Vip Menu

Designed as the ultimate culinary experience, The VIP menu combines grandeur with flavor, offering a journey across Italian, Asian, Mediterranean, and global cuisines. From grazing indulgences to refined mains and dazzling desserts, every detail is crafted to impress.

NAWARA

Grazing Table

HONEYCOMB BRIE WHEEL
Creamy Brie cheese paired with sweet, golden honeycomb

BRESAOLA TOWER WITH CORNICHONS
Layers of cured bresaola and tangy cornichons

CREAMY SALMON PLATTER
Smooth cream cheese topped with delicate smoked salmon

SHRIMP COCKTAIL DISPLAY
Chilled shrimp with cocktail sauce

FESTIVE CHEESE ROLL
Creamy cream cheese rolled in a crunchy pistachio and cranberry crust

GOURMET IMPORTED CHEESE SELECTION
A curated assortment of premium cheeses from around the world

CAPRESE COTURE
Each element shines on its own—silken mozzarella, sun-kissed cherry tomatoes, and vibrant pesto—arranged with grace

BREAD AND CRACKERS SELECTION
An assortment of artisan breads and crispy crackers

Salads

CRUNCHY JAPANESE CRAB SALAD
Fresh lettuce, tender crab meat, and cucumber tossed in a zesty siracha mayo sauce

CHICKEN BBQ SALAD
Tender BBQ chicken tossed with avocado, cherry tomatoes, sweet corn, red beans, and lettuce finished with cool ranch drizzle.

ENDIVE & WALNUT SALAD
Crunchy endive, toasted walnuts, and tangy blue cheese, dressed with a light olive oil vinaigrette

CRANBERRY SALAD
A vibrant mix of crisp lettuce, halloumi cheese, cherry tomatoes, cranberries, and apples, tossed in a balsamic sauce

RUSTIC TUSCAN SALAD
Vibrant baby arugula , caramelized bell pepper and kalamata olives topped with Parmesan shavings with a rich balsamic mayo dressing

Main Dish

CARVING STATION

FILLET TENDERLOIN
Juicy beef tenderloin topped with 2 sauces: mustard sauce and prune sauce served with sautéed veggies

GOLDEN ROASTED WHOLE VEAL LEG
Slow-roasted veal leg with saffron rice and toasted nuts

ITALIAN STATION

SPINACH & RICOTTA RAVIOLI
Homemade ravioli stuffed with creamy ricotta and spinach, served in a rich mushroom cappuccino sauce.

TRUFFLE CREAM RIGATONI
Rigatoni in a rich, truffle-infused cream sauce

HERBED CHICKEN PROVENÇAL
Tender Chicken breasts in a creamy spiced tomato, butter sauce.

EGGPLANT PARMIGIANA
Thin eggplant slices rolled with rich tomato sauce and melted cheese — baked to golden perfection.

Main Dish

SEAFOOD STATION

MEDITERRANEAN PAELLA
Traditional Spanish paella with tender chicken and fresh seafood, corn, red beans and saffron rice

LEMON BUTTER SALMON TORNADO
Rolled salmon glazed with herbs and dijon mustard served with lemon butter sauce and sautéed spinach.

ASIAN STATION

STIR FRY BEEF TERIYAKI
Beef strips in teriyaki glaze and colored pepper

SWEET & SOUR CHICKEN
Tender chicken in a tangy-sweet sauce and colored peppers.

CHINESE FRIED RICE
Wok- tossed rice with veggies, eggs, and soy sauce in classic Chinese style

ASIAN VEGGIE NOODLE
Stir-fried noodles with mixed vegetables and sweet sauce.

Dessert

OVEN-FRESH MAA'MOUL
A warm, syrup-soaked semolina dessert

MINI PISTACHIO BITES
Cream-filled pistachio treats

BERRIES PAVLOVA
Crispy meringue topped with cream and fresh berries.

ÉCLAIR BITES
Mini éclairs filled with chocolate, rose, and pistachio creams — a perfect bite of flavor

BERRY MILLE-FEUILLE
Flaky pastry with pastry cream and seasonal berries.

PROFITEROLE
Caramelized chaux pastry filled with Chantilly cream and drizzled with a rich creamy chocolate sauce

MINI CHEESECAKE SHOTS
Creamy cheesecake topped with your choice of cherry, mango, or lotus topping

MINI FRUIT TARTLETS
Crisp tart shells filled with silky custard, crowned with vibrant seasonal fruits for a refreshing finish

CRÈME BRULE (MINI SHOTS)
Classic creamy custard topped with a caramelized sugar crust

CHOCOLATE MUD CAKE (MINI SHOTS)
Moist and rich chocolate cake topped with crunchy caramel and toasted walnuts

MACARONS TOWER
A stunning centerpiece of delicate French macarons in vibrant colors and flavors—elegance and indulgence in every bite.

Price per person: EGP 4,000 excluding VAT

The above price covers food, cutlery, plates, stations' tables, waiters, and transportation.

Minimum order quantity is 50 pax.

EST 2014

CAIRO

NAWARA

CATERING

By Ghada Nawara

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