



Appetizer

Smoked Salmon with Prawns 10.00
Crispy mixed baby leaves, horseradish cream and lime vinaigrette dressing

Black Angus Beef Tartare 10.00
Hand-chop Angus beef with a balanced salty and sour flavors, served with fresh salad leaves and mustard vinaigrette

Shrimp Avocado 12.00
Marinated shrimps, avocado with classic cocktail dip

Octopus Salad 8.00
Baby octopus served on a bed of marinated cherry tomatoes, palmetto, basil leaves, virgin olive oil and balsamic vinegar

Seared Tuna 15.00
Pan-seared tuna with sesame seeds, crunchy vegetables and mango wasabi

Famous Fresh Soup

Cream of Red Capsicum 5.00
Served with black caviar

Green Peas Soup 6.00
Accompanied with sea scallops

Lobster Bisque 12.00
With cognac cream and crispy bread

Vegetarian

Tabuleh 4.00
Parsley, bulgur, tomato and onion, marinated with olive oil, pomegranate and lemon juice

Veggie Shepherd's Pie 4.00
Mashed potato stuffed with broccoli, carrot and smoked roasted eggplant

*All prices are in Jordanian Dinar,
excluding 7 % government tax and 10% service charge



Vegan

Capsicum Dolma **8.00**
Roasted capsicums stuffed with steamed vegetable rice,
served with pomegranate sauce

Tofu Veggies **14.00**
Tofu cheese, broccoli, bell pepper, spring onion
and fresh mushroom, served with peanut sauce

From The Land

Beef Mustard **18.00**
Medallion of best tender beef, coated with Dijon mustard,
served with potato purée and buttered vegetables

Beef Tenderloin **22.00**
The most popular tender steak cut, cooked over the fire grill,
with glazed root vegetables and red wine sauce

Rib-Eye Steak **25.00**
A well-marbled rib eye cut, served with grilled cherry tomatoes,
roasted potato and mushroom cappuccino sauce

The T-Bone **25.00**
Short loin beef cut, served with grilled vegetables,
potato and spicy chimichurri sauce

Best Tomahawk Beef for 2 Persons **72.00**
A well-marbled bone-in rib steak cut, served with grilled vegetables,
new potato and sauce bordelaise

Bone-In Veal Chop **25.00**
Pan-seared rosy veal chop, served with rocca leaves, cherry tomatoes,
buffalo mozzarella cheese, capers sage sauce and sea salt

Rack of Lamb **20.00**
Slow roast rack of lamb with balsamic brown sugar,
served with mashed beetroot and potato

*All prices are in Jordanian Dinar,
excluding 7 % government tax and 10% service charge



From The Sea

Sea Bass Fillet Pan-seared tender sea bass, served on a bed of potato cake and tomato olive salsa	18.00
Whole Sea Bream Parchment baked sea bream with fresh lemon, tomato, onion, parsley, fennel seed and coriander	15.00
Salmon Steak Grilled Norwegian salmon steak on open charcoal, served with buttered green beans and glazed apricot ginger	17.00
Tiger Prawns Grilled tiger prawns, served with basmati rice, seasonal vegetables and lemon chili sauce	20.00
Red Mullet Fried baby rose colored mullet, served with Aqaba flavor of Sayadieh rice and parsley tahina dip	15.00
Hawaiian Hamour Grilled delicious hamour fillet on open charcoal, served with brown rice and mango-pineapple salsa	17.00
Tuna Steak Grilled Tuna steak, served with sautéed green beans, cherry tomatoes and tomato olive capers salsa	20.00

*All prices are in Jordanian Dinar,
excluding 7 % government tax and 10% service charge



Chef's Favorites

Surf N' Turf Lobster tail and Beef tenderloin, served with seasonal vegetables, potato, capers salsa and Au jus	28.00
Grilled Seafood Platter for 2 Persons Lobster tail, king prawns, sea scallops, sea bass and hamour, served with almond broccoli and lemon butter sauce	40.00

Desserts

Chocolate Lava Cake With vanilla ice cream	6.00
Strawberry Tart Pastry shell with fresh strawberry	5.00
Lemon Tart Pastry shell with a lemon flavored filling	5.00
Fresh Fruit Salad Seasonal fruits with fresh basil leaves	4.00
Ice Cream Choose your own flavor	4.00

*All prices are in Jordanian Dinar,
excluding 7 % government tax and 10% service charge