

丁亥 〇



China



Lorem ipsum

India

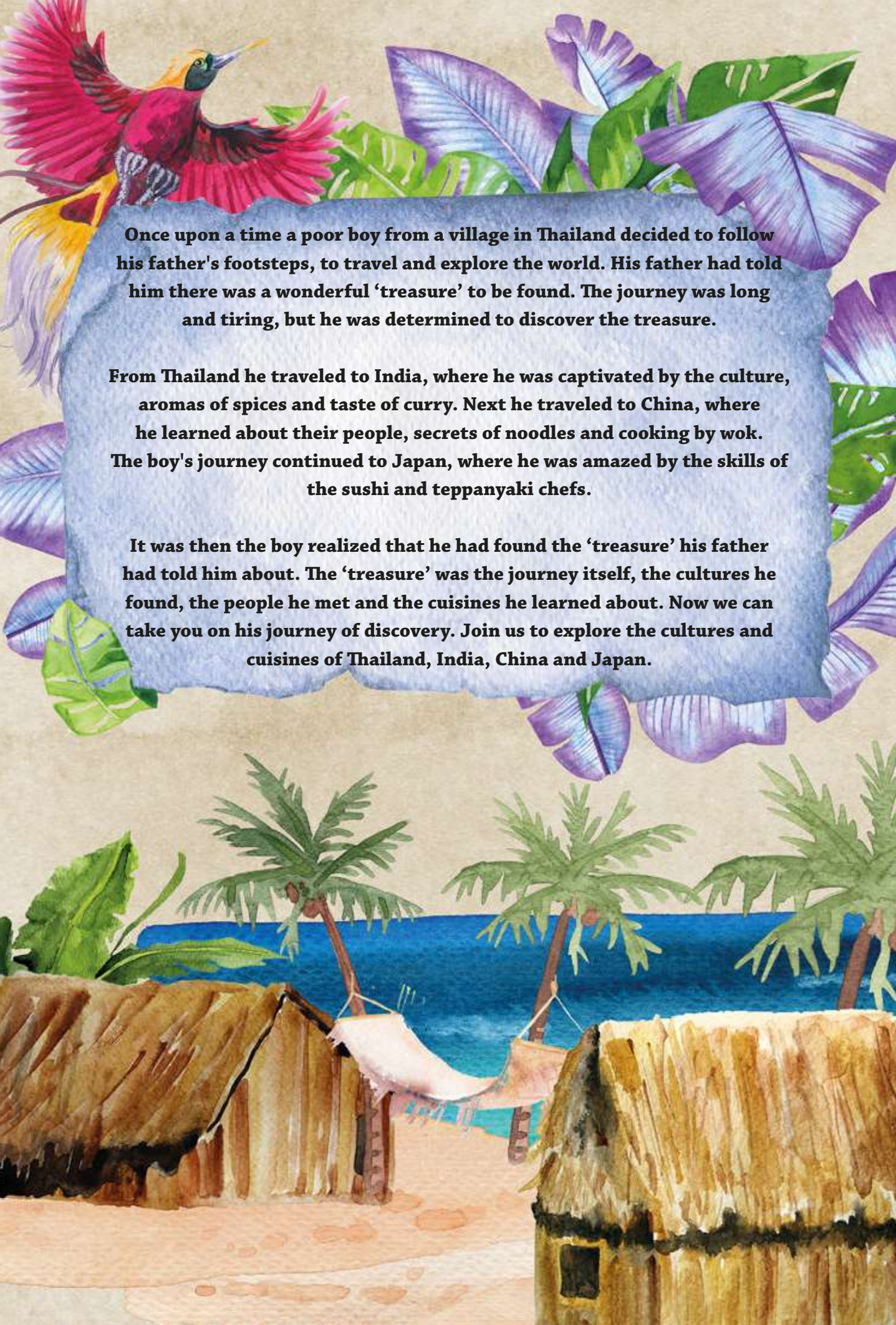




Japan



Thailand



Once upon a time a poor boy from a village in Thailand decided to follow his father's footsteps, to travel and explore the world. His father had told him there was a wonderful 'treasure' to be found. The journey was long and tiring, but he was determined to discover the treasure.

