

ESCĀ  
HELIOPOLIS

Our menu is engineered to transform key dishes to a gourmet quality fine dine dish except with a twist. We take inspiration from the cultural diversity and gastronomic legacy of the Mediterranean. From carefully sourced grilled meats and Fish to tropical sushi and the freshest raw seafood; our chefs use cutting-edge techniques along with seasonal and vibrant ingredients to teleport you to the Mediterranean.



WELCOME TO THE RENAISSANCE OF CONTEMPORARY DINING.



# Food Menu

## Soups

Ask for the soup of the day to get warm and comfortable.

95

## Ceviche

### Zesty Shrimp Aguachile

Marinated shrimp, avocado, pickled cucumbers, pickled onion, green pepper and cilantro salsa.

380

# Starters

## Calamari Fritti

Fried Calamari, zucchini noodles, Tartar sauce.

470

## Grilled Octopus

Grilled capsicum, lemon butter sauce.

590

## Shrimp Tempura

Crispy fried spicy shrimps, Bang Bang sauce.

430

## Korean Chicken

Fried chicken bites, Gochujang chili sauce,  
pickled cucumbers.

360

## Goma Angus Steak

Sliced premium fillet, fried ginger, Goma sauce.

750

## Shrimp Andalouse

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

410

## Truffle Rigatone & Cheese

Pasta Rigatoni, smoked cheese, truffle cream, parmesan.

420

## Chicken Vol-au-vents

Light pastry filled with chicken,  
mushrooms cream sauce and asparagus on the side.

270

All prices are subjected to 14% VAT & 12% Service Charge.

### Brown Butter Truffle Steak

Fillet with Brown butter truffle sauce served with fried  
Wild chestnut mushrooms.

880

### Tuna Tataki

Seared tuna, Guacamole, Wasabi, Ponzu sauce, Togarashi.

500

### Shrimp Orange Bisque

Jumbo shrimp, Orange bisque, Charcoal crisps,  
and Dried orange flakes.

600

### Honey Sriracha Salmon

Glazed with Honey Sriracha sauce and Nori crisps.

630

### Truffle Fries

With truffle paste and parmesan.

230

### Cheese Platter

Five artisanal Cheeses, red grapes, walnuts, salted crackers.

850



### Crispy Fish Tacos

Mojo Verde, Sour cream dressing, Pickled onions  
in a soft tortilla.

310

# Salads

## Tropical Seafood

Marinated octopus and Shrimp, green apple, orange, bell pepper, lettuce, coconut flakes, and Lemon Coriander infused oil.

440

## Chicken Caesar

Grilled Chicken breast, Caesar dressing, Anchovies, fried capers, lettuce, crispy croutons, parmesan.

330

## Smoked Salmon and Crab

Smoked Salmon, Crab, avocado, caper, dill, lettuce, heart of palm, and Lemon Dijon dressing.

500

## Beetroot Carpaccio

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

350

## Burrata

Roasted bell pepper, sun dried tomatoes, topped with toasted almond, fresh basil, and mint, and pesto sphere.

470

## Chili Beef

Beef tenderloin, Glass noodles, Carrots, Tomatoes, Chinese cabbage, and Thai lime dressing.

500

# Pasta n' Risotto

## Pistachio Trofie Pasta

Pistachio pesto, Cream, Parmesan cheese,  
roasted pistachio.

600

## Truffle Pappardelle

Fresh pappardelle pasta, smoked Cheese,  
Black truffle, Parmesan.

600

## Tagliatelle De Mer

Tagliatelle pasta, shrimp, mussels, octopus,  
pink sauce, parmesan.

560

## Salmon Pasta

Tagliatelle pasta with pan seared salmon  
and capers in pink sauce.

410

## Chicken Alfredo

Tagliatelle pasta with chicken and mushroom  
in cream sauce and parmesan cheese.

