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 250

Pumpkin Cream (v)
Sweet roasted pumpkin, cashew cream, coriander 260

Spicy Chicken Noodles (s)
Shredded chicken, oregano, egg noodles, red chili 355

Thai Tom Yum
Mussels, shrimp, salmon, calamari, lemongrass, green chili 540

Mushroom Brie (v)
Wild mushrooms, french brie cheese, shaved almonds, dried thyme 360

SANDWICHES

Rustic Chicken Club
Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 570

Smashed Burger
fire-grilled beef burger, cheddar cheese, spicy mayo, rucola, pickled onions, brioche-style bun, served with signature french fries 750

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 750

SALADS & APPETIZERS

Shrimp Brioche
Marinated prawns, avocado, capers, lemon zest, chives on crunchy brioche bread 780

Beef Tataki
Marinated beef slices, ponzu sauce, garlic crisps, sesame seeds 770

Brie Salad
Baby arugula, dried figs, French brie cheese, walnuts, fresh pears, maple dijon dressing 395

Goat Cheese Salad
Fresh green beans, beetroot, baby arugula, avocado, crushed pistachio, sunflower seeds, balsamic reduction 395

Oriental Mezzeh Platter (v)
Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 410

All prices are subject to 12% service charge and VAT

Pumpkin Quinoa Salad (v)
Roasted pumpkin, dried cranberries, quinoa, kale, shaved almonds, basil olive oil 430

Asian Chicken Bowl
Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 460

Salmon Avocado Salad
Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 770

Beef Carpaccio
Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce 485

Italian Burrata Salad (v)
Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 455

All prices are subject to 12% service charge and VAT

PASTA

Beef Rigatoni
Slow cooked beef rigatoni, eggplant, homemade tomato sauce, parmesan cheese 650

Chicken Penne
Seared chicken, black peppercorn, tomato concasse, bell peppers, Grana Padano parmesan emulsion 650

Creamy Prawn Linguine
Buttered prawns, white caper sauce, garlic, fresh oregano 945

Mozzarella Pappardelle
Buffalo mozarella, oregano, walnut pesto, parmesan cheese 600

Homemade Salmon Ravioli (v)
Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 890

Seafood Spaghetti
Salmon, mussels, shrimps, calamari, fresh tomato sauce, cilantro 960

All prices are subject to 12% service charge and VAT

RISOTTO

Tomato Shrimp
Sautéed shrimp, arugula, tomato coulis, fresh thyme, Grana Padano parmesan 945

Beef and Truffle Cream
Seared prime beef tenderloin, mushrooms, truffle paste, parmesan emulsion 970

Wild Mushroom Cream (v)
Porcini mushrooms, portobello mushrooms, button mushrooms, herbs, pine nuts, truffle cream 680

All prices are subject to 12% service charge and VAT

MAIN COURSE

Oriental Eggplant Tajine (v)
Roasted Eggplant fetteh, pine nuts, chickpeas, homemade creamy garlic sauce, fried pita bread 690

MEAT

Chicken Harvest
Grilled chicken, warm roasted eggplant, carrot, zucchini, artichoke, mushroom, freekeh, sun-dried tomatoes, homemade mustard sauce 820

Veal Escalope
Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 1,200

Beef Fillet
Grilled center-cut beef, grilled mushrooms, sautéed broccoli, cherry tomatoes, asparagus, roasted herb potato wedges 1,400
Sauce | mushroom| black peppercorn| dijon mustard

Almond Chicken
Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 830

Spicy Chicken Curry (s)
Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 830

All prices are subject to 12% service charge and VAT

Oriental Mixed Grill
Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 1,600

Veal Tenderloin
Pan seared veal medallions, wild mushroom cream risotto, fresh homegrown herbs 1,300

Dutch Veal Chops
Char-grilled veal chops, homemade gravy with fresh herbs, mashed potatoes, sauteed vegetables 1,500

SEAFOOD

Glazed Sea Bass Fillet
Soy-ginger glazed fillet of sea bass, seared bok choy, cashews, sesame seeds, steamed basmati rice 1,300

Glazed Salmon
Grilled Norwegian salmon fillet, soy glaze, spinach cream, noisette potatoes 1,200

Alexandrian Shrimps
Grilled jumbo shrimp, mixed spices, tomato puree, bell peppers, steamed basmati rice 1,450

All prices are subject to 12% service charge and VAT

Spicy Shrimp Curry
Red chili curry, fresh ginger, lime, coconut milk, steamed basmati rice 1,100