From Thailand he traveled to India, where he was captivated by the culture, aromas of spices and taste of curry. Next he traveled to China, where he learned about their people, secrets of noodles and cooking by wok. The boy's journey continued to Japan, where he was amazed by the skills of the sushi and teppanyaki chefs.

It was then the boy realized that he had found the 'treasure' his father had told him about. The 'treasure' was the journey itself, the cultures he found, the people he met and the cuisines he learned about. Now we can take you on his journey of discovery. Join us to explore the cultures and cuisines of Thailand, India, China and Japan.

Thailand



Soups

TOM YUM GOONG

Hot and sour soup with prawns and Thai herbs



TOM YUM TALAY

Hot and sour seafood soup with Thai herbs



TOM KHA GAI

Chicken soup with galangal, lemongrass and coconut milk



TOM KHA PHAK

Vegetable soup with galangal, lemongrass and coconut milk



TOM SAEB NUEA

Hot and sour beef soup with Thai herbs

Appetisers

POH PIA PHAK

Thai vegetable spring rolls, served with sweet chilli sauce



GAI YEANG E-SAN

Grilled marinated "north eastern style" chicken thighs



GOONG CHUB NGA

Deep fried sesame shrimps served with sweet plum sauce



PRATAD LOM SAI GOONG

Wrapped shrimps, deep fried and served with sweet chilli sauce

SATAY RUAM

Grilled chicken and beef bamboo skewers served with peanut sauce and A-Jad

Please inform your server of any food allergies



Vegetarian



Chef's Recommendation



Gluten Free



Spicy

All prices are in Egyptian pounds and subject to 12% service charge and all applicable taxes.

Salads

YUM NUEAYEANG

Grilled imported prime beef with cucumbers, tomatoes, onions and Thai dressing



YUM WOONSEN TALAY RUAM

Glass noodle salad with tomatoes, cucumbers, onions and Thai dressing

PLAH GOONG YEANG

Grilled marinated prawn salad with a chilli dressing



PLAH PA SALMON

Grilled marinated salmon with lemongrass and a coconut chilli lime dressing



SOM TOM THAI

Spicy green papaya salad with shrimps and peanuts



Rice and Noodles

KAO PHAD PAK

Vegetable fried rice with dark and light soy sauce

Calories 300/g Carbs 45g Protein 8.6g Fat 9g



PHAD THAI GOONG SOD

Stir-fried rice noodles with prawns, tofu, bean sprouts and tamarind sauce

Calories 490/g Carbs 52g Protein 53g Fat 20g



PHAD SEE IEW GAI

Stir-fried vermicelli noodles with chicken in oyster and dark soy sauce

Calories 470/g Carbs 57g Protein 49g Fat 13g

KHAO PHAD GOONG

Fried rice with shrimps, vegetables and egg

Calories 330/g Carbs 38g Protein 25g Fat 8g

KHAO PHAD SAPAROD GAI

Chicken fried rice with mixed peppers, pineapple and cashew nuts

Please inform your server of any food allergies



Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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Favourite Curries

GEANG KIEW WAN



Thai Green curry with eggplant, basil leaves
and a choice of :

CHICKEN

Calories 246/g Carbs 11g Protein 21g Fat 17g

PRAWNS

Calories 212/g Carbs 14g Protein 20g Fat 11g

IMPORTED PRIME BEEF

Calories 365/g Carbs 19g Protein 27g Fat 25g

VEGETABLES

Calories 246/g Carbs 16g Protein 6g Fat 13g

GEANG RWANG



Thai yellow curry with potatoes, tomatoes and basil leaves
with a choice of :

CHICKEN

Calories 451/g Carbs 30g Protein 31g Fat 26g

PRAWNS

Calories 358/g Carbs 32g Protein 29g Fat 25g

IMPORTED PRIME BEEF

Calories 483/g Carbs 25g Protein 34g Fat 21g

VEGETABLES

Calories 230/g Carbs 22g Protein 5g Fat 17g

GAENG KUA SUPPAROD



Thai red curry with pineapple, kaffir lime leaves
and a choice of :

