

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

100 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 Zaghloul Tawfik and his team have created lovely dishes in a simple, sleek and sexy way of cooking. Relax and enjoy!

Chef Zaghloul's Signature Dish

Surf & Turf 445

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

Starters & Salads

Grilled tuna 135

With ratatouille salad, crushed pine nuts & rosemary oil

Grilled scallops 115

With mixed greens, roasted cauliflower, beef bacon & smoky vinaigrette

Fritto misto 125

Crispy fried prawns and calamari, tartare sauce & harissa

Tomato & mozzarella 115

With rocket pesto, pine nuts, arugula & balsamic reduction

Reef grill salad 135

With rocket, beef tenderloin stripes, cherry tomatoes & parmesan dressing

BBQ chicken salad 125

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

Soups

Zarzuela 135

Catalan seafood soup, fennel, tomato & saffron

Roasted cauliflower soup 70

Served piquantly spiced

Sandwiches

Mediterranean prawns wrap 165

Curry spiced prawns, arugula, avocado & mint yogurt dip

Prime beef cheese burger 165

Smoked scamorza cheese, roasted tomato, red onions & French fries

Pasta & Risotto

Black seafood linguini 155

Seafood, fresh tomatoes, garlic, onions & parsley

Saffron risotto with shrimps 165

*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 (200gr) 265 **Australian lamb chops (200gr) 275**
Australian beef fillet (200gr) 325 **Marinated half chicken 195**

Grilled Fish and Seafood

Sea bass fillet (180gr) 210 **Lobster tail (3 halves) 355**
Yellow fin tuna (180gr) 235 **Jumbo prawns (4pcs) 325**

Side Dishes 40 each

Pan fried mushrooms	Coleslaw	Mashed potatoes
Mixed grilled vegetables	Steak fries	Sweet potato fries
Creamy young spinach	French fries	Basmati rice
Mixed green side salad	Potato wedges	Creamy polenta

Sauces

Recommended for Meat

Veal jus	Café de Paris butter
Green pepper sauce	Sauce béarnaise
Creamy mushroom sauce	Tomato salsa

Recommended for Fish

Sauce vierge
Lemon butter

Desserts

Grilled classic banana split 65

Warm walnut cake with caramel ice cream 70

Havana chocolate & coffee cake with grilled meringue 70

Grilled spiced pineapple with coconut mousse 65

Delice of strawberry & cream cheese 70

All prices are in Egyptian Pounds and subject to 12% service charge and 12.32% applicable taxes.

Beverages

Mineral Water and Soft Drinks

Aqua Panna (1 lt.)	60
Aqua Panna (0.50 lt)	35
Evian (1 lt.)	55
San Pellegrino (0.75 lt.)	60
San Pellegrino (0.25 lt.)	35
Soft Drinks (0.33 lt.)	33
Fresh Juices	40

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	30
Organic Earl Grey Tea	30
Mint Tea	30
Chamomile Tea	30
Green Tea	30
Organic Jasmine Tea	30
Marrakech Tea	30
Filtered or Decaffeinated Coffee	35
Turkish Coffee	25
Espresso or Decaffeinated Espresso	30
Cappuccino, Café Late, Hot or Cold Chocolate	35

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	95	360
sultanine, gianaclis		

Jardin du Nil	105	410
chardonnay, vermentino, egy.bev		

Ayam	105	425
viognier, domaine gianaclis		

Cape Bay	115	460
south african, chardonnay, gianaclis		

Red

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	75	305
sultanine, bobal		

Beausoleil	85	330
Organic merlot		

*All Prices are in Egyptian Pounds, Subject to 12% Service Charge
and 12.32% Applicable Taxes*

Beet
Grill