



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 (L)(N)(G) - 500

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

SPICY BURRATA SALAD (L)(N)(V) - 800

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

BEETROOT QUINOA TABBOULEH (V) - 475

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

RUCOLA SALAD (N) - 400

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

CHICKEN TERRINE SALAD (G)(L) - 650

Crispy Panko Breaded Chicken Terrine | Bastrma Powder | Mix Lettuce |
Home Made Ricotta Cheese | Cherry Tomato

ADD TO YOUR SALAD

Grilled Shrimp 300 | Smoked Salmon 350 | Grilled Chicken 250

APPETIZERS

FATTET BATINJEIN (L)(N)(V)(G) - 475

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

COLD MAZZEH (L)(G)(N)(V) - 500

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

MUHAMMARA (N)(L)(V)(G) - 750

Tomato and Pepper Relish | Charcoal Grilled Peppers
Green Oil, Almonds | Egyptian Bread

GOLDEN HALLOUMI (L)(G)(V) - 675

Deep-Fried Panko Breaded Halloumi Cheese | Spicy Mayo Sauce

BEEF CARPACCIO (G)(L) - 900

Aged Beef Tenderloin | Rucola, Parmesan
Crispy Leeks and Garlic | Olive Oil | Black Pepper

TARTARE (G) - 700

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

BEEF CROQUETTES (G)(L) - 750

Slow cooked beef meat | Cheese, Bechamel Sauce
Spicy Tomato Sauce | Parmesan Cheese

VITELLO TONNATO (L) - 800

Roasted Veal Loin | Tuna Dressing | Capers | Lemon Juice | Salt | Pepper

(G) Gluten (S) Seafood (N) Nuts (V) Vegetarian (L) Lactose (Y) Vegan

All prices are in Egyptian Pounds and including 14 % VAT and 12 % service Charge

Please Inform your waiter about any food allergies or intolerance

All our meat and fish are locally sourced, unless specified otherwise.

Please speak to your server for more details about our sustainability practices.





SOUPS

CHICKEN ORZO SOUP (G) - 450

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

BISQUE (S)(L) - 650

Bisque Soup from Local Fresh Crabs | Shrimps | Seabass

ROASTED TOMATO SOUP (V)(L) - 550

Grilled Tomato | Sun Dry Tomato | Basil | Parmesan
Cream | Crispy Parmesan

PASTA AND RISOTTO

A LA CHEF (L)(G) - 975

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

BEETROOT VEGAN TAGLIATELLE (G)(V) - 975

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

RIGATONI SALSA ROSA (L)(G) - 750

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

TRIO FUNGI RISOTTO (V)(L) - 750

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

CARROT GNOCCHI (V)(G)(L) - 850

Home Made Gnocchi | Cheese Sauce | Carrot Pure
Pumpkin Seeds | Asparagus | Parsley Dust

LOBSTER RISOTTO (L)(S) - 1100

Lobster Meat | Bisque Risotto | Asparagus | Cherry Tomatoes

SANDWICHES

SHAWARMA WRAP (G)(L) - 600

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

THE CHEDI BURGER (G)(L) - 900

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

OPEN-FACE STEAK SANDWICH (G)(L) - 995

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

VEGAN BURGER (G)(V) - 995

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 (N)(G) - 1150

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

SAYADEYA FISH (G)(S) - 800

Local Fresh Fish | Tomato | Onion | Vermicelli Rice

MAIN COURSES

THE GRILL

Beef - Tenderloin

1500

US Angus Beef - Ribeye

2145

Camel Steak

1300

Tiger Prawns

1450

Tuna Steak

1200

The Salmon

1300

Sous-Vide Chicken Breast

750

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

SIDES

French Fries (V)(V) - **250**

Mashed Potatoes (L)(V) - **250**

Green Asparagus (V)(L) - **350**

Creamy Spinach (L)(V) - **350**

Sautéed Wild Mushrooms (V)(L) - **350**

SAUCES

Demi-glacé Sauce

Green Peppercorn Sauce

Mushroom Sauce

Lemon Butter

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DESSERTS

CHOCOLATE SOUFFLE (N)(L)(V) - 600

Milk Chocolate 34% | Milk | Eggs | Flour
Sugar | Ice Cream Vanilla

CARROT CAKE (N)(L)(G)(V) - 475

Carrot and Walnuts Sponge | Orange
Mascarpone Cream | Cinnamon

PISTACHIO KUNAFE CHEESECAKE (V)(N)(L) - 650

Mascarpone Cheese | Cream | Pistachio

ICE CREAM (3 SCOOPS TO CHOOSE) (L) - 400

Vanilla | Chocolate | Caramel | Mango

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