CHICKEN

Calories 228/g Carbs 23g Protein 18g Fat 19g

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Vegetarian



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Gluten Free



Spicy

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PRAWNS

Calories 368/g Carbs 19g Protein 26g Fat 21g

IMPORTED PRIME BEEF

Calories 368/g Carbs 29g Protein 26g Fat 20g

SEASONAL VEGETABLES

Calories 205/g Carbs 28g Protein 3g Fat 5g

MASSAMAN NUEA



Imported prime beef massaman curry with potatoes and onions

Calories 506/g Carbs 50g Protein 36g Fat 28g

GEANG PHED PHET YANG



Thai red curry with duck, pineapple, tomatoes, grapes and basil leaves

Calories 368/g Carbs 24g Protein 33g Fat 30g

BEEF PHA NAENG CURRY

Thai red curry with prime beef, pineapple, tomatoes, grapes and basil leaves

Calories 368/g Carbs 24g Protein 33g Fat 30g

Main Courses

GAI PHAD MED MA MUANG



Stir-fried chicken with dried chillies and cashew nuts

Calories 410/g Carbs 21g Protein 26g Fat 24g

PED NUM MAKHAM

Crispy duck with a tamarind and lemongrass sauce

Calories 400/g Carbs 44g Protein 22g Fat 18g

NUEA PHAD NUM MON HOY



Stir-fried imported prime beef with oyster sauce, chillies and basil leaves

Calories 430/g Carbs 27g Protein 33g Fat 13g

PHAD HOLAPA TALAY



Wok-fried seafood with chilli mushrooms and basil leaves

Calories 395/g Carbs 23g Protein 27g Fat 21g

GOONG PHAD KRAPRO



Stir-fried shrimps with holy basil leaves

Calories 357/g Carbs 15g Protein 30g Fat 23g

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Vegetarian



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Gluten Free



Spicy

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PHAD PAK RUAM

Stir-fried mixed seasonal vegetables with soy sauce

Calories 216/g Carbs 12g Protein 7g Fat 7g



GOONG YANG NUM JIM PRIK SAB

Marinated grilled jumbo shrimps served with Tao hot and sour style sauce

Calories 263/g Carbs 12g Protein 25g Fat 9g



GAI PHAD BAI KAPHRAO

Wok-fried minced chicken with chilli and basil leaves

Calories 304/g Carbs 9g Protein 29g Fat 20g



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Vegetarian



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Gluten Free



Spicy

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India



Soups

MULLIGATAWNY



Yellow lentil soup blended with green apple, celery, ginger, garlic and coriander, served with plain basmati rice

SHORBA

Clear broth soup of coriander roots, ginger, garlic, onions and a choice of:

Chicken

Lamb

Shrimps

Appetisers

MASALA POPPADOMS



Roasted poppadoms topped with chopped tomatoes, onions and green chillies, seasoned with chaat masala

VEGETABLE SAMOSA



Crispy fried pastry stuffed with potatoes and green peas

SHRIMP KOLIWADA

Battered fried shrimps with mint chutney

FISH AMRITSARI



Fried fish in crispy batter, served with mint sauce

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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Salads

AANGAN



Fresh tomatoes, carrots, cucumbers, onions, lettuce and lemon

CHICKEN TIKKA CHAAT



Thin slices of chicken tikka with julienne bell peppers and onions with mint and tamarind sauce

JINGA SALAD



Marinated shrimps cooked in the tandoor oven with julienne onions, flavoured with chutney

Indian Tandoor

TANGADI KEBAB

Chicken drumsticks cooked in the tandoor oven, served with mint chutney

Calories 450/g Carbs 8g Protein 41g Fat 12g

CHICKEN TIKKA AJWAINI



Succulent boneless chicken marinated with subtle Indian spices and carom herbs, cooked in the tandoor oven, served in a kulcha pocket with mint chutney

Calories 266/g Carbs 6g Protein 25g Fat 4g

MURGH HARYALI TIKKA

Chicken marinated with Indian herbs, spices and hung curd, flavoured with mint

Calories 405/g Carbs 9g Protein 25g Fat 9.5g

MURGH MALAI TIKKA

Chicken marinated with Indian herbs and cream, cooked in the tandoor oven, served in kulcha pocket with mint chutney

