RESTAURANT & LOUNGE FOOD MENU











SALADS

Caesar Salad 6.000 JD

Crispy Iceberg Lettuce, Pine seeds, Basil, Parmesan Cheese, Garlic Croutons, Caesar dressing.

Add Crispy Chicken (100g) + 3.000 JD Add Grilled Shrimps (4 pcs) + 4.000 JD

Tropical Quinoa Salad 🕳 9.000 JD

Quinoa, Pomegranate, Strawberry, Avocado, Dry figs, Dry cranberries, Edmame, Citrus sauce, Topped with toasted almond

Greek Salad 7.000 JD

Lettuce, Cucumber, Cherry Tomato, Bell Pepper and Black Olives Tossed into Vinaigrette Dressing Topped with Feta Cheese and Crispy Onion

HOT APPETIZERS

Crispy Chicken Tenders 10.000 JD

Dipped in Dynamite Sauce, served with French Fries

Silk Platter 15.000 JD

Crispy Chicken (2 pcs), Cheese Jalapeno (4 pcs), Onion Rings (4 pcs), Mozzarella Sticks (4 pcs), Wedges Potato (180g) served with Tartar Sauce, Cocktail Sauce and Lemon Wedges

COLD APPETIZERS

Crudités 5.000 JD

Lettuce, Cucumber, Carrot, Bell Pepper, Mix Sautéed Olives with Garlic and Herbs, Cherry Tomato served with Sour Cream

Cheese Platter for (2 Pax) 18.000 JD

Selection of Sliced Cheese (5 Kinds) with Fruits, Jam, Honey, Walnut and Crackers

BURGERS AND SANDWICHES

Swiss Angus Burger 12.000 JD

US Angus beef burger, baby rocket, Tomato, caramelize onion with gravy Mushroom sauce, Jalapeño Swiss cheese, Thousand Island sauce (160g)

Beef Philadelphia Sandwich

15.000 JD

White Baguette, shredded beef tenderloin Sautéed with sliced red onion and fresh Mushroom, topped with mix cheese, avocado Guacamole, baby rocket (130g)

All Burgers and Sandwiches served with Coleslaw and French Fries

French Fries +3.000 JD Creamy Mash Potato Cup +4.000 JD

MAIN COURSE

Beef Tenderloin Steak (US)	32.000 JD
The tenders of US steak cuts (250g)	

Beef Rib Eye Steak 40.000 JD

A well marbled and aged cut of black US Angus (350g)

Black and White

25.000 JD

Grilled tenderloin US medallion (125g) and grilled chicken breast (125g)

Grilled Chicken Breast
Jordanian grilled chicken breast with special marinade (250g)

18.000 JD

All Main Courses Served with Seasonal Vegetables, Creamy Butter Mash Potato Cup (Creamy Peppercorn, Brown Mushroom Sauce)

SEA FOOD

Salmon Fillet	22.000 JD

Sea Bass Fillet 20.000 JD

Grilled Sea Bass Fillet (250g)

Cross-Grilled Salmon Fillets (250g)

All Sea Food Courses Served with Julienne Vegetables, Crushed Potato Cup with Lemon and olive oil, (Capers butter lemon sauce)

SWEET ENDING

Fruit Cut Seasonal sliced fruits platter