



A NOTE FROM THE CHEF

THIS MENU IS A COLLECTIVE DIARY OF INSPIRATION, MEMORIES AND CAPTIVATING IMPRINTS THAT HAVE LEFT A MARK OF FLAVOR ON OUR DIVERSE PALATE. AT THE LEMON TREE, WE FOCUS ON CAPTURING EVERY SEASON'S BEST PRODUCE AND WHOLEHEARTEDLY BRING IT TO YOUR TABLE. A TEAM OF VERY DEDICATED INDIVIDUALS HAVE WORKED TIRELESSLY TO PRESENT YOU WITH WHAT THEY BELIEVE IS TRUE, FLAVORFUL AND REAL.

WE HONOUR GOOD FOOD, WE HONOUR A GOOD MEAL AND MOST OF ALL WE ARE PROUD TO BE SERVING YOU.

Welcome to our home...

Sincerely,

Chef

THE BEGINNING

COLD STARTERS

DIP TRIO ^(F,D,N,G)

SMOKED HERRING MOUSSE | OLIVE POWDER DUST | HUMMUS | APRICOT
CHUTNEY | COTTAGE CHEESE | DUKKAH | BREAD CRISPS

620

THE CHEESE SELECTION ^(D,N,G)

A SELECTION OF FINELY CURATED CHEESES PAIRED WITH BRESAOLA
& SPICY HONEY

1,480

1001 OLIVES ^(G,D,N)

OLIVE OIL | PICKLES | CAPSICUM MARMALADE | PHYLLO CRISP |
FETA MOUSSE CHEESE

510

SEA BASS CEVICHE ^(F)

PASSION LECHE DE TIGRE | FRESH SEASONAL FRUIT | MICRO CILANTRO |
ONION | CHILI

590

FRESH SALMON CRUDO ^(F)

AVOCADO PURÉE | RED CHILI | CITRUS SAUCE | SPRING ONION | HERB OIL
| FRESH ORANGE

680

PORT-SAID MULLET BOTTARGA ^(F,G)

WHIPPED BUTTER | PRESERVED LEMON | FRESH ROSEMARY |
CRISPY BREAD

680

FOIE GRAS TERRINE ^(G,N,D)

STAR ANISE | APRICOT PURÉE | MILK BRIOCHE | SPICY HERB SALAD

960

BLACK ANGUS BEEF TARTARE ^(G,D,E,F)

HOUSE SRIRACHA MAYO | CRISPY FOCACCIA | MEDITERRANEAN HERBS

1,200

WITH OSCIETRA CAVIAR *3,600*

SIGNATURE BEEF CARPACCIO ^(N,D,Y)

ANGUS TENDERLOIN | ROSEMARY DRESSING | TOASTED HAZELNUTS |
GRATED RUMI CHEESE

760

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

ABOVE PRICES ARE IN EGP & ARE SUBJECT TO 12% SERVICE CHARGE & 14% VAT.

THE BEGINNING

WARM STARTERS

HONEY AUBERGINE (G,D,N,E)

GOLDEN FRIED AUBERGINE | CUMIN HONEY | ROMESCO SAUCE |
FETA CHEESE MOUSSE

460

TRUFFLE POTATO MILLEFEUILLE (D,E)

LAYERED CRISPY POTATOES | TRUFFLE DIJON CREAM |
CHIVES | PARMESAN

560

OCTOPUS BEETROOT HUMMUS (G,D,SH,SS)

CHARGRILLED OCTOPUS | BAKED BEETROOTS |
SUPREME SALSA VERDE

860

CRISPY FRIED SQUID (SH,G,SS,E)

SPICY KIMCHI DRESSING | LEMON & KAFFIR LIME AIOLI

680

BLACK TRUFFLE SLIDERS (D,G,Y,E)

ANGUS PATTY | ONION CHUTNEY | DIJON MUSTARD | BLACK
TRUFFLE MAYO

660

THE MIDDLE

SALADS

GARDEN SEASONAL LEAF SALAD ^(D,N)

