

<i>Salads</i>	LE
<b>PHUKET BEEF SALAD</b> Seared marinated beef with Thai herbs, coriander & chili	75
<b>MALACCA EXOTIC FRUIT AND SEAFOOD SALAD</b> Fruit scented mixed seafood with crisp fried onions, garlic and peanuts	105
<b>THAI GLASS NOODLES SALAD</b> Crisp vegetable, glass noodles with shrimp, cashew nuts and mint in garlic chili dressing	105
<b>SICHUAN CHICKEN SALAD</b> Boiled chicken in Sichuan chili sauce	75
<b>VIETNAM DUCK SALAD</b> Sliced roast duck with cucumber, shallot, capsicum and mint	120
<b>LEMONGRASS VEGETARIAN SALAD</b> Tomato, cucumber, shallot, Iceberg lettuce, sweet corn, chopped lemongrass and mint in peanuts dressing and crushed nuts.	65
 <i>Dim Sum &amp; Appetizer</i>	
<b>CRYSTAL SHRIMP DUMPLING (4 PIECES)</b> Steamed minced shrimp in crystal pastry dough	100
<b>SEA SCALLOPS DUMPLING (4 PIECES)</b> Steamed dumpling stuffed with sea scallops	130
<b>LEMONGRASS SKEWERS</b> Fried minced shrimp with Vietnamese herbs served with sweet chili sauce	100
<b>CRISPY FRIED PRAWNS (3 PIECES)</b> Tiger prawns wrapped in kunafa served in sweet and sour sauce	120

<b>HONG KONG PRAWNS</b>	<b>190</b>
Tangy garlic wok fried crispy prawns tossed with chili and spring onion	
<b>VEGETARIAN SPRING ROLL (4 PIECES)</b>	<b>60</b>
Vegetables wrapped in filo pastry	
<b>YOUR CHOICE OF, MIXED SATAY 6 PIECES OF YOUR CHOICE</b>	<b>150</b>
Grilled beef, chicken, lamb skewer marinated in Thai herbs served with a peanuts sauce	
<b>LEMONGRASS SPECIAL</b>	<b>150</b>
Combination of shrimp dumpling served with mango chili sauce, served satay, crispy fried prawns, vegetables spring roll	

## *Soups*

<b>SICHUAN SOUP</b>	<b>90</b>
Hot sour soup with chicken	
<b>TOM KHA KAI</b>	<b>75</b>
Thai chicken soup cooked with lemongrass lime leaves, chili, mushroom and coconut milk	
<b>TOM YAM KONG</b>	<b>90</b>
Thai hot and sour soup with shrimp	
<b>MALAYSIAN LAKSA SEAFOOD CURRY SOUP</b>	<b>120</b>
Malaysian coconut seafood curry soup with noodles	
<b>JAPANESE MISO SOUP</b>	<b>70</b>
With wakami, tofu and spring onion	

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## *Seafood*

<b>THAI STEAMED SEA-BASS</b>	<b>300</b>
Whole sea-bass wrapped in banana leaf served with chili garlic lemon sauce	
<b>GINGER GARLIC BAKING SALMON</b>	<b>275</b>
Bedded on bok choy and bean sprouts	
<b>CANTONESE LOBSTER</b>	<b>450</b>
Stir fried lobster with chili bean sauce	
<b>HONG KONG SCALLOPS</b>	<b>275</b>
Wok tossed scallops with vegetables in X.O. sauce	
<b>SEAFOOD TOFU</b>	<b>200</b>
Shrimp, calamari, fish with shiitake mushroom and tofu in a clay pot	
<b>SHRIMP CURRY</b>	<b>200</b>
Pan fried shrimp in a coconut curry sauce	

## *Poultry & Game*

<b>SZECHUAN CHICKEN</b>	<b>130</b>
Stir fried chicken with cashew nuts	
<b>SWEET SOUR CHICKEN</b>	<b>130</b>
Crispy fried chicken coated in sweet and sour sauce	
<b>HALF PEKING DUCK</b>	<b>190</b>
Roast duck served with mandarin pancake, hoisin sauce, cucumber and spring onion	
<b>THAI DUCK IN RED CURRY</b>	<b>240</b>
Braised duck with lychee, red curry sauce and steamed rice	
<b>GRILLED QUAILS WITH VIETNAM SPICES</b>	<b>130</b>
Grilled marinated quails served with vegetable salad	
<b>BRAISED RABBIT IN SICHUAN PEPPER SAUCE</b>	<b>150</b>
Served in clay pot.	

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## *Meat & Lamb*

<b>BEE WITH BLACK PEPPER SAUCE</b>	<b>200</b>
Sliced beef tenderloin with Chinese greens in black pepper sauce	
<b>PAN FRIED PRIME RIB EYE ON SIZZLING PLATE</b>	<b>300</b>
With Hong Kong black pepper or garlic butter sauce	
<b>STIR FRIED BEEF IN OYSTER SAUCE</b>	<b>200</b>
<b>KOREAN B.B.Q BEEF</b>	<b>200</b>
Served on a sizzling plate	
<b>LAMB CHOPS</b>	<b>225</b>
Pan fried lamb chops five spicy served on sizzling plate	
<b>INDONESIAN LAMB RENDANG</b>	<b>200</b>
Lamb with potatoes in Indonesian curry sauce	

