



BLOODY MARY

The original invented by famed barman Fernand Petiot at The St. Regis New York in 1934, Fernand Petiot brought his signature vodka and tomato juice cocktail from Paris's La Maisonette Russe to the new King Cole Bar at The St. Regis New York.

Red Snapper	380
<i>Vodka with Tomato, Lemon Juice, Spiced With Tabasco, Worcestershire</i>	
Hibiscus Mary	380
<i>Vodka infused with Aswani Hibiscus flower, Tabasco, Worcestershire</i>	
Mardavall Pepper Snapper	380
<i>Gin, Tomato, Lemon Juice, Flor De Sal, Pimentos, Tabasco, Worcestershire</i>	
Bora Mary	380
<i>Vodka, Tomato, Lime Juice, Watermelon juice, Watermelon Cubes, Tabasco, Worcestershire</i>	
Virgin Mary	100
<i>Tomato Juice, Squeeze of Lemon Juice, Worcester Sauce, Ground Pepper and Tabasco Sauce</i>	

MOJITO

Depending on who you believe, the Mojito either came from the Spanish word 'Mojar', which means to wet, or the African word 'Mojo', which means to cast a spell. Anybody who's ever tasted one, will agree that it's thirst quenching and spellbinding in equal measures.

Original	380
<i>Bacardi Carta Blanca, Lime, Mint leaves, Caster Sugar, Soda Water, Crashed Ice</i>	
Limon	380
<i>Bacardi Carta Blanca, Lime, Lemon, Mint leaves, Simple Sugar, Soda Water, Crashed Ice</i>	
Mango	380
<i>Bacardi Carta Blanca infused Mango, Lime, Mint Leaves, Sugar, Soda Water, Crashed Ice</i>	
Pomegranate	380
<i>Bacardi Carta Blanca, Lime, Mint Leaves, Grenadine, Caster Sugar, Soda Water, Crashed Ice</i>	
Virgin	100
<i>Mint Leaves, Brown Sugar, Lime Juice, Soda Water, Crashed Ice</i>	

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MARGARITA

They are many stories about the origin of the Margarita Cocktail, but one more than other is fascinating: Danny Negrete, in 1944, is credited with creating the drink at the Garci Crespo Hotel in 1936 for his sister-in-law, Margarita, as a wedding present. It also could have been named for Margarita Casino - later known as Rita Hayworth- who as a teenager in the early 1930s would perform at the Caliente.

Original <i>Sauza Tequila Blanco, Lime Juice, Cointreau, Ice</i>	380
Strawberry <i>Sauza Tequila Blanco, Strawberry, Pink Lemonade, Triple Sec, Ice</i>	380
Spice Grand <i>Sauza Tequila Reposado, Grand Marnier, Simple Sugar, Red Pepper Flakes, Lime Juice</i>	380
Green Iguana <i>Sauza Tequila Reposado, Midori, Sweet & Sour</i>	380
Virgin <i>Lime Juice, Lemon Juice, Orange Juice, Simple Syrup, Ice</i>	100

T– SERIES COLLECTION

Presenting the T-Series from Dilmah, a collection of teas that celebrate the individuality and taste of tea from different places around the world known only for their excellence.

BLACK TEA

Original Earl Grey <i>Rich & Strong Brew enhanced by Bergamot Oil</i>	85
Single State Darjeeling <i>Indian Tea with Subtle & Sophisticated Taste</i>	85

GREEN TEA

Moroccan Mint Green Tea <i>Green Tea with Peppermint leaves produces a delicious and all natural tea experience.</i>	85
Sencha Green Extra Special <i>Sencha offers a gentle cup, delicate flavor, and a smooth herbal finish with a touch of sweetness.</i>	85
Green Tea With Jasmin Flowers <i>The soft, mildly sweet and mystical aroma of Jasmine is enthralling in its combination with Green Tea.</i>	85

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ILLY CAFFÈ

In the cup, the Illy blend becomes a symphony: rich, full, multi-faceted, yet subtle, comprised of immensely talented soloists, each coaxed to their finest performance under the hand of an expert conductor.