BAKED CASHEWS | FRESH PINEAPPLE | GORGONZOLA CHEESE |
PASSION FRUIT DRESSING

480

SEASONAL BURRATA ^(D, N, SS)

SEASONAL FRUIT CHUTNEY | NUT DUKKAH | BABY ARUGULA |
SMOKED PAPRIKA

560

BAKED BEETROOT SALAD ^(D,N)

ORANGE DRESSING | TOASTED WALNUTS | FRESH MINT | BRIE CHEESE

520

CAESAR FOR THE QUEEN ^(D,G,N,SH,F,E)

CAESAR DRESSING | BABY GEM LETTUCE | SMOKED ALMONDS |
POACHED SHRIMPS | AGED PARMESAN

520

GLASS NOODLES & SALMON TATAKI SALAD ^(F,Y,E)

VERMICELLI NOODLE SALAD | CURED EGG YOLK | WASABI MAYO |
FRESH CILANTRO | BASIL

720

FROM THE SEA

MAINS & PASTAS

DESIGNED FOR SHARING OR INDIVIDUAL ENJOYMENT

MEDITERRANEAN SEA BASS (F,D)

CAULIFLOWER PURÉE | PRESERVED LEMON-MISO SAUCE |
SEARED CAULIFLOWER

920

ORZO PASTA WITH BLACK TIGER SHRIMPS (D,SH)

LEMONGRASS | BISQUE SAUCE | SEMI-DRIED CHERRY TOMATOES |
FRESH BASIL

900

MISO-GLAZED SALMON (F,D,SS,Y)

CREAMY POLENTA | MARINATED CUCUMBER SALAD | SESAME |
FRESH MINT | BAKED GREEN CHILI

960

SEA FLAVOURS MEZZE RIGATONI (SH,D,G)

FRESH SEAFOOD | LIGHT FENNEL SAUCE | AGLIO E OLIO | KAFFIR LIME

890

LOBSTER LINGUINE (G,D,SH,F)

FOR 2 PERSONS

ROSEMARY & BOTTARGA BUTTER | LEMON CONFIT | GARLIC CAPERS

7,600

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

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FROM THE LAND

MAINS & PASTAS

DESIGNED FOR SHARING OR INDIVIDUAL ENJOYMENT

ROBATA FLAMED HALF CHICKEN ^(SS,D)

GRILLED SEASONAL VEGGIES | TAHINI & BLACK LEMON SAUCE |
FRESH ZA'ATAR

760

BELL PEPPER & OXTAIL MOUGHRABIYEH ^(D,G,Y)

SLOW-BRAISED OXTAIL | FRESH HERBS CHIMICHURRI |
CAPSICUM PEPPER PURÉE

840

AUSTRALIAN SHORT RIB ^(D,Y,G)

SWEET POTATO PURÉE | CRISPY ONIONS | MOLASSES | CHILI |
FRESH CORIANDER

1,160

BRISKET LASAGNA PASTA ^(G,D,N,Y)

SLOW-COOKED BRISKET | ROSE & POMEGRANATE GLAZE |
PISTACHIO EMULSION

1,100

WAGYU TENDERLOIN ^(D,Y,SS)

CRISPY POTATO MILLEFEUILLE | BABY CARROTS | HOUSE-MADE
TERIYAKI SAUCE | BROWN BUTTER

2,600

LEEK & SPINACH RISOTTO ^(D)

SEARED SEASONAL MUSHROOMS | LABNEH CHEESE | FRIED GARLIC

760

SLOW-COOKED LAMB SHANK ^(Y,D)

UP TO 2 PERSONS

BABY POTATOES | AROMATIC LAMB JUS | FETA CHEESE | ROSEMARY

2,800

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

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MEAT SELECTION

WAGYU STRIPLOIN

500 GR

4,400

CHATEAUBRIAND

500 GR

6,800

BLACK ANGUS RIB-EYE

400 GR

4,600

TOMAHAWK PRIME STEAK

(1.3 KG -1.4 KG)