## *Vegetables & tofu*

<b>MAPO TOFU</b>	<b>105</b>
Tofu with minced beef in Sichuan pepper sauce	
<b>BRAISED TOFU</b>	<b>65</b>
Tofu with shitake mushroom and seasonal vegetables	
<b>STIR FRIED SEASONAL VEGETABLES</b>	<b>50</b>
<b>VEGETABLE CURRY</b>	<b>80</b>
Broccoli, mushrooms, baby corn and tofu in green curry sauce	

## *Rice and Noodles*

<b>BIBIMBAP</b>	<b>110</b>
Rice with beef vegetables served in a clay pot	
<b>CHOU MEI</b>	<b>65</b>
Stir fried egg noodles with vegetables	
<b>PAD THAI</b>	<b>200</b>
Stir fried Thai noodles with prawns with crushed peanuts	
<b>BEEF CHILI BEANS NOODLES</b>	<b>150</b>
Egg noodles with angus beef, chili and Chinese green leafs	
<b>HOMEMADE CHINESE NOODLES</b>	<b>120</b>
Noodles and beef shank shitake mushroom and Chinese greens in beef broth	
<b>STEAMED JASMINE RICE</b>	<b>30</b>
<b>FRIED VEGETARIAN RICE</b>	<b>30</b>

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## *Dessert*

<b>DEEP FRIED ICECREAM WITH FROST NUTS</b>	<b>90</b>
<b>THAI MANGO PUDDING</b>	<b>75</b>
Fresh mango with coconut cream	
<b>GREEN TEA CHEESE CAKE</b>	<b>75</b>
With fruit coulis	
<b>SELECTION OF ASIAN FLAVOR ICE CREAM</b>	<b>(per each) 20</b>
Green tea, ginger, lemongrass	
<b>BANANA SPRING ROLLS WITH CHOCOLATE</b>	<b>85</b>
Served with your choice of vanilla or chocolate ice cream	

## *Signature Juice Blends*

### **JUICES / FRESHLY / BLENDED**

Grapefruit with Lemongrass and Mint	<b>45</b>
Pineapple with Basil and Orange	<b>45</b>
Coconut with Espresso and Banana	<b>45</b>
Avocado with Soya Milk and Honey	<b>45</b>
Hibiscus with Lime and Peach	<b>45</b>

## *Beverages*

### **SMOOTHIES**

Strawberry	<b>55</b>
Passion Fruit	<b>55</b>
Peach	<b>55</b>
Mango	<b>55</b>
Banana	<b>55</b>
Kiwi	<b>55</b>

### **FRESH SQUEEZED JUICES**

Mango	<b>45</b>
Strawberry	<b>45</b>
Orange	<b>45</b>
Guava	<b>45</b>
Carrot	<b>45</b>
Apple	<b>45</b>

### **SOFT DRINKS**

Pepsi	<b>35</b>
Mirinda, 7-Up, Soda, Tonic	<b>35</b>
Mineral Water	Small <b>20</b>
	Large <b>35</b>
Evian Water	Small <b>45</b>
	Large <b>80</b>
San Pellegrino Water	Small <b>45</b>
	Large <b>80</b>

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Soya Milk	45
Ice Tea lemon & peach	40

### **HOT DRINKS**

Fresh Filter Coffee, Nescafe, Espresso	45
Double Espresso	45
Turkish coffee	45
Cappuccino, Cafe Latte, Hot Chocolate	45
Add your favorite flavor	20

### **SELECITON OF TEA**

Lemongrass Tea	45
Green Chinese loose tea	45
Ronnefeldt tea selection	45
Cold Chinese tea	45
Pearl (Sago) ice tea	45

### **BEERS**

Heineken	
Luxor xxx, Meister Max, Sakara Gold, Stella	70
Birell, Amstel Zero (nonalcoholic)	70
	40

### *Our Signature Cocktails*

<b>Apple Cider the Healthy Way</b>	55
5ml cider vinegar, 50ml apple juice, 10ml lemon juice	
10ml green apple syrup, 1 fresh green apple,	
8-16 mint leaves, cubed ice	
For Alcoholic: Add 40ml vodka, 20ml apple schnapps	225
Served in highball glass and garnished with 2 thin apple slices & mint sprig	

<b>Ginger Cocopine</b>	<b>55</b>
4 slices ginger root, 10ml fresh lemon juice, 50ml coconut water 10ml stevia syrup, 1/4 juiced pineapple, cubed ice For Alcoholic: add 40ml white rum 20ml Malibu, Served in highball glass and garnished with ginger & lemon slices	<b>225</b>
<b>Green Tea &amp; Citrus Burst</b>	<b>55</b>
10ml fresh lime juice, 50ml fresh orange juice, 50ml fresh grapefruit juice 50ml green tea, 10ml stevia syrup, cubed ice For Alcoholic: add 50ml citrus vodka, Served in cocktail glass and garnished with orange & grapefruit slices	<b>225</b>
<b>Berry Cleanser</b>	<b>55</b>
50ml cranberry juice, 15ml fresh lemon juice, 20ml strawberry puree, 5ml stevia syrup, cubed ice For Alcoholic: add 25ml gin Served in cocktail glass and garnished with Fresh strawberry and lemon slice	<b>225</b>

#### **WINE & CHAMPAGNE**

(Please ask your server for our extensive Wine List)

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