



The Restaurant excels at both buffet style, à-la carte menus and set menus thanks to creative international and local techniques and ingredients. Let your palate be your guide as you select from a deep menu of global fare and seasonal specialties (including local and international favourites, Arabic Mezzeh and seasonal fare). All are served à-la carte, and are perfectly paired with an exceptional wine selection, or craft cocktails (and mocktails). The Restaurant also excels at delicious local breakfasts — offering not just classic early-morning favourites, but also the finest coffee and tea selections.



## SALADS

### TRADITIONAL CAESAR SALAD - 500

Romain Lettuce | Caesar Dressing | Croutons | Sun-Dried Tomatoes  
Capers | Parmesan | Beef Bacon | Pine nuts

### SPICY BURRATA SALAD (V) (GF) - 800

Burrata Cheese | Spicy Chili Oil | Aged Balsamic Glaze | Cherry Tomatoes  
Rucola | Sea Salt | Micro Greens | Almonds

### BEETROOT QUINOA TABBOULEH (V) - 475

Parsley | Quinoa | Avocado | Beetroot | Mint Tomatoes | Citrus Dressing

### RUCOLA SALAD (V) - 400

Rucola Leaves | Roasted Pine Nuts | Cherry Tomatoes  
Avocado | Balsamic Dressing

### ADD TO YOUR SALAD

Grilled Shrimp 300 | Smoked Salmon 350 | Grilled Chicken 250

## APPETIZERS

### FATTET BATINJEIN (V) - 475

Fried Eggplant | Pomegranate Molasses | Parsley | Yogurt  
Tahina | Fried Bread | Melted Butter | Almonds

### COLD MAZZEH (V) - 500

Hummus | Al rahib | Muhammara | Kashak Libanh  
Warm Homemade Pita Bread

### SMOKY MOUTABAL (GF) - 745

Grilled Smoked Eggplant Puree | Tahini | Cream Cheese  
Minced Beef | Onions & Tomato Sauce | Toasted Almonds

### GOLDEN HALLOUMI (V) (N) - 675

Deep-Fried Panko Breaded Halloumi Cheese | Spicy Mayo Sauce

### BEEF CARPACCIO (GF) - 900

Beef Tenderloin | Mushroom Chips | Rucola | Pickled Onions  
| Smoked Dijon Whip | Fresh Micro Herbs

### TARTARE - 950

Beef Tenderloin | Quail Yolk | Wasabi Cream | Warm Bread | Crispy Onion



(GF) Gluten Free (S) Seafood (N) Nuts (V) Vegetarian (L) Lactose (V) Vegan

All prices are in Egyptian Pounds and including 14 % VAT and 12 % service Charge

Please Inform your waiter about any food allergies or intolerance



## SOUPS

### CHICKEN ORZO SOUP - 450

Clear Chicken Soup | Slow Cooked Chicken Meat  
Fresh Roots Vegetable | Crispy Crouton

### BISQUE (L) (N) - 650

Bisque Soup from Local Fresh Crabs | Shrimps | Seabass

## PASTA AND RISOTTO

### A LA CHEF (S) (N) - 975

Homemade pasta Strozzapreti | Beef Tenderloin | Mushrooms | Cherry  
Tomato | Camembert Cheese

### BEETROOT VEGAN TAGLIATELLE (V) - 975

Totally free Animal-Derived Substitution for Meat | Home Made Pasta |  
Green Pea | Crunchy Chickpeas

### RIGATONI SALSA ROSA (N) - 750

Chicken | Rigatoni Pasta | Creamy Tomato Sauce | Ricotta Cheese  
Sundried Cherry Tomatoes

### TRIO FUNGI RISOTTO (V) - 750

Arborio Rice | Mushrooms | Shaved Parmesan | Basil Oil | Mushrooms Chips

## SANDWICHES

### SHAWARMA WRAP (N) - 600

Marinated Chicken | Bread Wrap | Garlic Mayo  
Pickled Cucumber | French Fries

### THE CHEDI BURGER (N) - 900

Prime Beef | Avocado | Tomato | Iceberg Lettuce | Cheddar Cheese  
Jalapeno | Cajun Mayo | Caramelized Onion | French Fries

### OPEN-FACE STEAK SANDWICH (N) - 995

Beef Tenderloin | Truffle Mayo | Cheese | Caramelized Onions  
Mushrooms | Home-Made Pickles | French Fries


### VEGAN BURGER (V) - 995

Plant Based Petties | Cherry Tomato and Onion Jam | Vegan Cheese  
Avocado | Iceberg salad | Tahini | French Fries