380

## Shrimp Risotto

Jumbo Shrimp, Bisque sauce, parmesan.

650

## Mushroom Risotto

Shiitake, Portobello, white mushroom,  
parmesan.

550

# Mains

## Veal Schnitzel

Fried veal cutlet, with sides of potato and sweet potato wedges,  
hot berry sauce and cheese sauce.

780

## Sea Bass Fillet

*- with your choice of a side -*

Pan seared sea bass, Lemon sauce.

520

## Prawn Curry

Curry sauce, pineapple, chilli, and a side of jasmine rice

420

## Salmon Fillet

*- with your choice of a side -*

I - Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.

II - Grilled Salmon: Vierge Sauce.

950

## Tuscan Chicken

*- with your choice of a side -*

Pan seared chicken breast, sundried tomato,

Cream sauce.

510

## Chicken Milanese

*- with your choice of a side -*

Pan seared breaded chicken breast, lemon cream sauce.

370



*Served with your choice of a side and sauce*

### Fillet Mignon

South African Veal Tenderloin. 1400

### Ribeye

American Angus beef steak.

1,850

### T-Bone

*- to share -*

1 kg of T-Bone Angus steak, 3 Sides and 3 Sauces.

4,100

### Chateaubriand

*- to share -*

South African sliced beef tenderloin topped with herb butter, to share. 3,200

3 Sides and 3 Sauces

---

Sauces	Sides
Black Pepper	Herbed Potato Wedges   160
Mushroom	Steamed Jasmine Rice   160
Creamy Gorgonzola	Mashed Potato   160
Argentinian Chimichurri	House Salad   160
	Asparagus   230
	Edamame   275

All prices are subjected to 14% VAT & 12% Service Charge.

# Sushi

## Ebi Tempura

Fried shrimp, Avocado, Crispy rice, topped  
with Cream cheese, Teriyaki sauce.

350

## Sunset Roll

Shrimp tempura, Smoked salmon, Avocado, Cream cheese  
topped with seared salmon, Hot sauce.

470

## Salmon Dozo

Salmon, Fried shrimp, Crab tempura topped with avocado,  
seared salmon, Black caviar and Spicy Dozo sauce.

520

## Philadelphia Roll

Fresh Salmon, Cream cheese, Avocado, topped  
with Smoked salmon, Teriyaki sauce.

450

## California Roll

Salmon, Crab, Avocado topped  
with Masago caviar.

410

## Lemon Roll - 6 Pcs

Fresh Salmon, Crab, Cream cheese topped  
with Spicy mayo and chives.

350

## Shrimp Crunchy Roll - 4 Pcs

Fried shrimp, Avocado, Cream cheese,  
covered in Teriyaki sauce.

320

# ESCĀ Rolls

## Kryptonite Roll

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.

510

## Tobiko Shrimp Roll

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce,  
Caviar, Spring onion.

320

## Chilli Parmigiano

Parmesan Cheese, Smoked Salmon, Shrimp,  
Salmon, Spicy mayo, Togarashi.

510

## Nigiri

Salmon - 320

Shrimp - 275

## Sashimi

Salmon - 430

Tuna - 400

# Desserts

## Chocolate Fondant

Belgian chocolate served on chocolate butter crumble  
and vanilla ice cream.

330

## Tiramisu

Made with rich creamy Mascarpone cheese, savoiardi biscuits  
dipped in Coffee, and a hint of cocoa powder.

300

## Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.

290

## Snicker Bar

Chocolate sponge cake with nougat caramel,  
Peanuts covered in chocolate ganache.

300

## Sticky Toffee Cake

Moist Toffee Cake served with hot Toffee sauce and  
vanilla Ice cream.

220

## Crème Brûlée

Creamy custard topped with caramelized sugar.

120

Please inform our staff if you have any allergies or dietary restriction, as some dishes may contain any of the below allergens:

Nuts - Peanuts - Dairy - Seafood - Soy - Eggs

