) Vegetarian (F) Fish (M) Meat

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OVERNIGHT

Served from 12:00 AM until 06:00 AM

SOUP

Vegetable Freekeh (V) 120

Mixed Vegetables of Potatoes, Artichokes, Zucchini, Carrots, Green Beans and Celery Cooked in Vegetables Broth

SALADS AND STARTERS

St. Regis Garden Salad (V) 140

Root Vegetables with Mixed Green Leaves, Oranges, Dry Apricot and Fig, Sunflower Seeds, Lemon & Oregano Dressing

Mozzarella, Tomatoes and Basil with Microgreens & Aged Balsamic Vinaigrette (V) 185

Buffalo Mozzarella, Tomato Wedges, Basil Pesto, Bread Chips

Choose Your Caesar Salad:

Hearts of Romaine Lettuce with Garlic Bread & Caesar Dressing (V) 140

Pan Seared Prawns or Smoked Salmon (F) 320

Roasted Chicken Breast Marinated with Rosemary and Extra Virgin Olive Oil (M) 280

Selection of Mezza 240

6 Cold and Hot Mezza

SANDWICH

Our Original Angus Beef Burger (M) 300

Flame Grilled Ground Beef Served with Lettuce, Tomatoes, Red Onions Rings, Dill and Barbecue Sauce

Enhancement: 60

Meat: Crispy Beef bacon or Smoked Turkey

Cheese: Cheddar, Swiss, Blue Cheese, Brie

(V) Vegetarian (F) Fish (M) Meat

All prices are in Egyptian pounds and are subject to service charge and applicable taxes

OVERNIGHT

Served from 12:00 AM until 06:00 AM

PASTA

Select Your Pasta – Spaghetti or Penne (V) 220

Choice of Sauces, Olive Oil and Garlic, Fresh Tomatoes and Basil, Spicy Tomato Arrabbiata Sauce

Linguine with Prawns and Pistachio (F) 360

Linguine Pasta, Seared Prawns, American Sauce, Crunchy Pistachio with Parsley and Basil

PIZZETTE

Bufala and Pomodoretta (V) 180

Buffalo Mozzarella, Cherry Tomato, Basil and Extra Virgin Olive Oil

MAIN COURSE

Trilogy of Parmigiana (V) 260

Eggplant and Zucchini, Roasted Bell Pepper, Smoked Scamorza Cheese, Buffalo Mozzarella, Ricotta Cheese, Fresh Tomato Sauce, Basil and Extra Virgin Olive Oil

Sea Bass “Pizzaiola” Style (F) 400

Pan Seared Sea Bass, Tomato, Mozzarella, Potatoes, Black Olives, Capers and Basil

Roasted Farm Cockerel Flavored with Ginger and Rosemary (M) 350

Grilled bell Pepper, Broccoli, Red Onions, Fresh Herb, Extra Virgin Olive Oil

(V) Vegetarian (F) Fish (M) Meat

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OVERNIGHT

Served from 12:00 AM until 06:00 AM

SNACKS

Large Bowl of Popcorn 150

Large Bowl of Mixed Nuts (V) 250

Selection of Domestic and International Cheese (V) 320

Served with Fruits & Vegetables, Sundried Tomatoes

Rosemary Crackers, and Local Farm Honey

DESSERTS 150

Kunafa with Sweet Melon Cream

Stuffed with Melon Cream and Pomegranate, Served with Fresh Keshta,
and Hibiscus Sauce

Selection of Oriental Delight

Basbousa, Shakalama, Kounafa Baloria, Zalabia, and Basima Served with Dry
Apricots and Coconut Crumbles

Tiramisu

Mascarpone, crunchy honeycomb, dry fruit biscuit, and Illy coffee

Lemon Cheese Cake

Classic Cheese Cake, Lemon Cream, Raspberry, and Pistachio

Fruit Platter

Selection of Home-made Ice Creams and Sorbets (3 scoops of your choice)

(V) Vegetarian (F) Fish (M) Meat

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BEVERAGES

Served 24 hours

ILLY COFFEE 95

Americano, Espresso, Cappuccino, Latte/Mocha

T-COLLECTION DILMAH TEA

White Tea-Silver Tips White Tea 100

Black Tea-Brilliant Breakfast, Single Estate Darjeeling 85

Black Tea with Flavor-the Original Earl Grey, Italian Almond Tea, Lychee with Rose 85

and Almond, Rose with French Vanilla, Ceylon Cinnamon Spice Tea

Green Tea-Sencha Green Extra Special, Moroccan Mint Green Tea 85

Infusion-Pure Chamomile Flowers, Natural Rosehip with Hibiscus 85

SOFT DRINKS 65

Pepsi, Diet Pepsi, 7-Up, Fanta, Club Soda, Tonic Water

LOCAL WATERS

Nestle Still Water 600 ml 45

Nestle Still Water 1500 ml 65

Nestle Sparkling Water 240 ml 55

IMPORTED WATERS

Evian Still Water 330 ml 75

Evian Still Water 500 ml 120

Evian Still Water 1000 ml 150

Badoit Sparkling Water 330 ml 75

Badoit Sparkling Water 500 ml 120

Badoit Sparkling Water 1000 ml 150

BEVERAGES

Served 24 hours

FRESHLY SQUEEZED SEASONAL FRUIT JUICE 85

Orange, Grapefruit, Melon, Seasonal Fruit

SMOOTHIES 125

Banana, Oat, Almond-Date, Dilmah Green Tea, Ginger-Lemon-Honey

FRESHLY BLENDED MILKSHAKES 125

Select one: Chocolate, Vanilla, Raspberry, Mango, Coffee, Banana

VEGETABLE CENTRIFUGED 85

Select one: Fennel, Cucumber, Tomato, Celery, Beetroot

HEALTHY FRESH BLENDED JUICE 125

Please select 3 items for your blend:

Spinach, Broccoli, Carrot, Ginger, Apple, Mango, Pineapple, Assorted
Market Fresh Berry, Pear, Cucumber, Mint, Basil, Parsley, Beetroot, Tomato

CHILLED JUICES 60

ENERGY DRINKS 110

WINES BY THE GLASS & BOTTLE

WHITE (Glass/Bottle)

Local Chardonnay GL 150 / BT 550

Local Vermetion, Viocner GL 150/ BT 550 Imported Sauvignon Blanc BT 1200

RED (Glass/Bottle)

Local Cabernet Sauvignon GL 150 / BT 550 Local Merlot GL 150 / BT 550

Imported Pinot Noir BT 1200

Imported Shiraz BT 1200

LOCAL BEER

Sakara Heineken 120

Flavored Local Beer 120

WINES BY THE GLASS & BOTTLE

SPIRITS AND MORE...

VODKA

Absolut 20 cl 1200

RUM

Bacardi Silver 20 cl 1200

BOURBON

Jack Daniel's 20 cl 1500

BLENDED SCOTCH

Chivas Regal 20 cl 2000

COGNAC

Hennessy VS 20 cl 2000

For Additional Spirits and Wines Please Ask For Our Full List