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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 m<sup>2</sup> 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 115*

Green Peas (v)  
*Fresh green pea puree, light cream 115*

Pumpkin Cream (v)  
*Sweet roasted pumpkin, cashew cream, coriander 105*

Spicy Chicken Noodles (s)  
*Shredded chicken, oregano, egg noodles, red chili 140*

Thai Tom Yum  
*Mussels, shrimp, salmon, calamari, lemongrass, green chili 180*

## SANDWICHES

Open-Face Salmon  
*Smoked salmon, avocado paste, lime, mustard aioli, crispy rice cakes 170*

Rustic Chicken Club  
*Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 175*

Classic Burger  
*Fire grilled beef patty, red cheddar cheese, tomato, red onion, mayonnaise, toasted bun, homemade french fries 240*



Mushroom Burger  
*Grilled beef patty, caramelized onion,  
baby rocca, sautéed mushrooms,  
parmesan cheese, toasted brown bun,  
homemade french fries 245*

SALADS &  
APPETIZERS

Oriental Mezzeh Platter (v)  
*Hummus, tahina, baba ghanoug,  
muhammara, grilled halloumi cheese,  
tabbouleh, homemade pita bread 135*

Beef Yakitori  
*Glazed beef tenderloin skewer,  
mushroom, bell peppers, toasted sesame  
seeds, yakitori sauce 310*

Salmon Cream Mousse  
*Smoked salmon, creme fraiche, micro  
greens, toasted German loaf 180*

Pumpkin Quinoa Salad (v)  
*Roasted pumpkin, dried cranberries,  
quinoa, kale, shaved almonds, basil  
olive oil 175*

Asian Chicken Bowl

*Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 180*

Salmon Avocado Salad

*Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 185*

Beef Carpaccio

*Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 190*

Italian Burrata Salad (v)

*Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 180*

PASTA

Homemade Salmon Ravioli (v)

*Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 250*

Pappardelle Quattro Formaggi

*Homemade pappardelle, fresh cream, basil, mixed cheese, shaved parmesan cheese 210*





Chicken Mushroom Rigatoni  
*Seared chicken, kalamata olives,  
mushrooms, grilled bell pepper cream,  
basil 230*

Beef Tagliatelle  
*Slow cooked beef, black peppercorn,  
tomato concasse, bell peppers, Grana  
Padano parmesan emulsion 310*

## RISOTTO

Tomato Shrimp  
*Sautéed shrimp, arugula, tomato coulis,  
fresh thyme, Grana Padano parmesan  
255*

Asparagus Cream (v)  
*Fresh asparagus, herb cream cheese,  
grated parmesan cheese 210*

Truffle Scallops  
*Seared sea scallops, mixed bell pepper,  
pesto, truffle oil 340*

Beef and Truffle Cream  
*Seared prime beef tenderloin,  
mushrooms, truffle paste, parmesan  
emulsion 320*

Wild Mushroom Cream (v)  
*Porcini mushrooms, portobello  
mushrooms, button mushrooms, herbs,  
pine nuts, truffle cream 220*

## MEAT

Veal Escalope  
*Thinly breaded veal, parmesan spaghetti, arugula, basil pesto* 390

Beef Fillet  
*Grilled center-cut beef, grilled mushrooms, sautéed broccoli, cherry tomatoes, asparagus, roasted herb potato wedges* 500  
*Sauce | mushroom | black peppercorn | dijon mustard*

Almond Chicken  
*Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges* 295

Spicy Chicken Curry (s)  
*Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice* 270

Veal Tenderloin  
*Pan seared veal medallions, wild mushroom cream risotto, fresh homegrown herbs* 480

Oriental Mixed Grill  
*Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables* 520

Balsamic Grilled Chicken  
*Grilled chicken breast on a bed of quinoa, sautéed artichokes, cherry tomatoes, avocado, fresh asparagus* 295



## SEAFOOD

### Glazed Sea Bass Fillet

*Soy-ginger glazed fillet of sea bass, seared bok choy, cashews, sesame seeds, steamed basmati rice 360*

