



# Room Dining Menu.

Available 24/7

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# Breakfast.

Served from 7:00 am–12:00 pm

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## Full Breakfast.

<b>The G Continental</b>	320 LE
Your choice of juice, bakery basket and hot beverages Served with jam, marmalade, honey and butter	
<b>American breakfast</b>	300 LE
2 fried eggs, hash brown potatoes, choice of toast, orange juice, tea or coffee	
<b>Egyptian breakfast</b>	250 LE
Foul, falafel, omelette, feta cheese, salad, pita bread, orange juice, tea or coffee	
<b>House baked pastries</b>	200 LE
Croissant, pain au chocolat, danish Served with butter, homemade jam, organic honey	
<b>Eggs any style</b>	150 LE
Omelette, white omelette, Egg Benedict ,scrambled eggs	

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## Fruits and Grains.

<b>Fruit platter</b>	180 LE
Daily selection	
<b>Chia bowl</b>	150 LE
Dates, cacao, almonds, mango, physillium, coconut yoghurt	
<b>Seasonal fruit bowl</b>	120 LE
Yoghurt, honey, black sesame, sunflower seeds	
<b>Bircher Muesli</b>	100 LE
Apple, oats, sunflower seeds, almonds, yoghurt, mint, goji berries	
<b>Homemade granola</b>	200 LE
Mango, figs, yoghurt, peanut butter drizzle	

\* All prices are subject to 12% charge  
and 14%V.A.T.

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## Morning Power Salads.

**Superkraut** 150 LE

Organic brown rice, carrot, beetroot, cabbage, marinated chickpeas, marinated bell pepper, goji berries, creamy hummus, herb salad, green tahini dressing

**Mancora** 200 LE

Quinoa, avocado, cottage cheese, sweet corn, herb salad, toasted hazelnuts, cherry tomatoes, figs, dates, turmeric and coriander dressing

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## From The Griddle.

**Buttermilk pancake** 120 LE

**Choice of toppings:**

mixed berries, fig and cinnamon compote, nutella, coconut yoghurt

**Choice of sauce:**

hot maple syrup, molasses, vanilla sauce, salted caramel, mixed berries compote

*Gluten free pancake available.*

**French Toast** 110 LE

**Choice of toppings:**

mixed berries, fig and cinnamon compote, nutella, coconut yoghurt

**Choice of sauce:**

hot maple syrup, molasses, vanilla sauce, salted caramel, mixed berries compote

**Waffle** 100 LE

**Choice of toppings:**

mixed berries, fig and cinnamon compote, nutella, coconut yoghurt

**Choice of sauce:**

hot maple syrup, molasses, vanilla sauce, salted caramel, mixed berries compote

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# All Day Dining.

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## Appetizers.

<b>Fried jumbo shrimps</b> Homemade sweet chilli sauce	<b>300 LE</b>
<b>Fried calamari</b> Ravigote sauce (mayo, capers, gherkins, dill, lemon)	<b>150 LE</b>
<b>Chicken wings</b> Served with Diavola sauce	<b>100 LE</b>

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## Salads.

<b>Classic Caesar</b> Parmesan cheese, anchovies, croutons, romaine lettuce, caesar dressing	<b>150 LE</b>
<b>Add chicken breast. 180 LE</b> <b>Add poached shrimps. 300 LE</b>	
<b>Greek</b> Tomatoes, kalamata olives, red onion, feta cheese, cucumber, lemon and basil vinaigrette	<b>160 LE</b>
<b>Tuna</b> Chickpeas, quinoa, tapioca, red onion, capers, cherry tomatoes, coriander dressing	<b>220 LE</b>
<b>Smoked salmon</b> Green apple, mixed leaves, hazelnuts, parmesan cheese, dill, mustard dressing	<b>300 LE</b>

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## Soup.

<b>Spicy tomato soup</b>	100 LE
Organic whole tomatoes in juice onion, garlic, chilli, ginger	
<b>Minestrone soup</b>	95 LE
Healthy vegetable soup	
<b>Cream of chicken</b>	150 LE
Chicken broth, homemade cream, diced chicken, freshly ground black pepper	

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## G Bun Sandwiches.

<b>Buttermilk fried chicken</b>	150 LE
G butter bun, beetroot coleslaw, katsu sauce	
<b>Beef burger</b>	200 LE
G butter bun, tomato, lettuce, onion	
<b>Cheese burger</b>	220 LE
G butter bun, tomato, lettuce, onion, cheddar cheese	
<b>Vegetarian</b>	150 LE
G olive oil bun, oven roasted tomatoes, grilled zucchini, marinated bell pepper, cottage cheese	

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## Pasta.

<b>Rigatoni</b>	250 LE
Genovese ragu	
<b>Spaghetti</b>	350 LE
Shrimps, chilli flakes, creamy citrus sauce, basil	
<b>Penne Arrabiata</b>	150 LE
Pasta, chopped tomatoes, red chilli pepper and garlic with olive oil	
<b>Tagliatelle Bolognese</b>	180 LE
Traditional Bolognese, extra virgin olive oil, tomato paste	
<b>Linguine with mussels</b>	300 LE
Mussels, garlic cloves, olive oil, butter, thin linguine, basil, dill, parsley	

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## Pizza.

<b>Margherita</b> Tomato sauce, mozzarella, basil	100 LE
<b>Blue cheese</b> Tomato sauce, mozzarella, arugula, apple, walnut	180 LE
<b>Spicy</b> Tomato sauce, mozzarella, chilli flakes, beef pepperoni	120 LE
<b>Seafood</b> Tomato sauce, calamari, shrimp, mussels	300 LE

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## Main Courses.

<b>5 spices chicken rice</b> Half roast chicken, jasmine and coriander rice, Japanese curry sauce, figs	250 LE
<b>5 spices salmon rice</b> Seared salmon fillet, jasmine and coriander rice, Japanese curry sauce, grapes	300 LE
<b>Chicken panne</b> Chicken breasts, lemon, salt and pepper, breadcrumbs	250 LE
<b>Grilled beef tenderloin</b> Café de Paris sauce, roasted vegetables, french fries	450 LE
<b>Mixed grill seafood</b> Mixed seafood, grilled vegetables, french fries	850 LE

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## Desserts.

<b>Crème Brûlée</b>	120 LE
<b>Tiramisu</b>	150 LE
<b>Cheese cake</b>	150 LE
<b>Blackberry pavlova</b>	180 LE

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**Bon Appétit.**

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