

The Grill Restaurant offers a unique steakhouse experience, with each meal offering an endless array of grills from the land and the sea. A special selection of fine wines is available to enhance your dining experience; a fine selection of digestives is also available. Let the refined taste of our cuisine melt in your mouth and linger for hours to come.

Bon appétit from all our team!

Cold Appetizers

- Mediterranean Eggplant Involtni** Vg | F **JOD 9.50**
Filled with Rocca leaves
- Cured Angus Beef Carpaccio** H | F | Vg **JOD 16.00**
Thinly sliced beef tenderloin | fresh goat cheese
walnuts | homemade potato chips and pickled mushroom
- Fresh Saku-Ahi tuna tart** C | I **JOD 12.00**
With avocado | drizzled with spicy vinaigrette
- Sesame Salmon Salad** C | S | K **JOD 15.00**
Grilled salmon fillet seasoned with toasted sesame seeds
on the top of a fresh green salad | rocket iceberg
cherry tomatoes | roasted pine seeds in mustard dressing

Soups

- Mushroom Cream Soup** F **JOD 7.00**
Smooth creamy earthy flavors served with
a perfect bended mushroom
- French Onion Soup** A | F **JOD 6.50**
Topped with french bread | emmental cheese
- Bouillabaisse (Seafood Broth)** C **JOD 8.50**
Served with mixed seafoods

Warm Appetizers

- Eggplant & Goat Cheese Bake** S | F **JOD 10.00**
Oven roasted eggplant | tangy tomato sauce
- Mushroom Stuffed Cambert Cheese** C | F **JOD 10.50**
With beet root sauce

Grappas | Digestives

Alexander Prosecco JOD 9.50
Alexander Sauvignon

Alexander Platinum JOD 12.50

Special Coffees

Caffe All'Arancia A JOD 7.00
Coffee | cognac | orange zest | sugar | whipped cream

Cafee Italiano A JOD 7.00
Coffee | amaretto | brown sugar | whipped cream

Casa Blanca A JOD 7.00
Kahlua | chocolate | coffee powder | whipped cream

Lava Stone Grilled Delicacies

All american beef is grain fed

Australian Prime Beef S | F JOD 24.50

Beef Tenderloin S | F JOD 28.00

T-bone Steak S | F JOD 33.00

Australian Lamb Chops S | F JOD 31.00

Lamb Chunk S | F JOD 23.50
Traditional fokhara style

Honey Glazed Salmon Steak S | F JOD 24.00

Tiger Prawns B | C | F | S JOD 30.00

Choice of sauces

Pepper corn sauce | mushroom sauce
Green pepper sauce | tomato sauce | butter sauce

Side dishes each JOD 3.50

Sautéed mushroom | crispy onion bagels | garlic mashed potatoes | cream spinach | grill vegetable | green asparagus french fries

Desserts

Fresh Fruit Salad S Vg Marinated fresh seasonal fruit	JOD 6.00
Apple Pie D F Vanilla ice cream with kiwi coulis	JOD 8.00
New York Cheese Cake F A Blueberry sauce	JOD 9.00

Allergens

A cereals and grains containing gluten | B shellfish | C fish | D eggs | E soy | F milk and lactose
G nuts (e.G. Almonds, pistachios) | H peanuts | I celery | K mustard | L sesame | O lupine | P sulphur dioxide and sulfite
V vegan | Vg. vegetarian | S seasonal(local)

Please let us know if you have special allergy. Thank you.

All prices are quoted in Jordanian Dinar, excluding %10 service charge and %7 government tax, %16 government tax applies on alcoholic beverages.