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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 195

Pumpkin Cream (v)
Sweet roasted pumpkin, cashew cream, coriander 210

Spicy Chicken Noodles (s)
Shredded chicken, oregano, egg noodles, red chili 255

Thai Tom Yum
Mussels, shrimp, salmon, calamari, lemongrass, green chili 350

Mushroom Brie (v)
Wild mushrooms, french brie cheese, shaved almonds, dried thyme 275

SANDWICHES

Rustic Chicken Club
Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 335

Smashed Burger
fire-grilled beef burger, cheddar cheese, spicy mayo, rucola, pickled onions, brioche-style bun, served with signature french fries 440



All prices are subject to 12% service charge and VAT

Mushroom Burger
fire-grilled beef burger, caramelized mushrooms and onions, balsamic mayo, served with signature french fries 440

SALADS & APPETIZERS

Shrimp Brioche
Marinated prawns, avocado, capers, lemon zest, chives on crunchy brioche bread 395

Beef Tataki
Marinated beef slices, ponzu sauce, garlic crisps, sesame seeds 420

Brie Salad
Baby arugula, dried figs, French brie cheese, walnuts, fresh pears, maple dijon dressing 275

Goat Cheese Salad
Fresh green beans, beetroot, baby arugula, avocado, crushed pistachio, sunflower seeds, balsamic reduction 270

Oriental Mezzeh Platter (v)
Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 280

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Pumpkin Quinoa Salad (v)
*Roasted pumpkin, dried cranberries,
quinoa, kale, shaved almonds, basil
olive oil 310*

Asian Chicken Bowl
*Warm ginger-infused chicken, toasted
sesame seeds, bamboo shoots, green
beans, carrots, baby corn, cashews,
sweet and sour sauce 335*

Salmon Avocado Salad
*Smoked salmon, arugula, endives,
avocado, heirloom tomatoes, capers,
Dijon mustard dressing 370*

Beef Carpaccio
*Thinly sliced beef, arugula, black
peppercorn, shaved parmesan,
worcestershire sauce 345*

Italian Burrata Salad (v)
*Smoked baby tomatoes, sourdough
croutons, toasted pine nuts, pesto 320*



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PASTA

Beef Rigatoni

Slow cooked beef rigatoni, eggplant, homemade tomato sauce, parmesan cheese 550

Chicken Penne

Seared chicken, black peppercorn, tomato concasse, bell peppers, Grana Padano parmesan emulsion 540

Creamy Prawn Linguine

Buttered prawns, white caper sauce, garlic, fresh oregano 575

Mozzarella Pappardelle

Buffalo mozzarella, oregano, walnut pesto, parmesan cheese 490

Homemade Salmon Ravioli (v)

Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 570

Seafood Spaghetti

Salmon, mussels, shrimps, calamari, fresh tomato sauce, cilantro 660

RISOTTO

Tomato Shrimp
*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan*
610

Beef and Truffle Cream
*Seared prime beef tenderloin,
mushrooms, truffle paste, parmesan
emulsion* 585

Wild Mushroom Cream (v)
*Porcini mushrooms, portobello
mushrooms, button mushrooms, herbs,
pine nuts, truffle cream* 570



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MAIN
COURSE

Oriental Eggplant Tajine (v)
*Roasted Eggplant fetteh, pine nuts,
chickpeas, homemade creamy garlic
sauce, fried pita bread 510*

MEAT

Chicken Harvest
*Grilled chicken, warm roasted eggplant,
carrot, zucchini, artichoke, mushroom,
freekeh, sun-dried tomatoes, homemade
mustard sauce 620*

Veal Escalope
*Thinly breaded veal, parmesan
spaghetti, arugula, basil pesto 620*

Beef Fillet
*Grilled center-cut beef, grilled
mushrooms, sautéed broccoli, cherry
tomatoes, asparagus, roasted herb
potato wedges 780*
*Sauce | mushroom | black peppercorn |
dijon mustard*

Almond Chicken
*Crusted chicken breast, sautéed spinach,
mozzarella cheese filling, potato wedges
620*

Spicy Chicken Curry (s)
*Seasoned chicken breast, cashews, bell
peppers, green chili, steamed basmati
rice 630*

