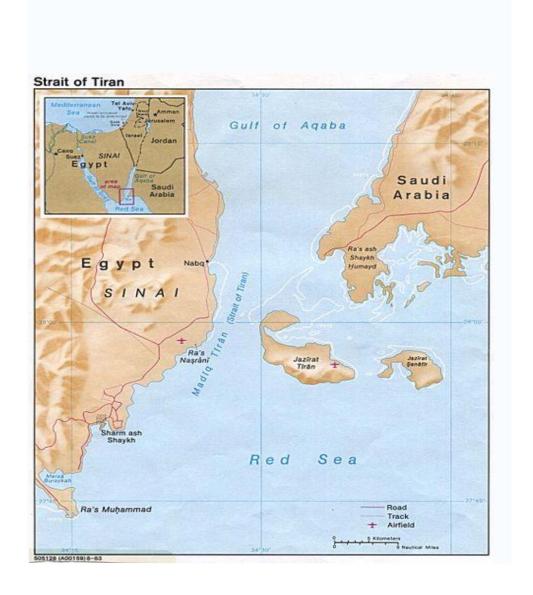
The History of Tiran Island

Tiran (Arabic: جزيرة تيران) is an island belonging to Saudi Arabia at the entrance of the Strait of Tiran, which separates the Red Sea and the Gulf of Aqaba. The island is leased to Egypt, to support the presence of an observation post controlled by the Multinational Force and Observers and an Egyptian Coastal Patrol post. It is of strategic significance in the area, as it forms the narrowest section of the Strait of Tiran, which is an important sea passage to ports in Jordan and Israel.

It is inhabited only by military personnel from Egypt and the United States. Some believe that this is the biblical location where the Red Sea was parted.

The Strait of Tiran is the narrow sea passage, about 13 km (8 miles) wide, formed by the Sinai and Arabian peninsulas. It is named after the island of Tiran located at its inflow. Sanafir Island lies to the east of Tiran, southeast of the shallow strait between Tiran and Saudi Arabia. The deepest point of the sea between the Four Seasons Resort to Tiran Island is over 2000 meters.





Muddled Drinks

130 L.E

Cable Car

Bacardi Gold, Mint Leaves Brown Sugar, Lemon Pieces Apple Wedges, Apple Juice

Funky Diva

White Rum, Orange Juice, Fresh Basil, Brown Sugar, Lemon Juice

Caribbean Holiday

White Rum, Crème de Cassis Fresh Mint, Lemon Juice Sugar Syrup, Blue Berries Cranberry Juice

Brazilian Muddling

Cachaca, Lemon Juice Peach Puree, Sugar Syrup

Batida Kiwi

White Rum, Kiwi, Brown Sugar Fresh Mint Leaves Sugar Syrup

Cuban Breeze

White Rum, Fresh Mango Lemon Juice, Soda

Non Alcoholic Cocktails

55 L.E

Oasis

Sweet Melon, Guava, Peach Mint Leaves

Frozen Vanilla Sky

Sweet Melon, Milk Vanilla Ice Cream

Coco Loco

Banana, Coconut Milk, Pineapple

Tropical Forest

Kiwi, Banana, Orange Sugar Syrup

Mangokadeh

Mango, Orange, Karkadeh

Smile on the Sea

Karkadeh, Orange, Pineapple

Fayrouz

Sopya, Milk, Fresh Mint

Tropical Banana

Banana, Lemon, Pineapple

... is an unique and modern grill restaurant at Sharm's top prime location. Chef Sayed Shabaan and his team have created lovely dishes in a simple, sleek and sexy way of cooking. Relax and enjoy!

Chef Sayed's Signature Dish Surf & Turf 465

grilled beef tenderloin (180gr), grilled half lobster tail served with spicy steak fries, creamy spinach & one complimentary sauce of your choice

