

MENU

CITADEL RESORT SAHL HASHEESH



SOUP

Seafood bisque
Wild mushroom and chestnut cream soup

SIDE PLATES

Shrimps risotto
Herbs rice
Pommes duchesse
Pommes croquette with cheese
Spinach gnocchi
Sautéed vegetables
Mushroom a la cream
Glazed pumpkin with honey cinnamon

MAIN COURSES

Stuffed turkey breast with coriander mustard sauce
Grilled ribeye steak in peppercorn sauce
Veal cutlet with maître d`hotel butter
Stuffed fish filet covered with shrimp sauce
Large grilled shrimps
Grilled salmon steak and garlic butter
Chicken cordon bleu

CARVING STATION

Whole roasted veal with rosemary sauce Braised beef entrecote with herbs butter Red sea fish with salt crust



ASIATIQUE CORNER

Butter chicken
Vegetables makhani
Shrimps sweet sour
Egg noodles
Chicken dumpling
Beef Sichuan

MOROCCAN CORNER

Roasted lamb / Seafood pastille / Royal couscous / Steamed vegetables

PASTA STATION

Assorted homemade pasta with condiments and different sauces

BAKERY BUFFET

Wide range of freshly oven baked bread

COLD KITCHEN TREASURES

Assorted sushi with a wide variety of canapés and different types of smoked and gravlax salmon

PASTRY BUFFET

Assortment of French pastries and authentic local pastries

Seasonal fresh fruits display