Espresso	95
<i>Traditional, Ristretto, Macchiato, Lungo</i>	
Cappuccino	95
<i>Traditional, Cinnamon Dust, or with Chocolate Shaving</i>	
Caffè Latte	95
<i>Illy Espresso with Hot Milk</i>	
Caffè Mocha	95
<i>Illy Espresso, Hot Milk and Melted Chocolate</i>	
Caffè Americano	95
<i>Double Illy Espresso with Hot Water</i>	

Note: *Cappuccino, Cafe latte, Cafe Mocha, Cafe Americano can be served with cold ice or blended*

COFFEE

Turkish Coffee	95
<i>Milk, Vanilla or Almond Flavor</i>	
Arabic Coffee	150
<i>Light Coffee with Cardamom</i>	

OTHER FAVORITE BEVERAGES

	Local	Imported
<i>Still Water Small</i>	50	60
<i>Still Water Large</i>	80	100
<i>Sparkling Water Small</i>	50	60
<i>Sparkling Water Large</i>		100

CHILLED JUICES

Orange, Pineapple, Strawberry, Guava and Mango	85
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SOFT DRINKS & ENERGY DRINKS

Pepsi, Diet Pepsi, 7-Up, Tonic Water, Soda Water and Miranda	65
Red Bull	100

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SMOOTHIES & MILSHAKES

Banana Peanut	130
<i>Banana, Chocolate, Peanut Butter, Milk</i>	
Coconut Ginger	130
<i>Banana, Coconut Milk, Apple Juice, Ginger, Honey</i>	
The 'Sirocco'	130
<i>Banana, Milk, Strawberries</i>	
Milkshakes	130
<i>Chocolate, Coconut, Vanilla, Mango, Oreo Cookie, Espresso, Strawberry</i>	

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A TIMELESS TOAST

Napoleon Bonaparte once proclaimed, "I drink champagne when I win, to celebrate... and I drink champagne when I lose, to console myself." St. Regis brand has long shared Bonaparte's passion for the iconic beverage, served with grandeur during our signature champagne sabering ceremony. Mrs. Astor, the matriarch of the St. Regis brand, used to gather friends and family for a champagne toast at The St. Regis New York to mark the transition from day to evening.

		Glass	Bottle
Champagne			
NV	<i>Moët & Chandon Imperial, Reims France</i>		9,000
NV	<i>Baron Philippe de Rothschild, Reims France</i>		9,000
Sparkling			
NV	<i>Astoria Prosecco Caraffa DOCG, Veneto Italy</i>		1,600
NV	<i>Astoria Fashion Victim</i>		1,200
NV	<i>Astoria Fashion Victim Rose</i>		1,200
NV	<i>Le Baron Methode Champenoise, El Gouna Egypt</i>		600
NV	<i>Le Baron Methode Champenoise Rose, El Gouna Egypt</i>		700
Sweet			
2016	<i>Chateau Grand Marquis Sweet, Alexandria Egypt</i>		550
Rose			
2015	<i>Gabriel Meffre Fat Bastard Shiraz, Grenache, Vin de Pays, France</i>		1,000
2015	<i>Tormaresca Calafuria Salento IGT Negroamaro, Apuglia Italy</i>		2,200
2017	<i>Kouroum Beausoleil Rose Merlot, El Gouna Egypt</i>	150	450
White			
2016	<i>Gabriel Meffre Fat Bastard Sauvignon Blanc, Vin de Pays France</i>		1,000
2014	<i>Dona Paula Chardonnay, Mendoza, Argentina</i>		1,400
2015	<i>Torres Vina Esmeralda Moscatel, Gewurztraminer, Catalunya</i>		1,400
2015	<i>D'Arenberg The Stump Jump White Blend, McLaren Valley Australia</i>		1,800
2017	<i>Kouroum Beausoleil Bannati, El Gouna Egypt</i>	150	450
2017	<i>Kouroum Jardin de Nile Vermentino, Viognier, El Gouna Egypt</i>	150	550
Red			
2015	<i>Gabriel Maffre Fat Bastard Merlot, Vin de Pays France</i>		1,000
2015	<i>Dona Paula Cabernet Sauvignon, Mendoza Argentina</i>		1,000
2015	<i>Villa Maria Pinot Noir, Marlborough New Zealand</i>		1,600
2013	<i>Torres Alto Iberico Crianza Tempranillo La Rioja, Spain</i>		1,900
2016	<i>Kouroum Beausoleil Syrah, El Gouna Egypt</i>	150	450
2016	<i>Kouroum Jardin de Nile Cabernet, Petit Verdot El Gouna, Egypt</i>	150	550

NOTE: Master wine list available upon request

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SPIRITS, LIQUORS AND MORE

Aperitifs

<i>Cinzano Vermouth Bianco</i>	230
<i>Cinzano Vermouth Rosso</i>	230

Vodka

<i>Absolute Blue</i>	250
<i>Grey Goose Blue</i>	500
<i>Stolichnaya Gold</i>	400
<i>ID Blue 40</i>	250

Gin

<i>Tanqueray Extra Dry</i>	350
<i>Butler's</i>	300
<i>Bombay Sapphire</i>	350
<i>Bombay Red Original</i>	350

