



HOTEL

## OLD CATARACT

ASWAN

*Depuis 1899*

### Cocktails Selection

Dip cocktail on the table

Crudités

Pickles

Tomato cherry

Black olives tapenade with dates

Served with grissini,

### Soup station

Tomato cream soup

### Salmon gravlax corner

Salmon gravlax with dill and assorted of mustard

### Salad corner

Artichoke salad

Cucumber with yogurt and mint

Fried Zucchini with garlic

Marinated Calamari

Beetroot with orange supreme

Avocado with apple and baby shrimps

Carrot with Cumin

Baladi salad

### Oriental salad corner

(Babaganoush, baladi salad, yogurt with cucumber, hummus

Fried egg -plant with garlic, fattosh, taboula, metable, labna, pickles, Egyptian Tommie)

### Live station

Chicken Shawerma served with onion,

Pepper and tacos bread

### Cheese station with fruits chutney

### Dressing

Pesto, lemon juices, balsamic and olive oil,

Oriental dressing, French dressing

### Bread corner

Brown bread, Pita, Sesame  
Olives, small baguette, Baladi bread, focaccia

### BBQ stations

Chicken marinated shish tawouk  
Veal kebab marinated with rosemary and virgin olive oil  
Beef kofta brochette  
Sea Bass brochette

### Sauces

B.B.Q Sauce  
Mustard sauce  
Rosemary sauce

### Hot stations

Potatoes jack,  
Fine ratatouille with flavors  
Cauliflower gratin  
Rice madras with pineapple and raisin  
Roasted beef fillet with black pepper sauce  
Chicken Cajon with pumpkin puree  
Sauté Fish fillet with garlic and vinegar  
Kebab halah with onion  
Assorted of oriental tajen  
Kouloubiac salmon fresh and mushroom

### Desserts

Fruit Cascade with Fruit Cuts  
Frasier  
St Honore  
Opera  
Mini Cheese Cake with strawberry Marmalade  
Chocolate mousse with orange biscuit  
Kunafa with cheese and Syrup  
Mille-feuille caramel et chocolat  
Date pudding

**Ice cream station with dry fruits, meringue, chocolate and nuts**

700 LE per person + taxes & service charge