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## THE TOUCH OF EGYPT

### FATAT MOWZA - 1150

Lamb Shank | Sour Tomato Ragu | Rice | Crispy Bread | Almonds

### SAYADEYA FISH - 800

Local Fresh Fish | Tomato, Onion | Vermicelli Rice

## MAIN COURSES

### THE GRILL

Beef - Tenderloin

**1500**

US Angus Beef - Ribeye

**2145**

Camel Steak

**1300**

Tiger Prawns

**1450**

Tuna Steak

**1200**

The Salmon

**1300**

Sous-Vide Chicken Breast

**750**

All grilled main courses include one side dish and one sauce of your choice

### SIDES

French Fries - **250**

Mashed Potatoes - **250**

Grilled Green Asparagus - **350**

Creamy Spinach - **350**

Sautéed Wild Mushrooms - **350**

### SAUCES

Demi-glace Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

  
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## SPECIAL OFFER

### **BUZZARA (Montenegrin Seafood Specialty) - 975**

Sea Bass Fillet Five Spices Sauce | Basil Oil | Gnudi Pasta  
Clams | Cherry Tomatoes Confit

### **BRAISED BEEF CHEEKS - 1250**

Slow braised Beef Cheeks | Green Peas Puree | Chestnut

## DESSERTS

### **OM ALI - 450**

Puff Pastry Dough | Milk | Coconut | Raisins | Mixed Nuts  
Baklava Ice Cream

### **CARROT CAKE - 475**

Carrot and Walnuts Sponge | Orange  
Mascarpone Cream | Cinnamon

### **CHOCOLATE DOME - 550**

Vanilla Cream | Almond - Cinnamon Crumble  
Milk Chocolate Sauce

### **PISTACHIO MOUSSE - 650**

Creamy Pistachio Mousse | Crunchy Caramelized Pistachio

### **PINEAPPLE FRUITY CARPACCIO - 450**

Thinly sliced Torched Pineapple | Marinated Seasonal Fruits  
Caramelized Pecans

### **ICE CREAM (3 SCOOPS TO CHOOSE) - 400**

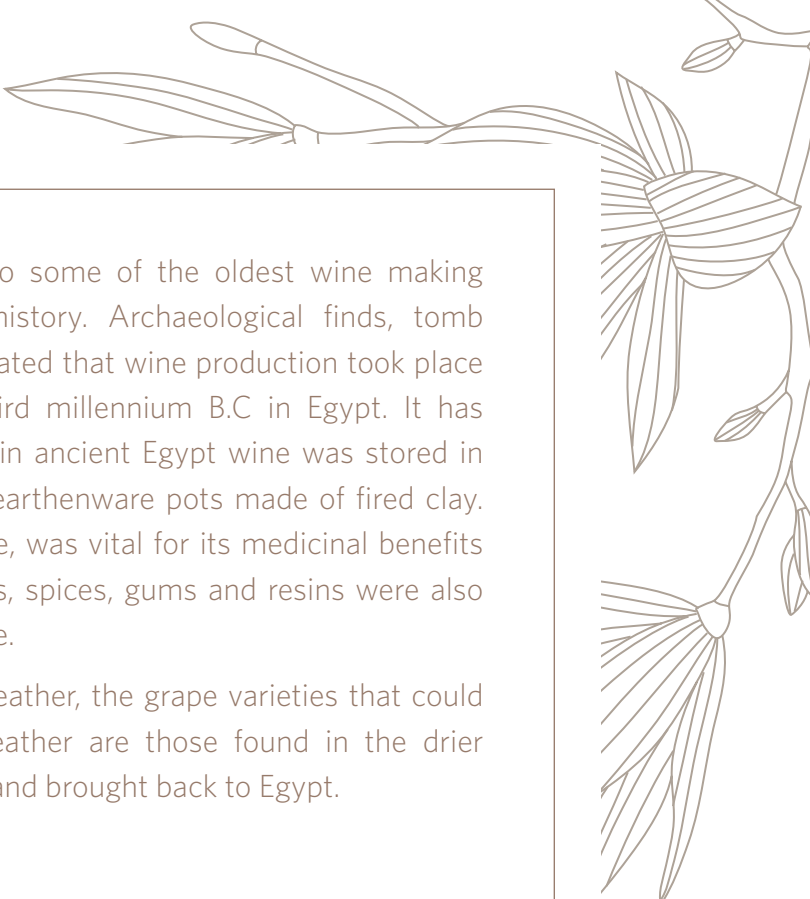
Vanilla | Chocolate | Caramel | Mango



Ⓞ GF Gluten Free Ⓞ S Seafood Ⓞ N Nuts Ⓞ V Vegetarian Ⓞ L Lactose Ⓞ Y Vegan

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Egypt is home to some of the oldest wine making productions in history. Archaeological finds, tomb drawings have stated that wine production took place as far as the third millennium B.C in Egypt. It has been found that in ancient Egypt wine was stored in amphorae - tall earthenware pots made of fired clay. Wine, at the time, was vital for its medicinal benefits since some herbs, spices, gums and resins were also added to the wine.

