

Chef's Selection

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

BEEF CARPACCIO | 650.00 EGP

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

BEEF TATAKI | 665.00 EGP

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

SHRIMP ROLL | 575.00 EGP

Shrimps served in brioche bread, topped with chives, dill, mayo, lemon zest, olive oil and lemon juice garnished with micro greens, lemon wedge.

Cold Entrées

SALMON TARTAR | 590.00 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 | 440.00 EGP

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

GOAT CHEESE SALAD | 470.00 EGP

Goat cheese on osmailiyah dough, hazelnut, 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 | 460.00 EGP

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

GUACAMOLE IN CONES | 320.00 EGP

Crispy tortilla cones, avocado guacamole, grapefruit caviar and micro greens.

SEABASS CEVICHE | 620.00 EGP

White fish cubes, ginger, chives, dill, red and green chili, lemon zest, coriander leaves, plums, kiwi, black grapes, mango, avocado, shallots, served with citrus dressing and micro green.

BURRATA | 560.00 EGP

Italian Burrata cheese, served with colored cherry tomatoes, wild rocca, and thyme grissini sticks, topped with a balsamic vinegrette and basil oil.

TUNA SASHIMI USU-ZUKURI | 590.00 EGP

Seared-crusted fresh tuna topped with crushed peppers and sesame, Usuzukuri Asian sauce, red and green chili, fresh scallion, micro greens, ginger pickles and togarashi.

Hot Entrées

GRILLED OCTOPUS | 630.00 EGP

Marinated grilled octopus with fresh herbs and citrus, lemon glazed, micro greens on top, baie-rose, roasted baby potatoes, caramelized lemon.

TRUFFLE SHRIMP MACARONI | 680.00 EGP

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

BRIE IN FILO DOUGH | 495.00 EGP

French brie cheese, crispy filo, honey ramekin, fresh raspberry, walnut, roasted almond, balsamic caviar.

BLACK ANGUS TACOS | 590.00 EGP

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

SHRIMP KUNafa | 580.00 EGP

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

TRUFFLE ARANCINI MUSHROOM | 565.00 EGP

Mushrooms risotto balls, mozzarella cheese, Emmental cheese, intense tomato sauce, perfumed with truffle.

MINI BEEF BURGER | 650.00 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 | 1,390.00 EGP

Beef tenderloin served with truffle potatoes, bouquet vegtibles and glazed onions. Choice of mushroom or pepper sauce.

POMODORO PASTA | 480.00 EGP

Pasta with roasted eggplants and pomodoro sauce topped with eggplant chips.

CHICKEN ROULADE | 660.00 EGP

Chicken roll stuffed with brown butter, sundried tomatoes, spinach, mushrooms duxelles, cooked sous-vide, served with potato Isabella and vegetables, served with voronoff sauce.

CAJUN CHICKEN SKEWERS | 630.00 EGP

Marinated chicken skewers, pineapple, yellow and green zucchini, colored capsicum, onion, herby roasted baby potatoes, baby carrots, Cajun creamy sauce.

SEARED SEA-BASS FILET | 920.00 EGP

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

SEARED SALMON | 950.00 EGP

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

GRILLED GAMBAS | 1,150.00 EGP

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

RISOTTO STROGANOF | 950.00 EGP

Marinated sliced beef steak, glazed risotto, straganof sauce and allumette chips.

SEAFOOD LINGUINI | 670.00 EGP

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

BEEF TOMAHAWK | 4950.00 EGP

Grilled beef tomahawk ribs with a side dish of roasted baby potatoes or French fries, sautéed vegetables, and roasted mushrooms, served with mushroom or pepper sauce.

Side Dishes

FRENCH FRIES | 160.00 EGP

MASHED POTATO | 160.00 EGP

ROASTED BABY POTATOES | 180.00 EGP

STEAMED VEGETABLES | 160.00 EGP

SPINACH | 180.00 EGP

TRUFFLE FRIES | 220.00 EGP

VEGETABLES RATATOUILLE | 180.00 EGP

Desserts

CHOCOLATE FONDANT | 420.00 EGP

PROFITEROLE | 360.00 EGP

ICE CREAM SELECTION BY THE SCOOP | 140.00 EGP

PAVLOVA EXOTIC | 350.00 EGP

ORANGE CRÈME BRÛLÉE | 380.00 EGP