8,600

SIDE DISHES

FRENCH FRIES HOUSE SPICE MIX

250

SEASONAL BABY GRILLED VEGETABLES

310

BAKED BABY POTATOES WITH FINE HERBS & LEMON ZEST

250

GARDEN SEASONAL SALAD WITH ASIAN DRESSING ^(D,SS,Y)

310

SWEET POTATO PURÉE BROWN BUTTER ^(D)

240

YOUR CHOICE OF SAUCE

120

CAFÉ DE PARIS ^(D,F,Y)

MUSHROOM SAUCE ^(D,Y)

DARK STOCK & TERIYAKI ^(Y)

DIJON MUSTARD | THYME | SMOKED PAPRIKA

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)

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THE SWEETEST END

DESSERTS

LUCKY CHOCOLATE TART 3.0 ^(D,N,G,E,SS)

65% CHOCOLATE TART | GUAVA & BANANA SORBET | TAHINI SAUCE |
ALMOND CRUMBLE

640

CARAMELISED RICE – MILK & RASPBERRY SORBET ^(D)

RICE PUDDING | HOUSE-MADE RASPBERRY SORBET | TONKA BEANS

560

PAIN PERDU ^(D,G,E,N)

MAHLEP MILK BRIOCHE | PISTACHIO CREAM ANGLAISE |
MARINATED CHERRIES | GINGER LABNEH

520

TLT | THE LEMON TART ^(D,G,N,E)

LEMON & LEMONGRASS CURD | CRISPY TART | FLOWER MERINGUE |
COCONUT ICE CREAM

580

FRESH SEASONAL FRUIT PLATTER

A SELECTION OF THE FRESHEST SEASONAL FRUITS

660



GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) |
EGGS (E) | SOY (Y) | SESAME (SS)

** SOME ITEMS MAY INCLUDE TRACE ALLERGENS DEPENDING ON
PREP METHODS OR SAUCES, PLEASE ASK YOUR SERVER TO ENQUIRE
ABOUT THE SPECIFICS OF YOUR DISH

SUSHI

SASHIMI

FRESH SALMON (4 PIECES)

680

FRESH TUNA (4 PIECES)

580

SASHIMI ASSORTMENT PLATTER (12 PIECES)

1,250

NIGIRI

SALMON (1 PIECE)

186

TUNA (1 PIECE)

164

SHRIMP (1 PIECE)

164

UNAGI SMOKED EEL (1 PIECE)

144

SPECIALTIES

TRUFFLE MARINATED CRISPY SALMON

FRESH SALMON CUBES MARINATED IN OUR SPECIAL WHITE TRUFFLE SAUCE | TOPPED WITH CRISPY TEMPURA & SCALLIONS

660

WASABI CRAB SALAD

SHREDDED CRAB | SHREDDED CABBAGE | ORANGE WAKAME SEAWEED | PAIRED WITH ORANGE WASABI SAUCE & IKURA CAVIAR

520

SPICY TUNA OSHI 6 PIECES

FRESH TUNA | SRIRACHA MAYO | CHIVES | SHIITAKE MUSHROOM ON A RICE CUBE

460

SMOKED SHRIMP OSHI 6 PIECES

SHRIMP TEMPURA | SPICY MAYO & CHEESE | PAIRED WITH SMOKED SALMON & CHIVES ON A RICE CUBE

480

ROLLS

CALIFORNIA CAVIAR ROLL 6 PIECES
SALMON | AVOCADO | CRAB | CUCUMBER & CAVIAR

460

THE GEMINI ROLL 6 PIECES
FRESH SALMON | SHRIMP | AVOCADO & CUCUMBER | PAIRED WITH
WHITE & RED RICE & RICE PAPER | TOPPED WITH A CRISPY MIX &
BEETROOT CAVIAR

