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HELIOPOLIS

OUR STORY

Step through the stone textured entrance, along the curved pathway
& into a space shaped like a modern cave—raw,
grounding, and intentionally designed to make you feel held.

Natural textures, soft lighting, & organic forms create a calm retreat from the outside world.

Our food is an extension of the space: thoughtful, comforting, & rooted in nature.

Crafted with seasonal ingredients and global inspiration,
every dish is meant to nourish and connect—something familiar, yet entirely new.

This is more than a place to eat. It's a space to feel, to share, & to slow down.

Welcome to the renaissance of contemporary dining.

FOOD MENU

SALADS

BEETROOT CARPACCIO

Arugula, Goat cheese, Caramelized Walnuts
with Orange Vinaigrette.
450

SMOKED SALMON & CRAB

Smoked salmon, Shredded Crab, Avocado, Caper, Dill,
Lettuce, Heart of Palm & Lemon Dijon Dressing.
800

BURRATA

Roasted bell pepper, Sun dried tomatoes, Topped
with Toasted Almond, Fresh Basil, Mint & Pesto.
600

CHILI BEEF SALAD

Beef Tenderloin, Glass noodles, Carrots, Tomatoes,
Chinese Cabbage & Thai Lime Dressing.
850

TROPICAL SEAFOOD SALAD

Marinated Octopus and Shrimp, Green apple, Orange,
Bell Pepper, Lettuce, Coconut Flakes & Lemon
Coriander Infused oil.
700

CHICKEN CAESAR

Grilled Chicken Breast, Caesar Dressing, Anchovies,
Fried Capers, Lettuce, Crispy Croutons, Parmesan
460

RAW & MARINATED

BEEF CARPACCIO

Delicately Sliced Beef with our Signature Lime Soy Sauce,
Japanese Truffle Mayo, Crisp Leeks & Pickled Peppers.
1100

ZESTY SHRIMP AGUACHILE

Marinated Shrimp, Avocado, Pickled Cucumbers,
Pickled Onion, Green Pepper and Cilantro Salsa.
550

SALMON TATAKI

Seared Tuna, Guacamole, Wasabi, Ponzu Sauce, Togarashi.
750

STARTERS

CALAMARI FRITTI

Fried Squid with Zucchini Noodles & Tartar Sauce.
700

GRILLED OCTOPUS

Grilled Capsicum, Lemon Butter Sauce.
750

SHRIMP TEMPURA

Crispy Fried Spicy Shrimps, Bang Bang Sauce.
650

CHILEAN TIGER SHRIMPS

Jumbo Shrimps with Chilean Lime Sauce.
1000

BROWN BUTTER TRUFFLE STEAK

Fillet with Brown Butter Truffle Sauce Served with
Fried Wild Chestnut Mushrooms.
1350

SHRIMP ANDALOUSE

Glazed with Garlic Oyster sauce,
Asparagus, and Sesame.
600

HONEY SRIRACHA SALMON

Glazed with Honey Sriracha Sauce & Nori Crisps.
900

KOREAN CHICKEN BITES

Fried Chicken Bites, Gochujang Chili Sauce,
Pickled Cucumbers.
550

TRUFFLE FRIES

With Truffle Paste & Parmesan.
400

CHEESE PLATTER

Five Artisanal Kinds of Cheese, Red Grapes,
Walnuts, Salted Crackers.
1300

CHICKEN VOL-AU-VENTS

Light Pastry Filled with Chicken,
Mushrooms Cream Sauce and Asparagus on the
Side
460

TACOS

CRISPY FISH

Mojo Verde, Pickled Onions, Sour Cream
Dressing in a Soft Tortilla.
500

SALMON NORI

Fresh Salmon, Pineapple, Avocado, Sushi Rice,
Spicy Mayo, Crispy fried Nori Taco.
500

SUSHI

EBI TEMPURA – 8 PCS

Fried Shrimp, Avocado, Crispy Rice, Topped with Cream Cheese, Teriyaki Sauce.

500

SUNSET ROLL – 8 PCS

Shrimp Tempura, Smoked Salmon, Avocado, Cream Cheese Topped with Seared Salmon, Hot Sauce.

700

SALMON DOZO

Salmon, Fried Shrimp, Crab Tempura Topped with Avocado, Seared Salmon, Black Caviar & Spicy Dozo Sauce.

750

PHILADELPHIA ROLL – 8 PCS

Fresh Salmon, Cream Cheese, Avocado, Topped with Smoked Salmon, Teriyaki Sauce.

600

CALIFORNIA ROLL – 8 PCS

Salmon, Crab, Avocado Topped with Masago Caviar.