Calories 405/g Carbs 9g Protein 25g Fat 9.5g

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Vegetarian



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FISH TIKKA

Marinated sea bass fillet, cooked in the tandoor oven,
served with mint chutney

Calories 193/g Carbs 12g Protein 24g Fat 8g

MUTTON SEEKH KEBAB

Minced hogget flavoured with mild spices, cooked in
the tandoor oven and served with mint chutney

Calories 298/g Carbs 4g Protein 42g Fat 16g

TANDOORI CHAAP

Marinated lamb chops roasted in the tandoor oven
and served with strips of Indian flat bread,
tandoori vegetables and mint chutney

Calories 264/g Carbs 8g Protein 32g Fat 11g

JHINGA MALAI TULSI

Prawns marinated in cheese and Indian spices,
cooked in the tandoor oven and served with roasted vegetables

Calories 249/g Carbs 24g Protein 20g Fat 9g

ASSORTED TANDOORI PLATTER

Selection of chicken tikka, lamb chops, prawns, chicken
drumsticks and fish tikka served with mint chutney

Calories 650/g Carbs 45g Protein 44g Fat 15g

SUVA SALMON TIKKA

Marinated salmon steak cooked in the tandoor oven,
served with pulao rice

Calories 234/g Carbs 18.4g Protein 33.8g Fat 16g



Vegetarian



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Indian Curry

CHICKEN MASALA

Succulent chicken marinated in a creamy spiced tomato curry

Calories 276/g Carbs 8g Protein 28g Fat 13g

KUMBH PALAK



Sliced mushroom cooked with spinach in a coriander and chilli based curry

Calories 232/g Carbs 14g Protein 5.3g Fat 14g

DAL MAKHNI



Black lentil and kidney beans cooked in a rich butter and cream curry

Calories 308/g Carbs 26g Protein 7g Fat 10g

BUTTER CHICKEN

Succulent boneless pieces of chicken cooked in a rich tomato and cream curry

Calories 335/g Carbs 14g Protein 25g Fat 17g

LAMB ROGANJOSH



Lamb cooked in a mildly spicy and flavourful curry

Calories 381/g Carbs 8.1g Protein 31.3g Fat 11.6g

SHRIMP MAKHNI

Jumbo shrimps cooked in a tomato based curry, flavoured with Indian herbs and spices

Calories 299/g Carbs 8g Protein 28g Fat 11g

LAMB SHANK

Lamb shank cooked in a mildly spicy and flavorful curry

Calories 350/g Carbs 10g Protein 52g Fat 10g

PALAK PANEER

Cottage cheese cooked with spinach and coriander in a chilli based gravy

Calories 306/g Carbs 4g Protein 42g Fat 12g

KEEMA PAV

Minced lamb cooked in masala sauce, served with soft bread

Calories 306/g Carbs 4g Protein 42g Fat 12g

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Vegetarian



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Gluten Free



Spicy

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KADAI VEGETABLES



Seasonal vegetables cooked in an onion tomato masala
with select Indian herbs

Calories 245/g Carbs 20g Protein 4g Fat 18g

Indian Rices

Fragrant basmati rice, delicately flavoured
with select Indian herbs and spices, served with raita.

CHICKEN TIKKA BIRYANI



Calories 375/g Carbs 42g Protein 30g Fat 9g

LAMB BIRYANI



Calories 440/g Carbs 42g Protein 32.1g Fat 21g

SHRIMP BIRYANI



Calories 304/g Carbs 34g Protein 22g Fat 16g

Indian Breads

BUTTER NAAN | GARLIC NAAN | ALOO PRANTHA



Aloo Paratha is stuffed with potato

CHEESE NAAN | PESHWARI NAAN

Peshwari naan is stuffed with dried fruits and coconut powder

TANDOORI ROTI | LACCHA PARATHA

Indian Sides

SADE CHAWAL



Steamed fragrant basmati rice

BIRYANI RICE



PULAV RICE

With your choice of :
Cumin/green peas or mushrooms

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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A traditional Chinese garden scene. In the foreground, two large, intricately carved stone lions (shishi) stand on either side of a bamboo fence. The lions are depicted with detailed features, including a large nose, whiskers, and a collar with a bell. Behind the fence, a bamboo lattice structure frames the scene. Through the lattice, lush green foliage and several bright orange fruits, likely persimmons, are visible. The background is a plain, light-colored wall. The word "China" is written in a blue, cursive font in the center of the image.

