



Sheraton

MIRAMAR RESORT EL GOUNA

INTERNATIONAL BUFFET

L.E. 325 per person (minimum 50 pax)

Starters

Fresh from the garden, our selection of red ripped tomatoes, cucumbers, sweet green and pepper, spicy red radish, served with pinzimonio sauce

Our recipes of Norwegian marinated salmon with horse radish cream;

Beetroot salad with orange;

Grain feed loin of beef roasted in black pepper corn with homemade pickles;

Red sea seafood terrine; layered on tomato and fresh buffalo mozzarella with scent of basil.

From the ancient Egyptian tradition our selection of Hommous, Tabouleh and Fatoush. Rice and tuna salad;

Variety of local and international cheeses combined with dried fruits

From our Bakery shop a large selection of bread rolls, loaves and Arabic bread

Soup

Creamy Paris style Mushroom soup

Main courses

Grilled to perfection a traditional kofta made with local lamb meat and enhanced with a creamy tahina sauce;

Fresh grounded seasoned beef paupiettes in mushroom sauce;

From the Italian tradition a superb fried chicken piccata with fussily, drizzled by creamy pesto sauce;

From a Grandmother recipes a juicy and tender baked leg of Veal;

Freshly daily catch, pan-fried in olive oil a sea bass filet with tomatoes, lemon and garlic sauce;

A Touch of Italian food tradition in a mouthwatering seafood lasagna;

Buttered vegetables from our market vegetables;

Mashed potatoes lightly scented by garlic;

Basmati rice

From the Hotel Pastry shop

A wide range of sweet temptation, Mocha coffee cake;

Tropical fruits skewers;

Pistachio cream caramel;

Variety of small French pastries and Italian Tiramisu;

Touch of Tunisia, orange couscous pudding;

Fruit jalousies in a crispy puff pastry;

Baked cheese cake American style ;

Display of Assorted seasonal fruits



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ALF LEILA WA LEILA BUFFET

L.E. 350 per person (minimum 50 pax)

Starters

From the ancient Egyptian tradition and from our family secret recipes a selection of freshly made Hommous, Moutabel, Tabouleh, Fatoush, Mujadera, Fassoulia Bel Zeiet, Lubia Bel Zeiet, sausage salad, wine leaves, assorted dolma, tomatoes, accompanied from a selected vegetables from our backyard, cucumber, carrots, spring onions, lettuce, tender carrots and pepper sticks

Bread

A crispy and large selection of our Chef Bakery assorted and fresh baked local and international bread

Hot mezzeh

A freshly Fried beef kibbeh (stuffed with fresh ground lamb meat and sweetened by dry raisin and almond touch) ;

Homemade samboussek, filled with tender ground meat and cinnamon or filled with fresh young spinach or with soft white cheese ;

Baked Fatayer layered with meat or white cheese, drizzled with hot golden butter

Soup

Creamy Chicken soup made from a superb chicken bouillon and tender chicken filet

Main courses

Freshly daily catch, pan-fried in olive oil a sea bass filet in sesame tahini sauce; Sheikh el mashie, gorgeous little eggplant stuffed with Nile rice and scented by dill, Coriander and nutmeg and steamed on a chicken bouillon

Bamiya tajeen

Combination of sweet young okra sprout and tender veal cooked in tasty tomato sauce seasoned with dry coriander

From the charcoal

A large assortment of mixed grill

Our tasty and super marinated mouthwatering selection of meats , lamb chops, kofta, lamb kebab, chicken , grilled to perfection from our Chef .

Moumuna Oriental Rice

A touch of tradition and combination of spices as cinnamon, nutmeg and dry fruits

Moussaka

Fresh and tender selection of eggplant, green pepper, tomatoes fried and baked as old times

Desserts

Our selection of Oriental pastries delighted, wide selection of sweet sensation and sweet scent of rose and orange water, cinnamon, cloves, pistachio and nuts

Our kunafa, Basbousa, Balah El sham, Mahlabia, Bassima, Chacalhama and more .

A special sensation with our Om Ali, gratinated to perfection

Display of seasonal sliced fruit



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MIRAMAR BUFFET

L.E. 340 per person (minimum 50 pax)

Starters

Salads and mezzeh
Hommous, tabouleh, fatoush,
babaganoug, mahamara, toumeia,
labneh with garlic and mint, fassoulia bel zeit,
fried coussa, fried cauliflowers , feta cheese with olives, stuffed vine leaves,
stuffed zucchini, stuffed red pepper, stuffed eggplant
mixed pickles, mixed olives, tahina,
tomatoes & cucumbers, mixed lettuces, carrot salad
Baladi bread, international bread selection

Station

Fried kibbeh (stuffed minced meat)
Assorted fatayer

Station

Pasta station with condiments
and four kinds of sauce

Station

Assorted mixed grill
Shish kebab, shish tawouk and lamb kofta

Station Carving

Baked oriental marinated Lamb leg

Hot

Sea bass filet with tahina sauce
Baked potatoes with condiments
Vegetable mousaka
Oriental rice

Station

Fried Zalabia, with black honey

Dessert

Oriental delight (Basiam, chacallama, basbus ,Khinafa,
oma ali, mahallabeia, ros bil lebna)
pistachio cream caramel; white chocolate mousse; mocha éclairs;
Selection of fresh fruits



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MIRAMAR RESORT EL GOUNA

MIRAMAR BUFFET

L.E. 400 per person (minimum 50 pax)

Starters

Fresh from the back yard, a large selection of red ripped tomatoes, cucumbers, sweet green and pepper, spicy red radish, served with jalapeno pepper and hot Mexican sauce.

A Real Mexican salad corn and pineapple, beetroot salad, Mustard potato salad,
Roasted sweet potato salad, coriander carrot salad,

Vegetable stick selection vegetables in mayonnaise, honey marinated Cole slaw,
feta cheese Greek salad,

All of them with a selection of assorted dressings, 1000 island, yogurt and mint,
blue cheese, Italian vinaigrette, soya, mustard vinaigrette.

From our Bakery oven

Large Basket of French baguette, bread rolls, buns and Arabic bread

Main courses

From The Charcoal

A selection of five spices marinated meats

Chicken legs;

lamb leg with rosemary sauce;

grilled beef filet;

grilled rib eye;

From the Red sea

Sea bass filet in herbed butter, wrapped in silver foil and slowly grilled
grilled shrimps skewers

all the items are accompanied from our homemade sauces

Tomato spicy salsa, BBQ sauce,

Garlic mayonnaise, Guacamole "Chefs Style",

Spicy peanut sauce

Great side dishes for a great BBQ

Italian Penne pasta gratin with tomatoes;

American classic Baked potatoes with sour cream and condiments;

Garlic mash potatoes; mushrooms rice;

steamed vegetables; grilled eggplant and tomatoes

Desserts

A selection of classic dessert for ending a nice BBQ dinner

Mocha cream caramel; Sacher cake; baked cheese cake with raspberry;
strawberry tart; yoghurt & berry roulade;

cherry pie; mango cream pie;

French pastries; citrus terrine; fruit tarts;

Fruit salad