Due to its hot weather, the grape varieties that could withstand its weather are those found in the drier wines of Europe and brought back to Egypt.

**FOR RED:**

Cabernet Sauvignon  
Syrah  
Grenache  
Petit Verdot

**FOR WHITE:**

Viognier  
Chardonnay  
Vermentino



Although today Egypt has little wine production, we are proud to present to you our own unique winery in El Gouna with a variety of grape selection; Egyptian, French, Italian, Spanish. Our Egyptian wine brands are: XO, Beausoleil, and Jardin Du Nil. Our unique Egyptian grape, Bannati, the famous Beausoleil white wine bottle, adapted to local climatic conditions reflecting the unique Egyptian terroir at our Vineyards.



## EGYPTIAN MADE WINE

### WHITE WINE

#### **BAILA - BOTTLE: 2100**

*Verdejo. Spain*

An utterly brilliant Spanish Verdejo wine. It possesses an exquisite floral note combined with the refreshing sweetness of pear and honeycomb flavors. The palate is fresh, crisp and bright with some mineral complexity.

#### **CHATEAU DE GRANVILLE - BOTTLE: 2000**

*Sémillon. France*

Light bodied white wine. Pale lemon color with light aromas developing nice citrus notes. Dry lemony flavors with good breadth and gratifying acidity.

#### **NALA - BOTTLE: 1900**

*Chardonnay and Sauvignon-Blanc. South Africa*

Luscious aromas of fresh grapefruit, ripe pear and honey are complemented by an elegant palate with notes of vanilla, toasted oak and crisp minerality.

#### **CAPE BAY - BOTTLE: 1750**

*Chardonnay. South Africa*

It has primary fruit characteristics leaning towards crisp apples, pears, and lemon. The mouth has a nice length and refreshing acidity with citrusy notes and pear coming through.

#### **CHATEAU BYBLOS - BOTTLE: 1550**

*Chardonnay and Sauvignon Blanc. Lebanon*

A rich and complex. Taste. The balanced acidity, the rich body and the creaminess acquired during fining give to the wine this uniqueness.

#### **JARDIN DU NIL - GLASS: 300 & BOTTLE: 1450**

*Vermentino and Viognier. Egypt*

Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.

#### **BEAUSOLEIL - GLASS: 250 & BOTTLE: 1200**


*Bannati. Egypt*

A unique Egyptian single grape variety Bannati, from Upper Egypt. Golden lemon color, with aromas of honey and melon, long toasty finish of vanilla flavor.

#### **XO - BOTTLE: 1200**

*Chardonnay & Vermentino. Egypt*

Bright golden color with rich and complex aromas of citrus and lime to ripe peach. A sweet wine with a crisp taste in the finish.







## ROSE WINE

### **BAILA - BOTTLE: 2100**

*Tempranillo. Spain*

An exquisite blend offering the perfect balance between acidity & spicy fruity notes.  
A mid ruby hue color which guarantees a savory finish suiting every occasion.

### **BEAUSOLEIL -GLASS: 300 & BOTTLE: 1200**

*Merlot. Egypt*

A rhubarb-salmon color. Nicely balanced and crispy,  
aromas of cherries and tangerine peel.

### **BELLE VIE - GLASS: 300 & BOTTLE: 1200**

*Grenache and Montepulciano. Egypt*

Transparent and clear reddish-pink color. A sweet taste on the palate in  
harmony with a perceptible hint of ripe red fruits.

## RED WINE

### **BAILA - BOTTLE: 2100**

*Tempranillo. Spain*

Full-bodied, Spicy and tart wine. The typicity of the Tempranillo produced in the  
Ribera Del Duero region is phenomenally preserved. The tannins are ripe, soft  
and in perfect harmony with a very mild acidity. A taste of dried fig and cedar.

### **CHATEAU DE GRANVILLE BOTTLE: 2000**

*Merlot / Cabernet Sauvignon. France*

Full bodied red wine, intense and complex with aromas of red and black  
fruit, interwoven with notes of vanilla and sweet spice from ageing in  
French oak. Beautifully balanced with a nice long finish.