Starters & Salads

Fritto Misto 165

crispy fried prawns, calamari, tartare & harissa sauce

BBQ Chicken Salad 195

chicken breast, mixed greens, sweet corn, walnuts, avocado dressing

Reef Grill Salad 185

beef tenderloin stripes, rocket, cherry tomatoes & parmesan dressing

Tomato Mozzarella Salad 145

rocket pesto, pine nuts, arugula & balsamic reduction

Grilled Tuna 170

ratatouille salad, crushed pine nuts & rosemary oil

Soups

Zarzuela 160

catalan seafood soup, fennel, tomato & saffron

Cream of Tomato 85

Sandwiches

served with your choice of french fries, mixed greens or caesar salad

Vegetable Panini 170

grilled vegetable, mozzarella, olives, capers, spicy mayo, pine nuts

Chicken Tomato and Bacon 185

chipotle mayonnaise, brown toast, balsamic romaine

Prime Beef Cheese Burger 190

smoked scamorza cheese, roasted tomato, red onions

Mediterranean Shrimps Wrap 180

curry spiced prawns, arugula, avocado & mint yogurt dip

Pain Bagnat 185

focaccia filled with grilled salmon, capsicum garlic, rucola

Pasta & Risotto

Black Seafood Linguini 215

seafood, fresh tomatoes, garlic, onions & parsley

Saffron Risotto with Shrimps 190

Please feel free to combine our freshly charcoal grilled prime cuts or seafood with your preferred side dishes and sauces. Relax and enjoy!

Grilled Prime Meat Cuts

Australian Beef Rib Eye (300gr) 395 Australian Lamb Chops (200gr) 340

South African Beef Fillet (200gr) 355 Marinated Half Chicken 240

Grilled Fish and Seafood

Sea Bass Fillet (180gr) 255 Lobster Tail (3 halves) 495

Yellow Fin Tuna (180gr) 285 Jumbo Prawns (4pcs) 330

Side Dishes 65 each

Grilled Green Asparagus **Pan Fried Mushrooms** Mixed Grilled Vegetables Creamy Young Spinach

Caesar Salad

Mixed Green Salad Basmati or Spiced Rice

Potatoes

(Spiced Wedge, Mashed or

French Fries)

Sauces

Recommended for Meat

Veal Jus Green Pepper Creamy Mushroom Café De Paris Butter Sauce Béarnaise Tomato Salsa

Recommended for Fish

Sauce Vierge **Lemon Butter** Cocktail Sauce

Desserts 85

Grilled Classic Banana Split

Warm Walnut Cake with Caramel Ice Cream

Havana Chocolate & Coffee Cake with Grilled Meringue

Grilled Spiced Pineapple with Coconut Mousse

Delice of Strawberry & Cream Cheese

Beverages

Mineral Water and Soft Drinks	
Aqua Panna (1 lt.)	75
Aqua Panna (0.50 lt)	40
San Pellegrino (0.75 lt.)	70
San Pellegrino (0.25 lt.)	35
Soft Drinks (0.33 lt.)	40
Fresh Juices	45
Beer	
Panache	50
Heineken (0.33 lt.)	65
Stella Local (0.50 lt.)	70
Sakara Gold (0.50 lt.)	80
Tea and Coffee Selection	
English breakfast Tea	35
Organic Earl Grey Tea	35
Mint Tea	35
Chamomile Tea	35
Green Tea	35
Organic Jasmine Tea	35
Marrakech Tea	35
Hot or Cold Chocolate	35
Filtered or Decaffeinated Coffee	45
Turkish Coffee	30
Espresso or Decaffeinated Espresso	35

45

Cappuccino, Café Late

Champagne & Sparkling Aida	135	540
brut, gianaclis		
Aida	145	575
rosé, gianaclis		
EGYPTIAN WINES White		
Shahrazade	75	290
chardonnay, vermentino, egy.bev		
Omar Khayyam	80	305
sultanine, gianaclis		
Château Grand Marquis	90	360
sultanine, gianaclis		
	105	410
Jardin du Nil chardonnay, vermentino, egy.bev	105	410
Ayam	105	425
viognier, domaine gianaclis		
Cape Bay	115	460
south african, chardonnay, gianaclis		
Red	7.5	000
Shahrazade	75	290
cabernet sauvignon, merlot, egy.bev		
Château Grand Marquis	90	360
carignan, mourvedre, gianaclis		
Jardin Du Nil	105	410
cabernet sauvignon, merlot, shiraz, egy.bev		
Cape Bay	115	465
south african, merlot, gianaclis		
Château Des Rêves	105	420
lebanese, cabernet sauvignon, syrah, gianaclis		
Rosé		
Omar Khayyam	80	305
sultanine, bobal		
Beausoleil	85	330
organic merlot		