420

THE K ROLL 6 PIECES
SHRIMP | ARUGULA | AVOCADO | PAIRED WITH FRESH SALMON |
PICKLED GINGER | SRIRACHA MAYO & TERIYAKI SAUCE

410

TRUFFLE TUNA ROLL 6 PIECES
TRUFFLE MARINATED TUNA | CHIVES & CUCUMBER |
PAIRED WITH SCALLIONS & TRUFFLE MAYO

420

SUPER CRAB ROLL 6 PIECES
SMOKED SALMON | CRAB | AVOCADO |
TOPPED WITH SRIRACHA SHREDDED CRAB & CAVIAR

440

BERMUDA FIRE ROLL 6 PIECES
TEMPURA SHRIMP | ASPARAGUS | CARROTS | PAIRED WITH CRISPY RICE
| SRIRACHA MAYO | SPICY TOGARASHI

420

GEISHA ROLL 6 PIECES
SALMON | AVOCADO | TOPPED WITH SALMON TARTARE |
GREEN CAVIAR | CRISPY PANKO

520

THE V ROLL 6 PIECES
ASPARAGUS | AVOCADO | CUCUMBER | ARUGULA | CARROTS | PAIRED
WITH RICE PAPER PICKLED GINGER | ORANGE CAVIAR WITH SESAME

400

ROLLS

SPICY LEMONGRASS ROLL 6 PIECES
CRAB | SALMON | CREAM CHEESE | DEEP FRIED |
TOPPED WITH SPICY LEMONGRASS MAYO

420

FOIE GRAS DRAGON ROLL 6 PIECES
HOMEMADE FOIE GRAS TERRINE | PAIRED WITH AVOCADO |
SMOKED SALMON & SMOKED EEL |
ALL PAIRED WITH ORANGE TERIYAKI SAUCE

680

SPICY VOLCANO ROLL 6 PIECES
SHRIMP TEMPURA | HOT PINEAPPLE | SMOKED SALMON |
TOPPED WITH HOT VOLCANO SAUCE

440

SPICY APPLE MAKI ROLL 6 PIECES
SPICY TUNA | SCALLIONS | CUCUMBER | PAIRED WITH FRESH APPLE
CHUTNEY IN ORANGE CHIA MIX & MICRO CORIANDER

420

TERIYAKI PHILADELPHIA ROLL 6 PIECES
SALMON | CREAM CHEESE | AVOCADO | TOPPED WITH TERIYAKI |
TOASTED SESAME SEEDS

460

HOUSE DILL ROLL 6 PIECES
FRIED TUNA | PAIRED WITH PICKLED GINGER | FRIED SPRING ONION
WITH SPICY MAYO | ALL WRAPPED IN FRESH DILL COATED RICE

410

GOLDEN SHRIMP ROLL 4 PIECES
WRAPPED & DEEP FRIED FILO SHEET | STUFFED WITH SHRIMP |
CHEESE ROLL | ALL TOPPED WITH TERIYAKI

400

HONEY CRISPY ROLL 6 PIECES
CRISPY RICE | SALMON | SHRIMP TEMPURA | CREAM CHEESE |
SERVED WITH HONEY MUSTARD SAUCE

420

LITTLE LEMONS

MEZZE RIGATONI PASTA (G,D)

SERVED WITH PARMESAN CHEESE
WITH YOUR CHOICE OF TOMATO SAUCE
OR BUTTER WITH LIGHT CREAM CHEESE

420

MINI ANGUS BURGER (E,G)

BRIOCHE BUN | GRILLED BEEF PATTY | FRENCH FRIES

460

BIO ROASTED CHICKEN

HERB-MARINATED CHICKEN | BABY VEGGIES

440

PARMESAN RISOTTO (D)

CREAMY BUTTER RISOTTO | AGED PARMESAN

460

GOLDEN FRIED CALAMARI (F,E,G)

HONEY MAYO

390

GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (SH) | FISH (F) |
EGGS (E) | SOY (Y) | SESAME (SS)

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