550

SPICY LEMON ROLL – 6 PCS

Fresh Salmon, Crab, Cream Cheese Topped with SpicyMmayo and Chives.

500

SHRIMP CRUNCHY ROLL – 4 PCS

Fried Shrimp, Avocado, Cream Cheese, Covered in Teriyaki Sauce.

450

KRYPTONITE ROLL

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

750

TOBIKO SHRIMP ROLL

Shrimp, Cream Cheese, Spicy Mayo, Teriyaki Sauce, Caviar, Spring Onion.

400

CHILLI PARMIGIANO

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

650

NIGIRI | SASHIMI

SALMON – 400

SHRIMP – 350

SALMON – 600

TUNA – 550

PASTA 'N' RISOTTO

SALMON PASTA

Tagliatelle Pasta with Pan Seared Salmon
and Capers in Pink Sauce.
600

PISTACHIO TROFIE PASTA

Pistachio Pesto, Cream, Parmesan Cheese,
Roasted Pistachio.
800

LIME SEAFOOD SPAGHETTI

Shrimp, Octopus, Calamari,
Lime cream, Grated Parmesan.
1150

TRUFFLE PAPPARDELLE

Fresh Pappardelle Pasta, Smoked Cheese,
Black Truffle, Parmesan.
850

MUSHROOM RISOTTO

Shiitake, Portobello,
White Mushroom, Parmesan.
800

SHRIMP RISOTTO

Shrimp Biscue, Jumbo Shrimp &
Parmesan Cheese.
950

CHICKEN ALFREDO

Tagliatelle Pasta with Chicken and Mushroom in
Cream Sauce and Parmesan Cheese.
520

TRUFFLE RIGATONE & CHEESE

Pasta Rigatoni, Smoked Cheese, Truffle Cream, Parmesan.
690

ALL PRICES ARE SUBJECTED TO 14% VAT & 12% SERVICE CHARGE.

MAINS

VEAL SCHNITZEL

Fried Veal Cutlet, with Sides of Potato and Sweet Potato Wedges,
Hot Berry Sauce and Cheese Sauce.
950

PRAWN CURRY

Curry Sauce, Pineapple, Chilli, and a side of Jasmine Rice
750

CHICKEN MILANESE

Pan Seared Breaded Chicken Breast, Lemon Cream Sauce.
590

SALMON FILLET

Salmon Teriyaki: Ginger, Sesame, Pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your Choice of a Side.
1200

SEA BASS FILLET

Pan Seared Sea Bass, Lemon Sauce.
Served with your Choice of a Side
800

TUSCAN CHICKEN

Pan seared Chicken Breast, Sundried Tomato,
Cream Sauce. Served with your Choice of a Side
650

RIBEYE STEAK

American Angus, Five Marble Scores.
Served with Your Choice of a Side & Sauce.
3000

SOUTH AFRICAN FILLET MIGNON

Premium Imported Beef Fillet
Served with Your choice of a Side and Sauce.
1900

TO SHARE

T - BONE

1kg T-Bone Angus Steak,
Served with Your Choice of 3 Sides & 3 Sauces.
5200

CHATEAUBRIAND

600g Premium Imported Beef Tenderloin Topped with Herb Butter,
Served with Your Choice of 3 Sides & 3 Sauce
4900

SIDES

HERBED POTATO WEDGES - 200
STEAMED JASMINE RICE - 200
MASHED POTATO - 200
HOUSE SALAD - 200
ASPARAGUS - 300
EDAMAME - 400

SAUCES

SMOKED PEPPERCORN
BLACK PEPPER
MUSHROOM
CREAMY GORGONZOLA
ARGENTINIAN CHIMICHURRI
COMPOUND BUTTER
SMOKED PEPPERCORN

DESSERTS

STICKY TOFFEE CAKE

Moist Toffee Cake Served with Hot Toffee Sauce
and Vanilla Ice Cream.

335

TROPICAL MANGO COCONUT CAKE

Moist Coconut Sponge, Fresh Mango Compote &
Coconut Cream.

350

CHOCOLATE FONDANT

Belgian Chocolate Served on Chocolate Butter Crumble
& Vanilla Ice Cream.

400

TIRAMISU

Made with Rich Creamy Mascarpone Cheese,
Savoirdi Biscuits Dipped in Coffee, Cocoa Powder.

400

CRÈME BRÛLÉE

Creamy Custard Topped with Caramelized Sugar.

280

HONEYCOMB CHEESECAKE

Honey Biscuit Base, Topped with Crushed Honeycomb.

350

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