China

Soups

EGG DROP

With chicken and sweet corn

HAND PULLED NOODLES

Homemade noodles in a flavourful broth with your choice of:

IMPORTED PRIME BEEF

SEAFOOD

SHANGHAI WANTON

Homemade wonton filled with minced shrimp in a flavourful broth

HOT AND SOUR SEAFOOD

Shrimp, scallop and crab meat with dark soya sauce and chilli vinegar

EMPEROR ABALONE

Marine snails with Chinese vegetables

Appetisers

CRISPY SEAFOOD ROLL

Crispy roll stuffed with shrimp, scallop, glass noodles and shiitake mushrooms

COCONUT PRAWNS

Battered deep fried prawns, flavoured with coconut and dill leaves

CRISPY PRAWNS WITH WASABI MAYO

Battered fried prawns with homemade wasabi mayo

FOIE GRAS

Pan seared duck liver on a bed of sweet potatoes

ORANGE CHICKEN

Battered fried chicken served with an orange sauce

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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SCHEZWAN POTATOES

Stir-fried potatoes with schezwan chilli sauce

Salads

SLICED BEEF WITH SESAME DRESSING

Sliced imported prime beef tenderloin with caramelized onions
and TAO sesame dressing

Dim Sums

BARBEQUE CHICKEN BUNS

CHICKEN SOMAI

VEGETABLE DUMPLING



SEAFOOD DUMPLING

PRAWN HAKAO



PAN FRIED SEAFOOD DUMPLING

ASSORTED DIM SUM (12 PIECES)

Seafood

WOK-FRIED SEAFOOD

Shrimps, scallops, squids and tofu.

Calories 277/g Carbs 44g Protein 19g Fat 1.4g

GREEN GINGER SEA BASS

Steamed green ginger sea bass in superior soya sauce

Calories 348/g Carbs 3g Protein 33g Fat 20g

SICHUAN PRAWNS



Wok tossed prawns with vegetables

Calories 190/g Carbs 4g Protein 23g Fat 6.5g

STEAMED SALMON

Steamed salmon fillet served with glass noodles,
shitake mushrooms and chilli sauce

Calories 348/g Carbs 3g Protein 33g Fat 20g

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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XO LOBSTER

Wok-fried lobster tail in XO sauce

Calories 160/g Carbs 9.4g Protein 16g Fat 6g

GARLIC KING PRAWNS

King prawns with garlic, chilli and five spice sauce

Calories 224/g Carbs 1.3g Protein 32g Fat 10g



EMPEROR ABALONE

Braised sliced marine snails with shiitake and black mushrooms in superior oyster sauce

Calories 171/g Carbs 7g Protein 14g Fat 6g

HONG KONG STYLE SCALLOPS

Wok-fried scallops with shiitake mushrooms, broccoli and assorted vegetables in black bean sauce

Calories 171/g Carbs 7g Protein 14g Fat 6g

Meats

KUNG PAO CHICKEN

Wok tossed chicken with vegetables and roasted cashew nuts

Calories 380/g Carbs 36g Protein 42g Fat 7g

SHUAN TIAN JI

Wok-fried chicken in sweet and sour sauce

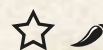
Calories 221/g Carbs 15.5g Protein 27.2g Fat 4.9g

STIR FRIED VEAL WITH SHIITAKI MUSHROOMS

Slices of imported prime beef skirt steak, tossed with shiitake mushrooms

Calories 250/g Carbs 32g Protein 31g Fat 16g

BLACK PEPPER BEEF



Wok-fried imported prime beef tenderloin in black pepper sauce

Calories 348/g Carbs 41g Protein 32g Fat 5.7g

SCHEZWAN CHICKEN

Wok tossed chicken with Sichuan sauce

Calories 348/g Carbs 41g Protein 32g Fat 5.7g

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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Rice and Noodles

