

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 - 450

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

SPICY BURRATA SALAD (V) (GF) - 550

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

BEETROOT QUINOA TABBOULEH (V) - 300

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

RUCOLA SALAD (V) - 300

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

ADD TO YOUR SALAD

Grilled Shrimp 200 | Smoked salmon 250 | Grilled Chicken 150

APPETIZERS

FATTET BATINJEIN (V) - 350

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

COLD MAZZEH (V) - 350

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

SMOKY MOUTABAL (GF) - 430

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

GOLDEN HALLOUMI (V) (N) - 380

Deep-Fried Panko Breaded Halloumi Cheese | Spicy Mayo Sauce

BEEF CARPACCIO (GF) - 600

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

SAWDET DJEJ (GF) - 350

Pan-Fried Chicken Liver | Pomegranate Molasses
Parsley | Fresh Cream | Chili Paste

TARTARE - 700

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

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

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Please Inform your waiter about any food allergies or intolerance





SOUPS

CREAMY PUMPKIN SOUP (V) - 300

Pumpkin | Onion | Herbs Oil | Heavy Cream | Toasted Pumpkin Seeds

CHICKEN ORZO SOUP - 280

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

BISQUE (L) (N) - 420

Bisque Soup from Local Fresh Crabs | Shrimps | Seabass

PASTA AND RISOTTO

A LA CHEF (S) (N) - 700

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

SEA FOOD SPAGHETTI - 600

Spaghetti Pasta | Shrimps | Mussels | Calamari | Garlic Herbs | Pesto Cream

BEETROOT VEGAN TAGLIATELLE (V) - 550

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

RIGATONI SALSA ROSA (N) - 500

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

TRIO FUNGI RISOTTO (V) - 500

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

SANDWICHES

SHAWARMA WRAP (N) - 400

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

THE CHEDI BURGER (N) - 600

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

OPEN-FACE STEAK SANDWICH (N) - 700

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

VEGAN BURGER (V) - 600

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 - 650

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

MULUKHIH BIALJAMBARII ^{GF} ^L - 450

Jute Leaves Soup | Shrimps | Vermicelli Rice

SAYADEYA FISH - 550

Local Fresh Fish | Tomato, Onion | Vermicelli Rice

MAIN COURSES

THE GRILL

Beef - Tenderloin

1150

US Angus Beef - Ribeye

1550

Camel Steak

900

Tiger Prawns

900

Tuna Steak

800

The Salmon

800

Sous-Vide Chicken Breast

500

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

SIDES

French Fries - **150**

Mashed Potatoes - **150**

Sweet Potato Fries - **150**

Creamy Spinach - **200**

Sautéed Wild Mushrooms - **200**

Grilled Green Asparagus - **200**

SAUCES

Demi-glance Sauce

Green Peppercorn Sauce

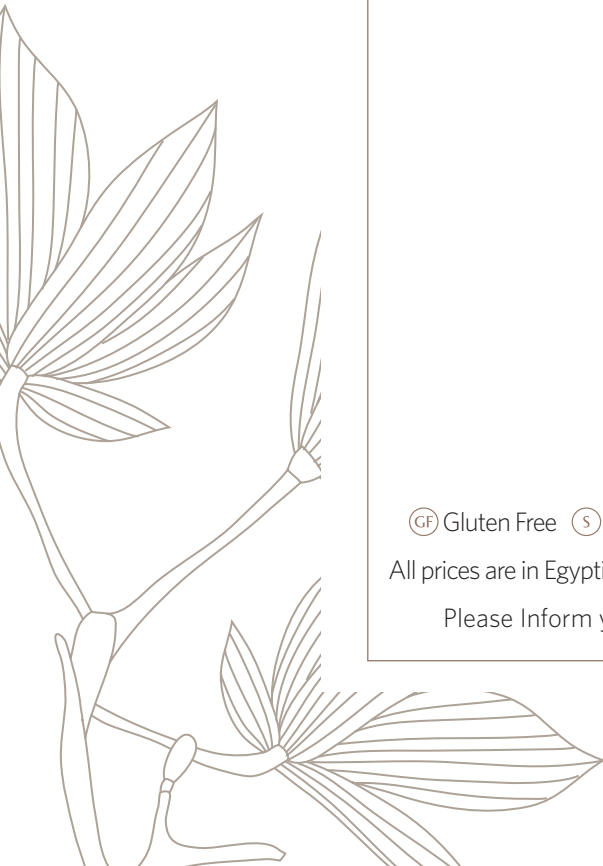
Mushroom Sauce

Lemon Butter

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SPECIAL OFFER

BUZZARA (Montenegrin Seafood Specialty) - 700

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

VEAL TERRINE ^N ^L - 800

Slow Cooked Veal Terrine | Buttery Mille Feuille Potato | Baby carrots
Fresh green Asparagus | Toasted Almonds | Veal Jus

BRAISED BEEF CHEEKS - 900

Slow braised Beef Cheeks, Green Peas Puree, Chestnut

DESSERTS

OM ALI - 250

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

CARROT CAKE - 320

Carrot and Walnuts Sponge | Orange
Mascarpone Cream | Cinnamon

CHOCOLATE DOME - 350

Vanilla Cream | Almond - Cinnamon Crumble
Milk Chocolate Sauce

PISTACHIO MOUSSE - 450

Creamy Pistachio mousse, Crunchy Caramelized Pistachio

PINEAPPLE FRUITY CARPACCIO - 200

Thinly sliced Torched Pineapple | Marinated Seasonal Fruits
Caramelized Pecans

ICE CREAM (3 SCOOPS TO CHOOSE) - 200

Vanilla | Chocolate | Caramel | Mango



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