### Glazed Salmon

*Grilled Norwegian salmon fillet, soy glaze, spinach cream, noisette potatoes 360*

### Alexandrian Shrimps

*Grilled jumbo shrimp, mixed spices, tomato puree, bell peppers, steamed basmati rice 395*

### Seafood Spaghetti

*Salmon, mussels, shrimps, calamari, scallops, fresh tomato soup base, cilantro, buttered bruschetta 395*

## DESSERT

Coconut Cream Pie  
*Homemade vanilla bean sauce, toasted  
coconut flakes 115*

Crème Brûlée  
*Ginger | vanilla | pistachio 110*

Lemon Meringue Tartlet  
*Lemon curd, meringue, buttered crust  
110*

Walnut Caramel Upside Down Cake  
*Walnut cake, belgian chocolate ganache,  
homemade caramel sauce, vanilla bean  
ice cream 125*

Acacia Cheesecake  
*Signature baked cheesecake, mixed  
berries, blueberry coulis 115*

Chocolate Soufflé  
*Warm chocolate cake, molten chocolate  
center, cinnamon, vanilla bean ice cream  
115*

Hot Brownie Pot  
*Chocolate brownie chunks, hot chocolate  
sauce, berries, walnuts, vanilla bean ice  
cream 125*

Om Ali Pudding  
*Egyptian bread pudding, mixed nuts,  
coconut flakes, raisins 105*



Fruit Platter

*Sliced seasonal fresh fruits 110*

International Cheese Platter

*Cheese assortment, raw honey, dried  
fruits, nuts, pickled olives, homemade  
crackers 210*

WOOD-  
FIRED  
PIZZAS

Smoked Salmon  
*Buffalo mozzarella, creme fraiche,  
capers, arugula, basil 225*

Burrata  
*Silky burrata cheese, fresh arugula,  
cherry tomatoes, basil, red chili flakes  
195*

Margherita  
*Fresh homemade tomato sauce, sun-dried  
tomatoes, buffalo mozzarella, basil 165*

Barbecue Chicken  
*Grilled chicken, mushroom, mozzarella  
cheese, mixed bell peppers, basil 220*

Seafood  
*Seared shrimp, mussels, salmon,  
calamari, arugula, oregano, red pepper  
flakes 245*

Funghi  
*Button mushroom, porcini mushroom,  
thyme, buffalo mozzarella cheese 185*

Pepperoni  
*Beef pepperoni, homemade tomato sauce,  
parmesan cheese, buffalo mozzarella,  
basil 185*

Bianca  
*Spinach cream, red cheddar, buffalo  
mozzarella, pecorino romano, dried basil  
180*



COLD  
DRINKS

Fresh Juice 55  
*Lemon & Mint | Mango | Orange |  
Strawberry | Cantaloupe | Watermelon |  
Guava | Kiwi | Ginger Hibiscus*

Pepsi | Diet Pepsi 35

7-up | Diet 7-up 35

Red Bull 55

Iced Tea 50  
*Peach | Vanilla | Forest Berries*

Iced Latte 65  
*Caramel | Vanilla | Hazelnut*

Milkshake 70  
*Vanilla | Chocolate | Lotus*

Frappuccino 65  
*Caramel | Vanilla | Chocolate*

Tonic Water 35

Sparkling Water 35

Mineral Water  
*600 ml 25 | 1.5 L 30*

## HOT DRINKS

Tea 45

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

Americano 45

*Decaf 55*

Espresso

*Single 40 | Double 50*

Latte

*Single 50 | Double 60*

*Caramel | Vanilla | Hazelnut*

*Almond Milk | Coconut Milk 15*

Cappuccino

*Single 50 | Double 60*

*Caramel | Vanilla | Hazelnut*

*Almond Milk | Coconut Milk 15*

Hot Chocolate 55

*Milk Chocolate | White Chocolate*

*Topping - Cinnamon | Marshmallows |*

*Whipped Cream | Chocolate Chips*

White Chocolate Mocha 55

Macchiato

*Single 40 | Double 50*

*Almond Milk | Coconut Milk 15*

Turkish Coffee 50



*All prices are subject to 12% service charge and VAT*