Tequila

<i>Patron Silver Blanco</i>	650
<i>Patron Reposado</i>	650
<i>Sauza Silver Blanco</i>	350
<i>Sauza Gold</i>	350

Rum & Cachaca

<i>Bacardi Carta Negra Rum</i>	350
<i>Bacardi Carta Blanca Rum</i>	350
<i>Matusalem Reserva 15 Yrs Rum</i>	450
<i>Velho Barreiro Cachaca</i>	350

Whiskey From Around The World

<i>Bushmills Irish Whiskey</i>	350
<i>Jack Daniel's Tennessee Whiskey</i>	400
<i>Wild Turkey 101 Whiskey</i>	350
<i>Auld Steg Whiskey</i>	350

Blended Scotch Whiskey

<i>Johnny Walker Black Label 12 Yrs</i>	650
<i>Famous Grouse</i>	300
<i>Chivas Regal 12 Yrs</i>	650
<i>J&B Rare</i>	300

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Cognac, Grappa, Eau De Vie, Digestive, Liquors

<i>Remy Martin V.S.O.P Cognac</i>	650
<i>Mosaic Eau De Vie De Marc</i>	350
<i>Kesrouan Arak Triple Distilled</i>	350
<i>Sette Vie Limoncello Classico</i>	400
<i>Sambuca Classica</i>	400
<i>Miclo Kirsch D, Alsace</i>	350
<i>Miclo Eau De Vie De Poire William</i>	350
<i>Jagermeister</i>	350
<i>Bailey's Irish Cream</i>	400
<i>Amaretto di Saronno</i>	400

Beer

<i>Heineken</i>	110
<i>Sakkara</i>	110
<i>Stella</i>	110
<i>Birell Non-Alcoholic</i>	90

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DAY DINING “AL FRESCO”

SALAD

Greek Salad (V) (GF)	150
<i>Cucumber, Tomato, Onion, Capsicum, Olive, Feta Cheese</i>	
Caesar Salad	275
<i>Lettuce, Caesar Dressing, Parmesan, Crouton</i>	
<i>Enhanced with Grilled Prawns (GF)</i>	175
<i>Enhanced with Grilled Chicken (GF)</i>	90
<i>Enhanced with Beef Bacon (GF)</i>	100
Nachos	300
<i>Avocado, Jalapeno Cheese, Mexican Sauce</i>	

SANDWICHES

Kofta Wrap (M)	400
<i>Tomato, Onion, Parsley, Lettuce, Tzatziki Sauce</i>	
Sirocco Cheese (M)	600
<i>Beef Bacon, Tomato, Onion Rings, Cheddar Cheese, Spicy Harissa</i>	
Shawarma (M)	450
<i>Chicken or Beef with Markouk Bread Served with Tahini, Tomeya Sauce, Cucumber Pickles, Tomato, Onion and French Fries</i>	
Wrapped Falafel	150
<i>Served with Tomato, Onion, Parsley, Lettuce, Tzatziki Sauce</i>	

SOUP AND PASTA

Spaghetti With Fresh Tomato (V)	250
<i>Spaghetti Durum Pasta, Fresh Tomato, Basil, Parmesan Cheese, Extra Virgin Olive Oil</i>	
Summer Penne Pasta (V)	300
<i>Penne Durum Pasta, Seasonal Fresh Vegetables, Garden Herbs, Fresh Cream, Extra Virgin Olive Oil</i>	
Mussel Soup	400
<i>Simmered in Cream, Shallot, Garlic, Fresh Herbs and Olive Crostini</i>	

PIZZA

Margherita	200
<i>Hand-Crushed Plum Tomato, Basil, Oregano, Fresh Mozzarella, Extra Virgin Olive Oil</i>	
Quattro Formaggi	250
<i>Gorgonzola Cheese, Smoked Mozzarella, Gouda, Gruyere</i>	
Pepperoni	300
<i>Tomato, Fresh Mozzarella, Pepperoni, Fresh Oregano</i>	
Seafood	350
<i>Prawn, Calamari, Mussels, Caper, Mozzarella, Cherry Tomatoes, Fresh Arugula</i>	

SELECTION OF OUR EGYPTIAN HOT MEZZEH

Hot Mezza	250
<i>Spinach Fatayer (N), Sirocco Spring Rolls, Meat Sambousek (M)(N) (D), Kibbeh (N)</i>	
Cold Mezza	200
<i>Hummus, Moutabel Beetroot, Muhammara (N) (S), Warak Enab, Tabouleh</i>	

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DINNER DINING “AL FRESCO”

