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VILLA BELLE ÉPOQUE

Villa Belle Époque was built in the 1920s and recently refurbished to reflect its colonial origins. Occupying a 1,300 m² plot, the hotel is surrounded by lemon, mango, olive and guava trees, intermingled with centennial palms. Also sprawling in the garden is the symbolic Acacia tree, after which Acacia Restaurant is named.

Recognized by the ancient Egyptians as the tree of life under which the first gods of Egypt were born, the Acacia tree was considered sacred for the numerous benefits it exuded. Products such as timber, were derived and used to build ships for transportation of merchandise, the flower used for medicinal preparations and the Acacia pod was employed to tan leather.

SOUP

Egyptian Lentil (v)
Roasted lentils, toasted croutons 75

Green Peas (v)
Fresh green pea puree, light cream 75

Pumpkin Cream (v)
*Sweet roasted pumpkin, cashew cream,
coriander 80*

Spicy Chicken Noodles (s)
*Shredded chicken, oregano, egg noodles, red
chili 95*

Thai Tom Yum
*Mussels, shrimp, salmon, calamari,
lemongrass, green chili 115*

SANDWICHES

Open-Face Salmon
*Smoked salmon, lemon, avocado paste,
mustard aioli, crispy rice cakes 120*

Rustic Chicken Club
*Shredded chicken, portobello mushroom,
smoked turkey, baby rocca, pecorino, grilled rye
bread, homemade potato chips 110*

Classic Burger
*Fire grilled beef patty, red cheddar cheese,
tomato, red onion, mayonnaise, toasted bun,
homemade french fries 125*

Mushroom Burger
*Grilled beef patty, caramelized onion, baby
rocca, sautéed mushrooms, parmesan cheese,
toasted brown bun, homemade french fries 130*



SALADS &
APPETIZERS

Oriental Mezze Platter (v)

Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 90

Beef Yakitori

Glazed beef tenderloin skewer, mushroom, bell peppers, toasted sesame seeds, yakitori sauce 115

Salmon Cream Mousse

Smoked salmon, creme fraiche, soy mousseline, micro greens, toasted German loaf 130

Pumpkin Quinoa (v)

Roasted pumpkin, dried cranberries, quinoa, kale, shaved almonds, basil olive oil 95

Asian Chicken Bowl

Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 110

Salmon Avocado Salad

Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 120

Beef Carpaccio

Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 100

Italian Burrata Salad (v)

Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 120

PASTA

Salmon Penne

*Smoked salmon, capers, alfredo cream,
grated parmesan 150*

Homemade Spinach Ravioli (v)

*Walnuts, soft truffle cream, oregano,
shaved parmesan 125*

Seafood Spaghetti

*Salmon, mussels, shrimp, calamari, fresh chopped
tomatoes, extra virgin olive oil 180*

Chicken Mushroom Rigatoni

*Seared chicken, kalamata olives, mushrooms,
grilled bell pepper cream, basil 130*

Beef Tagliatelle

*Slow cooked beef, black peppercorn, tomato
concasse, bell peppers, Grana Padano parmesan
emulsion 140*



RISOTTO

Tomato Shrimp

*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan 155*

Asparagus Cream (v)

*Fresh asparagus, herb cream cheese,
grated parmesan cheese 120*

Truffle Scallops

*Seared sea scallops, mixed bell pepper, pesto,
truffle oil, black risotto 265*

Beef and Truffle Cream

*Seared prime beef tenderloin, mushrooms,
truffle paste, parmesan emulsion 140*

Wild Mushroom Cream (v)

*Porcini mushrooms, portobello mushrooms,
button mushrooms, herbs, pine nuts, truffle
cream 135*

MEAT

Veal Escalope

Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 210

Beef Fillet

Center-cut South African beef, pan jus, heirloom vegetables, roasted potato wedges 260
Sauce | mushroom | black peppercorn | dijon mustard

Almond Chicken

Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 185

Spicy Chicken Curry (s)

Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 175

Veal Tenderloin

Seared veal medallions, shiitake mushroom cream, roasted pumpkin, sautéed artichoke 240

Oriental Mixed Grill

Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 290



SEAFOOD

Sea Bass Fillet

*Pan seared sea bass, dijon mustard cream,
baked pumpkin, sautéed root vegetables 250*

Glazed Salmon

*Grilled Norwegian salmon fillet, soy glaze,
spinach cream, noisette potatoes 260*

Alexandrian Shrimps

*Grilled jumbo shrimp, mixed spices, tomato
puree, bell peppers, steamed basmati rice 280*

DESSERT

Apple Pie
Vanilla ice cream 65

Crème Brûlée
Ginger | vanilla | pistachio 75

Lemon Meringue Tartlet
Lemon curd, meringue, buttered crust 70

Acacia Cheesecake
Signature baked cheesecake, mixed berries, blueberry coulis 70

Chocolate Soufflé
Warm chocolate cake, molten chocolate center, cinnamon, vanilla ice cream 75

Hot Brownie Pot
Chocolate brownie chunks, hot chocolate sauce, berries, walnuts, vanilla ice cream 85

Om Ali Pudding
Egyptian bread pudding, mixed nuts, coconut flakes, raisins 65

Fruit Platter
Sliced seasonal fresh fruits 75

International Cheese Platter
Cheese assortment, raw honey, dried fruits, nuts, pickled olives, homemade crackers 145



COLD
DRINKS

Fresh Juice 40

Lemon & Mint

Mango

Orange

Strawberry

Cantaloupe

Watermelon

Guava

Kiwi

Ginger Hibiscus

Pepsi | Diet Pepsi 30

7-up | Diet 7-up 30

Red Bull 35

Iced Tea 35

Peach | Vanilla | Forest Berries

Iced Latte 40

Caramel | Vanilla | Hazelnut

Milkshake 45

Vanilla | Chocolate | Lotus

Frappuccino 45

Caramel | Vanilla | Chocolate

Tonic Water 30

Sparkling Water 30

Mineral Water

600 ml 20 | 1.5 L 25

HOT
DRINKS

Tea 35

*Earl Grey | English Breakfast | Peach |
Vanilla | Forest Berries | Green Tea with Mint |
Chamomile | Peppermint | Anis*

Americano 35

Espresso

Single 30 | Double 40

Latte 40

Caramel | Vanilla | Hazelnut

Cappuccino 40

Caramel | Vanilla | Hazelnut

Hot Chocolate 45

White Chocolate Mocha 45

Macchiato 35



All prices are subject to 12% service charge and VAT