CHINESE FRIED RICE WRAPPED IN LOTUS LEAF

PRAWN

Calories 263/g Carbs 29g Protein 19g Fat 9g

IMPORTED PRIME BEEF

Calories 354/g Carbs 39g Protein 30g Fat 14g

CHICKEN

Calories 287/g Carbs 27g Protein 19g Fat 10g

VEGETABLE

Calories 226/g Carbs 33g Protein 9g Fat 11g



SINGAPORE EGG NOODLES

Singapore style stir-fried egg noodles with imported prime beef

Calories 224/g Carbs 33g Protein 12g Fat 15g



WOK-FRIED RICE NOODLES

Wok-fried rice noodles with shrimp in oyster sauce

Calories 256/g Carbs 27g Protein 24g Fat 6g

WOK-FRIED HAND PULLED NOODLES WITH YOUR CHOICE OF:

CHICKEN

Calories 282.1/g Carbs 26.5g Protein 26g Fat 7.1g

SEAFOOD

Calories 340/g Carbs 29.1g Protein 19.9g Fat 10.6g

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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Vegetables

TOFU SHANGHAI

Battered fried soft tofu and shiitake mushrooms
in black bean sauce

Calories 156.8/g Carbs 16g Protein 7g Fat 7.9g

SICHUAN AUBERGINE



Aubergine with shiitake mushrooms in black bean sauce

Calories 105.7/g Carbs 14.5g Protein 4g Fat 4.1g

Duck

BEIJING DUCK

Crispy duck served in pancakes with cucumbers, leeks, hoisin sauce
and five spice Chinese sauce

HALF

Calories 340/g Carbs 24g Protein 29g Fat 14g

WHOLE

Calories 680/g Carbs 48g Protein 58g Fat 28g



Chinese Sides

SHU CAI



Sautéed seasonal mixed vegetables and tofu in soya sauce

WOK-FRIED POK CHOY



Wok-fried pok choy with shiitake mushrooms in soya sauce

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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Japan



Soup

MISO



Japanese soya bean with seaweed, tofu and spring onions

Appetisers

EDAMAME



Japanese soy beans

SPICY EDAMAME



Japanese soy beans with tongarashi powder

EBI TEMPURA



Deep fried Mediterranean shrimp

Salads

WAFU



Japanese vegetable salad with TAO homemade dressing

HIBACHI MAGURO



Seared yellowfin tuna with mixed lettuce and crispy tempura flakes

SALMON AVOCADO

Seared salmon with lettuce and avocado

Japanese Sides

GOHAN



Steamed Japanese rice

TAKIMESHI FRIED RICE

CHICKEN

SHRIMP

Please inform your server of any food allergies

Vegetarian Chef's Recommendation Gluten Free Spicy

All prices are in Egyptian pounds and subject to 12% service charge and all applicable taxes.

Nigiri

(Per piece)

Slices of fresh fish or meat served on a bed of rice

TAKO

Octopus

SUZUKI

White fish

AVOCADO



SHAKE



MAGURO

Yellowfin tuna

ASPARAGUS



KANI

Crabstick

EBI

Shrimp

HAMACHI

Amberjack

HOTATE

Sea scallop

IKA

Cuttlefish

Makimono

(8 pieces)

YASAI MAKI

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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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SALMON MAKI

KANI

Crabstick

EBI

Shrimp

CALIFORNIA

Crab, avocado, cucumber, Japanese mayo and ebiko

SPICY TUNA



Spicy tuna, lettuce and avocado

SPICY SALMON



Spicy salmon, cucumber and lettuce

SALMON AVOCADO

Salmon, avocado and sesame seeds

CRAZY CALIFORNIA

Crab, mango (seasonal), cucumber, Japanese mayo and ebiko

PHILADELPHIA



Smoked salmon, fresh salmon, cream cheese and cucumber

RAINBOW ROLL

Tuna, salmon, white fish, crab and avocado

Dragon

Shrimp and avocado

Temaki

Handmade conical shaped roll

CALIFORNIA

SPICY SALMON



SPICY TUNA



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Vegetarian



Chef's Recommendation



Gluten Free



Spicy

All prices are in Egyptian pounds and subject to 12% service charge and all applicable taxes.