### **NALA - BOTTLE: 1900**

*Pinotage and Shiraz. South Africa*

This dark garnet gem delivers lively berry, pie notes, strawberry and  
raspberry after notes. The pinotage shiraz blend gives a full mouthfeel  
that finishes with notes of vanilla and silky rich tannins.

### **CAPE BAY - BOTTLE: 1750**

*Merlot / Syrah. South Africa*

The nose shows red cherries and the palate is fruity with good depth and  
balanced acidity. Velvety, smooth texture with a long fine after taste.

### **CASTELLO DI TREVÌ - BOTTLE: 1750**

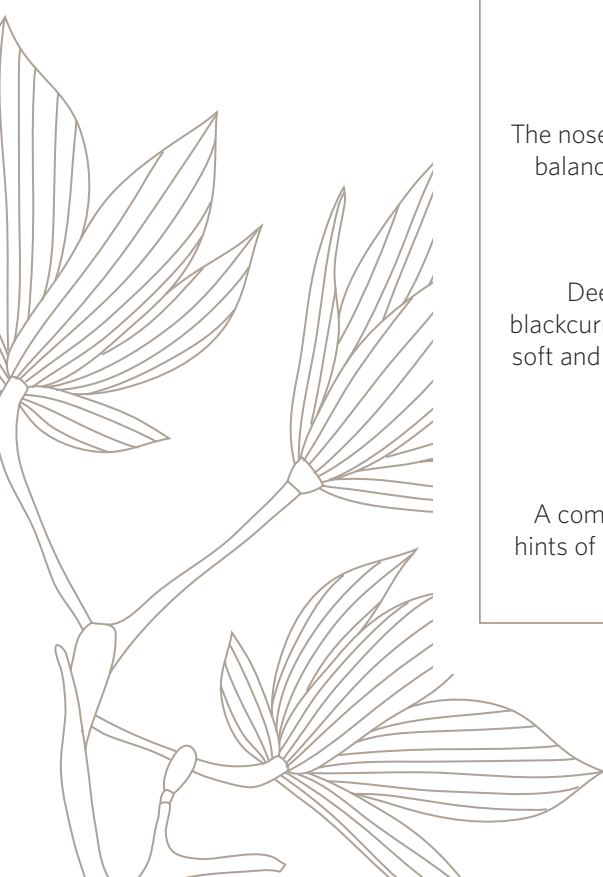
*Nero d'avola*

Deep red garnet color. The nose shows blackfruits (blackberry,  
blackcurrant), herbalnotes (thyme) and a hint of fresh mint. The palate is  
soft and round, with a very nice length, tanins well integrated and flavors  
of matured black fruits and sweet spices (cocoa).

### **CHATEAU BYBLOS - BOTTLE: 1750**

*Syrah and Cabernet Sauvignon. Lebanese*

A complex blend, containing aromas of black plum and cherries with  
hints of minty dark chocolate. Very generous on the palate with a strong  
presence of sweet oaky spices in every sip.







**JARDIN DU NIL GLASS: 350 & BOTTLE: 1450**

*Cabernet-Sauvignon, Petit Verdot and Syrah. Egypt*

Complete aroma of small, black ripe berries and iris flowers, smooth full-bodied with a dominant note of blueberry and liquorice.

**BEAUSOLEIL - GLASS: 250 & BOTTLE: 1200**

*Cabernet-Sauvignon. Egypt*

Dark red and full-bodied structured wine is the result of well ripened grapes adding special aromas of roasted nuts, baking spices, clove and vanilla.

**XO - BOTTLE: 1200**

*Cabernet-Sauvignon and Merlot. Egypt*

Dark purple color with violet glints. Strawberries and red fruit aromas. Smooth tannins in the finish counterbalanced by a modern sweetness.

WHITE SPARKLING WINE

**LE BARON SIGNATURE - BOTTLE: 2850**

*Pinot Noir and Grenache*

A distinctive Cuvée of "Blanc de Noirs" aged 36 months with fruity notes and honey. Rich, mature and complete taste, generously integrated with sharp acidity, velvety taste and evolved body.

**LE BARON - BOTTLE: 2200**

*Méthode Champenoise, Chardonnay. Egypt*

Aged 12-18 months. The apricot - pear primary aroma is perfectly combined to a biscuity - creamy taste. The fine bubbles are the result of a proper aging in the cellar. This extra brut sparkling wine is lively with a remarkable zesty finish.