COLD MEZZEH

Hummus	100
<i>Blended Chickpeas with Tahini, Lemon</i>	
Baladi Salad	100
<i>Cucumber, Tomato, Onion, Lettuce, Carrot, Mint with Lemons, White Vinegar Dressing</i>	
Labneh Bel Zaatar (D)	100
<i>Drained Yogurt Flavored with Garlic, Thyme</i>	
Fattoush	150
<i>Farm Salad Mixed with Crispy Bread and Sumac Dressing</i>	
Tabouleh	100
<i>Chopped Parsley Salad, Tomato, Onion, Bulgur and Lemon Juice</i>	
Moutabel (D)	100
<i>Smoked Mashed Eggplant with Tahini, Garlic, Lemon</i>	
Raheb Salad	120
<i>Grilled Eggplant with Fresh Vegetables, Garlic</i>	
Muhammara (N) (S)	200
<i>Cracked Walnuts with Red Chili Paste, Bread Crump, Garlic</i>	

HOT MEZZEH

Spinach Fatayer (N) (V)	180
<i>Fried Pie Stuffed with Onion, Spinach and Pine Seed</i>	
Sirocco Spring Rolls	100
<i>Fried Rolled Filo Dough Stuffed with Cheese and Pastrami</i>	
Chicken Liver	150
<i>Pan Fried Chicken Liver with Coriander and Pomegranate Sauce</i>	
Sambousek Lamhe (N) (D)	200
<i>Fried Pie of Crushed Wheat Stuffed with Onion and Minced Meat</i>	
Kibbeh (N)	150
<i>Deep Fried Cracked Wheat Dough, Stuffed with Minced Meat</i>	
Hawawshi Maasry (N) (S)	220
<i>Minced Meat Mixture Stuffed in to 2 Layers of Baladi Bread and Grilled Perfectly</i>	

SOUP

Lentil Soup (V)	120
<i>Yellow Lentil Soup with Cumin Flavor</i>	
Chicken Cream	200
<i>Traditional Chicken Cream Soup</i>	

SEAFOOD

Samak Singari (N) (S)	500
<i>Braised Fish Fillet in Spicy Tomato Coriander Sauce</i>	
Salmon Fillet	550
<i>Spiced Grilled Salmon with Herb and Vegetables</i>	
Sea Food Platter	1500
<i>Grilled Prawns, Seabass, Calamari, Lobster, Salmon Served with Sayadieh Rice and Grilled Vegetables</i>	

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EGYPTIAN SIGNATURE DISHES

Molokhia 150
Plain

Mahashi Meshakel (Doulma) 200
Cabbage, Zucchini, Eggplant Baby, Green Paper Stuffed with Rice and Fresh Herbs

Sirocco Koushari 220
Mix Of Egyptian Rice, Black Lentil, Chickpea, Chili, Garlic Vinegar Sauce, Crispy Onion and Tomato Salsa

Chicken Sharkasia 300
White Rice, Walnut, Melba Toast, Cream and Pine Nuts Cooked with Chicken Broth

Fattah Bel Moza or Bel Kawarea 500
Lamb Shank with Toasted Flat Bread, Rice, Tomato Sauce and Vinegar Garlic

Warak Enab Bel Moza or Bel Kawarea 300
Stuffed Vine Leaves with Rice and Meat or Trotters

Hamam Mahshi Bel Roz 600
Pigeons Stuffed with Rice

CHARCAOL MASHAWI

Thyme Chicken Mesahab 300
Half Boneless Grilled Chicken Marinated with Garlic Lemon

Shish Tawouk (D) 300
Marinated Chicken Leg Cubes Served with Garlic Paste

Kofta Taarb 350
Spice Minced Mix of Lamb and Beef Meat Wrapped in Lamb Fat

Kastaleta 500
Grade of Lamb Chops, Freshly Marinated and Grilled Smoothly

Mashawi Mix (D) 1,000
Selection of Grilled Lamb Chops, Kofta Taarb, Beef Liver and Shish Tawouk

All Grilled Dishes are Served with Oriental Rice and Grilled Vegetables

DESSERT

Konafa Nabulsi (D) 150
Backed Angel Hair with Cream Cheese, Topped with Rose Water Syrup

Mamoul (N) 150
Served with Keshta and Dry Fruits

Rice Pudding (D) 150
Served with Kunafa, Pine Nuts and Mastic Ice-Cream

Om Ali (D) 120
Baked Puff Pastry, Nuts, Milk and Whipped Cream

Halawiat Sharkya (N) 150
Mixed Oriental Pastry

Fruits 150
Selection of Seasonal Fruits

Ice Cream 60 /Scoop
Selection of Our Homemade Ice Cream

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