Sashimi

(Three slices)

TAKO

Octopus

IKA

Cuttlefish

SUZUKI

White fish

SAKE

Fresh salmon

MAGURO

Yellowfin tuna

EBI

Shrimp

KANI

Crab

HOTATE

Sea scallop

HAMACHI

Amberjack

Moriawase

TOKYO

8 pieces nigiri | 12 pieces makimono roll

FUKUSHIMA

24 pieces of mixed makimono rolls

HIROSHIMA

8 pieces of sashimi | 8 pieces of nigiri | 8 pieces of makimono roll

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SASHIMI

A mix of 21 slices:

salmon | tuna | suzuki | scallop | ama-ebi | ika | hamachi

Tao Specials

TAO STYLE SHAKE SASHIMI

Lemon marinated salmon with salad

TAO STYLE MAGURO SASHIMI

Seared sesame yellowfin tuna with mango salsa and ponzu sauce

TACO SUSHI (5 pieces) ☆

Taco shaped sushi with spicy salmon and Japanese seaweed

KAUBOI ROLL (8 pieces)

Imported prime beef, asparagus, lettuce and mango (seasonal) with teriyaki sauce

Fried

(5 pieces)

ALEXANDRIA ROLL

Salmon, mango and cream cheese

CAIRO ROLL

Avocado and cheese

LUXOR ROLL

Spicy tuna, mango and chilli oil

TAO ROLL

Shrimp, asparagus and cheddar cheese wrapped in seaweed

Teppanyaki

YAKI YASAI ♡

Seasonal vegetables

Calories 280/g Carbs 42g Protein 7g Fat 4g

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Vegetarian



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TORI

Chicken thigh and breast

Calories 300/g Carbs 8g Protein 31g Fat 5g

IKA

Cuttlefish

Calories 274/g Carbs 12g Protein 15g Fat 11g

SUZUKI

Mediterranean seabass

Calories 287/g Carbs 27.9g Protein 28g Fat 3.7g

MAGURO

Yellowfin tuna

Calories 263/g Carbs 12.9g Protein 30g Fat 9g

RIB EYE

Imported prime beef rib eye

Calories 370/g Carbs 0g Protein 22g Fat 16g

SHAKE

Salmon

Calories 276/g Carbs 13g Protein 29g Fat 10g

GYUNIKU

Imported prime beef tenderloin

Calories 268/g Carbs 7g Protein 26g Fat 14g

EBI

Jumbo shrimp

Calories 180/g Carbs 5g Protein 28g Fat 7g

HOTATE

Sea scallop

Calories 140/g Carbs 4g Protein 23g Fat 4g


ESI-EBI


Lobster


Calories 260/g Carbs 6.6g Protein 25g Fat 8g

All served with Teppanyaki vegetables

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Robatayaki

TORI KASTO

Panko coated chicken with tankatsu sauce

Calories 293/g Carbs 30g Protein 38g Fat 7g

TORI TERIYAKI

Chicken thigh | Teriyaki sauce

Calories 212/g Carbs 9.6g Protein 32g Fat 5.6g

TORI SHIO YAKI

Salted grilled chicken | Ponzu sauce

Calories 267/g Carbs 13.3g Protein 39.6g Fat 3.5g

KOHITSUJI YAKI

Lamb chops | Kikkoman soya

Calories 320/g Carbs 8g Protein 36g Fat 12.4g

TAI SHIOYAKI

Sea bream | Ponzu sauce

Calories 224/g Carbs 4g Protein 33g Fat 4g

SALMON TERIYAKI

Salmon | Teriyaki sauce

Calories 270/g Carbs 9g Protein 27g Fat 10g

RIB EYE TERIYAKI

Imported prime beef rib eye steak | Teriyaki sauce

Calories 340/g Carbs 13.5g Protein 38g Fat 18.1g

HOTATE



Sea scallop | Japanese tamago nimoto style with caviar

Calories 195/g Carbs 4.1g Protein 28g Fat 6g

EBI TERIYAKI

King Prawn | Teriyaki sauce

Calories 286/g Carbs 11g Protein 38g Fat 3.7g

ESI-EBI

Lobster | Japanese tamago nimoto style with caviar

Calories 229/g Carbs 1g Protein 31.6g Fat 4g

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Fusion



Appetisers and Salads

BUTTER CHICKEN DIM SUM