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Oriental Mixed Grill
*Char-grilled beef kebab, kofta, steak,
herb chicken, cinnamon khalta rice,
grilled vegetables 810*

Veal Tenderloin
*Pan seared veal medallions, wild
mushroom cream risotto, fresh
homegrown herbs 730*

SEAFOOD

Glazed Sea Bass Fillet
*Soy-ginger glazed fillet of sea bass,
seared bok choy, cashews, sesame seeds,
steamed basmati rice 610*

Glazed Salmon
*Grilled Norwegian salmon fillet, soy
glaze, spinach cream, noisette potatoes
610*

Alexandrian Shrimps
*Grilled jumbo shrimp, mixed spices,
tomato puree, bell peppers, steamed
basmati rice 795*

Spicy Shrimp Curry
*Red chili curry, fresh ginger, lime,
coconut milk, steamed basmati rice 710*



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DESSERT

Pumpkin Crème Brûlée
Sweet pumpkin, fresh cream 225

Egyptian Date Baklava Pot
Fresh dates baklava, hazelnuts, vanilla bean ice cream 240

White Chocolate Parfait
White chocolate, dark chocolate crumble, hazelnut chocolate ice cream 240

Lemon Meringue Tartlet
Lemon curd, meringue, buttered crust 220

Walnut Caramel Upside Down Cake
Walnut cake, belgian chocolate ganache, homemade caramel sauce, vanilla bean ice cream 250

Acacia Cheesecake
Signature baked cheesecake, mixed berries, blueberry coulis 220

Chocolate Soufflé
Warm chocolate cake, molten chocolate center, cinnamon, vanilla bean ice cream 220

Hot Brownie Pot
Chocolate brownie chunks, hot chocolate sauce, berries, walnuts, vanilla bean ice cream 240

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Om Ali Pudding
*Egyptian bread pudding, mixed nuts,
coconut flakes, raisins 225*

Fruit Platter
Fresh seasonal fruits 230

International Cheese Platter
*Cheese assortment, raw honey, dried
fruits, nuts, pickled olives, homemade
crackers 650*



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WOOD-
FIRED
PIZZAS

Smoked Salmon
*Buffalo mozzarella, creme fraiche,
capers, arugula, basil 580*

Burrata
*Silky burrata cheese, fresh arugula,
cherry tomatoes, basil, red chili flakes
540*

Margherita
*Fresh homemade tomato sauce, sun-dried
tomatoes, buffalo mozzarella, basil 500*

Barbecue Chicken
*Grilled chicken, mushroom, mozzarella
cheese, mixed bell peppers, basil 540*

Seafood
*Seared shrimp, mussels, salmon,
calamari, arugula, oregano, red pepper
flakes 650*

Funghi
*Button mushroom, porcini mushroom,
thyme, buffalo mozzarella cheese 500*

Pepperoni
*Beef pepperoni, homemade tomato sauce,
parmesan cheese, buffalo mozzarella,
basil 520*

Bianca
*Spinach cream, red cheddar, buffalo
mozzarella, pecorino romano, dried basil
490*

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COLD
DRINKS

Fresh Juice 95
*Lemon & Mint | Mango | Orange |
Strawberry | Cantaloupe | Watermelon |
Guava | Kiwi | Ginger Hibiscus*

Pepsi | Diet Pepsi 50

7-up | Diet 7-up 50

Red Bull 80

Iced Tea 80
Peach | Vanilla | Forest Berries

Iced Latte 90
Caramel | Vanilla | Hazelnut

Milkshake 115
Vanilla | Chocolate | Lotus

Frappuccino 90
Caramel | Vanilla | Chocolate

Tonic Water 50

Sparkling Water 80

Mineral Water
600 ml 40 | 1.5 L 45



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HOT
DRINKS

Tea 65

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

Americano 80

Decaf 90

Espresso

Single 55 | Double 65

Latte 80

Cappuccino 75

*Caramel | Vanilla | Hazelnut 5
Almond Milk | Coconut Milk 35*

Hot Chocolate 85

White Chocolate Mocha 75

Macchiato

Single 60 | Double 70

Almond Milk | Coconut Milk 35

Turkish Coffee 75

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