**VALMONT - BOTTLE: 1750**

*Viognier / Marsanne / Roussanne. Egypt*

Pale gold color and white flowers aroma on the nose. On the palate, attack is bright with delicate flavors of citrus and white fruits. All manual harvests of grapes from the best Egyptian vineyards.

**LAVITA - GLASS: 400 & BOTTLE: 1550**

*Prosecco style, Vermentino*

Grape varieties dominated by Vermentino an extravagant light yellow colour characterized by hints of green apple, melon and pears flavors. An extravagant light-yellow color characterized by its sweet taste with hints of green apple, melon and pear flavors.





## ROSE SPARKLING WINE

### **LE BARON - BOTTLE: 2200**

*Chardonnay and Pinot Noir*

Aged 12-18 months, a superb rose sparkling wine made according to champagne process. Refreshing and velvety smooth mouth, sensuously caressing fruit. Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full bodied finish.

### **VALMONT - BOTTLE: 1750**

*Viognier / Marsanne / Roussanne. Egypt*

Pale rose gold color. The nose delivers aromas of fruity pear, peach and apricot with notes of red cherry and strawberry. Good acidity and a touch of red fruit on the palate.

### **LAVITA - GLASS: 400 & BOTTLE: 1550**

*Prosecco style, Montepulciano*

A perfect gentle blend of dark fruits and cherries, with a distinguishable light body. Grape varieties dominated by Montepulciano a perfect gentle blend of dark fruits and cherries. With a distinguishable light body and crisp tartness finish.

## ITALIAN

### **CALVET PROSECCO SPUMANTE - BOTTLE: 6000**

Dry sparkling wine crisp acidity, low sugar

## CHAMPAGNE

### **MOËT & CHANDON - BOTTLE: 23000**

## IMPORTED WHITE WINE

## FRANCE

### **CALVET CHABLIS - BOTTLE: 13000**

*Chardonnay 2020. French*

Full body, aromas of green apple and spring flowers and lemon zest

### **SAURS LONGE CHAMP - BOTTLE: 6500**

*Sauvignon Blanc 2016. French*

Light bodied with Veg flavor with tinge of sweetness

## AUSTRALIA

### **MONTY`S HILL - BOTTLE: 6500**

*Chardonnay 2016. Australia*


Steer towards cool-climate wine regions for un-oaked chardonnay

## ITALY

### **BOTTEGA - BOTTLE: 5500**

*Pinot Grigio 2016. Italy*

Light bodied, delicate white wine that is a natural pairing for light dishes.





IMPORTED RED WINE  
ITALY

**RUFFINO RESERVE DUCALE - BOTTLE: 19000**

*Sangiovese 2016. Italy*

Full-bodied, with elegant tannins perfectly supported by a good acidity

**BOTTEGA ROSSO MONTALCINO - BOTTLE: 9500**

*Sangiovese 2019. Italy*

Full-bodied, Brunello is made totally from Sangiovese grapes that take on the characteristics of the soil

FRANCE

**MOUTON CADET - BOTTLE: 9000**

*Merlot -cabernet Sauvignon 2017. French*

Full -bodied, it is mostly known for elegant cabernet sauvignon-based blends.

**BARON PHILIP DE ROTHSCHILD - BOTTLE: 6500**

*Pinot Noir 2020. French*

Medium-bodied, a deep red with a violet tint.

SOUTH AFRICA

**NEDERBURG - BOTTLE: 7000**

*Merlot 2019. South Africa*

Medium-bodied with attractive up-front fruit and a soft silky texture

CHILI

**BARON PHILLIPE MAPU - BOTTLE: 6000**

*Merlot 2018. Chili*

Full-bodied, the mapu range is made by mouton Rothschild in chill

SPAIN

**SOLAR VIEJO - BOTTLE: 7000**

*Tempranillo 2018. Spain*

Medium-bodied, taste of cherries, Light and silky tannins

**MANTIBRE CRIANZA - BOTTLE: 6500**

*Tempranillo 2012. Spain*

Full-bodied, some of the best come from the 2 regions of rioja and Ribera Del Duero

IMPORTED ROSE WINE  
FRANCE

**BARON PAULINE - BOTTLE: 19000**

*Sauvignon Blanc-Semillon-Muscadelle. French*

Dessert wine from Sauternes and fine aromas of raisins and a hint of oak.

**CHATEAU DU GRAND PLANTER - BOTTLE: 9000**

*Cabernet Sauvignon-cabernet Franc-Malbec-Merlot. French*

Fruity aroma-the taste of the same berries

**D, ANJOUS - BOTTLE: 6500**

*Sauvignon Blanc-Semillon. French*

A fine and delicate bouquet with aromas of orchard and citrus fruit.