Chicken Sio mai cooked in a creamy tomato sauce

KATHIROLL MAKI YASAI

Julienne spiced vegetables rolled on a bed of sushi rice,
topped with mint sauce

CHINESE BHEL CHAAT

Crispy noodle salad flavoured with mint,
tamarind and schezwan sauce

EBI SWEET AND SOUR MAKI

Crispy sweet and sour shrimps rolled on a bed of
sushi rice and nori sheet

MASALA SEAFOOD DUMPLINGS

Minced seafood flavoured with
Indian spices, steamed and
served with tomato and tamarind chutney

CHICKEN WRAP

Minced chicken flavoured with Thai herbs and
Chinese sauces, wrapped in a spring roll sheet
and served with a-jad sauce

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Gluten Free



Spicy

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Main Courses

CHILLI CHICKEN

Fried boneless chicken tossed with a spicy Indo-Chinese sauce

ROBATAYAKI YELLOW CURRY SALMON

Salmon steak cooked on the Robatayaki grill, basted with yellow Thai curry sauce

Calories 366/g Carbs 18g Protein 31g Fat 19g

TEPPANYAKI BEEF VINDALOO



Imported prime beef cubes cooked on the Teppanyaki grill and tossed in TAO Indian vindaloo sauce

Calories 371/g Carbs 16g Protein 29g Fat 22g

SPICY MISO SCALLOPS



Wok-fried scallops tossed in spicy miso sauce

Calories 230/g Carbs 8g Protein 15g Fat 9g

WOK-FRIED LEMONGRASS BEEF

Wok-fried sliced imported prime beef with finely chopped lemongrass, sliced shiitake mushrooms and crunchy vegetables

Calories 352/g Carbs 11g Protein 35g Fat 11g

CHICKEN PHAD THAI MASALA



Wok tossed chicken and rice noodles, flavoured with Indian curry sauce

Calories 282/g Carbs 36g Protein 9g Fat 8g

SHRIMP TEMPURA CURRY



Crispy shrimp tempura in a Thai red curry and pineapple sauce.

Calories 332/g Carbs 19g Protein 21g Fat 13g

Please inform your server of any food allergies



Vegetarian



Chef's Recommendation



Gluten Free



Spicy

All prices are in Egyptian pounds and subject to 12% service charge and all applicable taxes.



Desserts



THAILAND

KLOUY THOD KAB ITIM

Banana fritters, orange caramel brittle
and vanilla bean ice-cream

I-TIM KATI

Coconut sorbet

KHAO NEIW MAMUANG (SEASONAL)

Mango (seasonal) served on sweet sticky rice

INDIA

GULAB JAMUN

Fried milk powder dumpling served in hot sugar syrup

KULFI

Traditional Indian saffron flavoured ice-cream
with falooda and hot mini gulab jamun

CHOCOLATE DOME

Chocolate dome filled with mini gulab jamun,
served with hot chocolate sauce

Please inform your server of any food allergies



Vegetarian



Chef's Recommendation



Gluten Free



Spicy

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CHINA

OVEN ROASTED BANANA

Delicately roasted banana with rice puffs,
drizzled with homemade passion fruit sauce and
served with vanilla ice-cream

CHILLED MANGO SOUP

Chilled mango and coconut flavoured soup (seasonal)
with vanilla ice-cream and mint

JAPAN

HOMEMADE TEPPANYAKI ICE-CREAM

Black sesame - green tea

MOCHI ICE-CREAM

Ice-cream balls wrapped in a soft, chewy and
sweet mochi dough

Please inform your server of any food allergies



Vegetarian



Chef's Recommendation



Gluten Free



Spicy

All prices are in Egyptian pounds and subject to 12% service charge and all applicable taxes.