

Appetizers

LOBSTER KATAYIEF AND CRAB CAKE **LE 175**

Lemon pepper aioli with popped capers and fennel salad

MARINATED TUNA AND CAULIFLOWER MOUSSE **LE 115**

Chilled cauliflower mousse wrapped with marinated sako tuna, Shiso & Daikon shoots

CLASSIC SHRIMP COCKTAIL **LE 195**

Chilled poached shrimps on ice, served with classic cocktail sauce and lemon

TRIO OF SEARED CANADIAN KING SCALLOPS **LE 295**

Wild rice cakes, kumquat confit and pinenut sauce

VANILLA MARINATED SALMON **LE 195**

Macadamia nuts, pink grapefruit and kaffir lime

U.S BEEF TENDERLOIN CARPACCIO **LE 215**

Light tuna-cream sauce, raw mushroom and sprout salad

FOIE GRAS “75 gram” **LE 445**

Seared with morello cherries, balsamic reduction and toasted brioche

SALADS

JW'S STEAKHOUSE SALAD  **LE 95**

Tossed seasonal field greens with avocado, olives, grilled artichoke and tomato

YOUR CHOICE OF DRESSING

Balsamic, Thousand Island, Italian, Greek or blue cheese

TRADITIONAL CAESAR SALAD **LE 95**

Romaine lettuce, aged Parmesan cheese and herb focaccia croutons, prepared table side to your liking with Caesar dressing

ROMA TOMATO AND RED ONION SALAD  **LE 95**

Roma tomatoes and red onion with red wine vinaigrette and blue cheese crumble

SOUPS

ROASTED TOMATO BASIL SOUP

Slow roasted tomatoes infused with fresh basil cream

LE 75

FRENCH ONION SOUP

Caramelized onion broth, with Gruyère cheese crostini

LE 75

SEAFOOD CHOWDER

Creamy seafood chowder, served with warm sour cream and chives biscuits

LE 115

LOBSTER BISQUE

Spicy lobster bisque with baby spinach and fresh cream

LE 145

STEAKHOUSE CUTS

All beef steaks are served with JW Marriott steak butter

U.S. ANGUS BEEF

FILET MIGNON

225 GRAM/ 8oz

LE 575

280 GRAM/ 10oz

LE 645

RIB EYE

280 GRAM/ 10oz

LE 545

340 GRAM/ 12oz

LE 625

STRIPLOIN

280 GRAM/ 10oz

LE 495

340 GRAM/ 12oz

LE 575

CERTIFIED AUSTRALIAN WAGYU BEEF

FILET MIGNON

225 GRAM/ 8oz

LE 845

280 GRAM/ 10oz

LE 975

RIB EYE

280 GRAM/ 10oz

LE 900

340 GRAM/ 12oz

LE 975

STRIPLOIN

280 GRAM/ 10oz

LE 900

340 GRAM/ 12oz

LE 975

All prices are in Egyptian pounds excluding 12 % service charge and applicable taxes.

STEAK PREPARATION GUIDELINES

Rare : cooler and red throughout

Medium rare : warm with a red center

Medium : hot with a pink center

Medium well : slightly pink in the center

Well done : cooked well all the way through

AVAILABLE SAUCES

hollandaise, béarnaise, cracked peppercorn, forest mushroom,
fresh fruit salsa, lemon butter sauce (all non-alcoholic sauces)

Our signature JW's Cabernet and shallot jus (contains red wine)

SURF & TURF

CREATE YOUR OWN SURF & TURF WITH CHOICES FROM

CANADIAN KING SCALLOP “1PC”	LE 105
NORWEGIAN SALMON “100 GRAM”	LE 115
LOBSTER TAIL “1 PC”	LE 450
JUMBO PRAWN “1 PC”	LE 115
CHICKEN BREAST “100 GRAM”	LE 75
AUSTRALIAN LAMB CHOP “1 PC”	LE 135

FROM THE SEA

MARKET FRESH SEAFOOD

Your server describes the seafood our chef has selected today

STEAMED OR GRILLED LOBSTER With butter and garlic sauce	LE 795
PAN-SEARED NORWEGIAN SALMON Seared with mixed crushed peppercorns on bed of fried thyme sprigs, spiced parsley jus	LE 345
GRILLED GROUPER Perfectly complemented with ginger-lime sauce	LE 315
SHRIMP SCAMPI Sautéed jumbo prawns with beurre blanc sauce	LE 395

CHEF’S FAVOURITE CREATION

FILLET “TRIO” TASTES PLATE 3X100 gm US. Angus beef, Australian Wagyu and Veal	LE 875
GRILLED AUSTRALIAN LAMB CHOPS Rubbed with Pommery mustard, roasted garlic, fresh thyme and rosemary sauce	LE 395
GRILLED VEAL FILLET Wild mushroom ragout and natural jus, served medium or above for best results	LE 395
	LE 245

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CHICKEN SUPREME

Oven broiled and stuffed with almonds, raisin croutons and feta cheese, served with saffron sauce

DUCK BREAST “MAGRET DE CANARD” A L’ORANGE

LE 395

Pan-seared French duck breast served with orange sauce

SIDE DISHES

LE 49

THICK CUT BUTTERMILK ONION RINGS

GRILLED ASPARAGUS WITH BEARNAISE SAUCE

SAUTEED MUSHROOMS WITH GARLIC BUTTER

STEAMED BROCCOLI WITH MORNAY SAUCE

SEASONAL VEGETABLES

CREAMED SPINACH

CLASSIC STEAK FRIES

CLASSIC FRENCH FRIES

BUTTERED MASHED POTATOES

OVEN BAKED POTATO

SCALLOPED POTATO AU GRATIN

CHEDDAR MAC AND CHEESE

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