Oven-baked Nile Perch
Mediterranean-style fish fillet, fresh tomato sauce, kalamata olives, cherry tomatoes, capers, oregano, steamed basmati rice 980

SIDES

Steamed White Rice *240*

Green Salad *285*

French Fries *200*

Baked Sweet Potato Fries *235*

Roasted Garlic Mushrooms *235*

Roasted Baby Potatoes with Feta Crumble *290*

Grilled Spiced Corn Ribs *295*

All prices are subject to 12% service charge and VAT

DESSERT

Pumpkin Crème Brûlée
Sweet pumpkin, fresh cream 355

Egyptian Date Baklava Pot
Fresh dates baklava, hazelnuts, vanilla bean ice cream 385

White Chocolate Parfait
White chocolate, dark chocolate crumble, hazelnut chocolate ice cream 340

Lemon Meringue Tartlet
Lemon curd, meringue, buttered crust 340

Walnut Caramel Upside Down Cake
Walnut cake, belgian chocolate ganache, homemade caramel sauce, vanilla bean ice cream 400

Acacia Cheesecake
Signature baked cheesecake, mixed berries, blueberry coulis 370

Chocolate Soufflé
Warm chocolate cake, molten chocolate center, cinnamon, vanilla bean ice cream 385

Hot Brownie Pot
Chocolate brownie chunks, hot chocolate sauce, berries, walnuts, vanilla bean ice cream 410

All prices are subject to 12% service charge and VAT

Om Ali Pudding
Egyptian bread pudding, mixed nuts, coconut flakes, raisins 390

Fruit Platter
Fresh seasonal fruits 390

International Cheese Platter
Cheese assortment, raw honey, dried fruits, nuts, pickled olives, homemade crackers 1,250

All prices are subject to 12% service charge and VAT

WOOD-FIRED PIZZAS

Smoked Salmon
Buffalo mozzarella, creme fraiche, capers, arugula, basil 850

Burrata
Silky burrata cheese, fresh arugula, cherry tomatoes, basil, red chili flakes 750

Margherita
Fresh homemade tomato sauce, sun-dried tomatoes, buffalo mozzarella, basil 650

Barbecue Chicken
Grilled chicken, mushroom, mozzarella cheese, mixed bell peppers, basil 730

Seafood
Seared shrimp, mussels, salmon, calamari, arugula, oregano, red pepper flakes 850

Funghi
Button mushroom, porcini mushroom, thyme, buffalo mozzarella cheese 650

Pepperoni
Beef pepperoni, homemade tomato sauce, parmesan cheese, buffalo mozzarella, basil 750

Bianca
Spinach cream, red cheddar, buffalo mozzarella, pecorino romano, dried basil 650

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COLD DRINKS

Fresh Juice *135*
Lemon & Mint | Mango | Orange | Strawberry | Cantaloupe | Watermelon| Guava | Kiwi | Ginger Hibiscus

Golden Tropic 150
Fresh mango, orange, banana, passion fruit puree

Kiwi Krave 155
Mango, kiwi, strawberry

Pepsi | Diet Pepsi *70*

7-up | Diet 7-up *70*

Red Bull *100*

Iced Tea *95*
Peach | Vanilla | Forest Berries

Iced Latte *145*
Caramel | Vanilla | Hazelnut 25

Milkshake *160*
Vanilla | Chocolate | Lotus

Frappuccino *145*
Caramel | Vanilla | Chocolate 25

Mango Matcha *175*

Matcha Colada *175*

Strawberry Matcha *175*

All prices are subject to 12% service charge and VAT

Pina Colada *155*

Peach Mojito *165*

Passion Mojito *150*

Tonic Water *70*

Sparkling Water *110*

Mineral Water
600 ml 50 | 1.5 L 60

All prices are subject to 12% service charge and VAT

HOT DRINKS

Tea *80*
Earl Grey | English Breakfast | Peach | Vanilla | Forest Berries | Green Tea with Mint | Chamomile | Peppermint | Anis

Americano *115*
Decaf 135

Espresso
Single 80 | Double 95

Latte *140*

Cappuccino *120*
Caramel | Vanilla | Hazelnut 25
Almond Milk | Coconut Milk 50

Chai Tea Latte *135*

Spanish Latte *155*

French Vanilla Latte *145*

Hot Chocolate *155*

White Chocolate Mocha *150*

Macchiato
Single 85 | Double 95
Almond Milk | Coconut Milk 50

Turkish Coffee *100*

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