



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 **09.50**
Filled with rocca leaves

Leafy Salads and Organic Baby Greens Vg **09.00**
Fresh organic greens and confit of onions

Fresh Saku-Ahi Tuna Tartare C, I **12.00**
With avocado, drizzled with spicy vinaigrette

Crab Meat and Fresh Smoked Salmon with Rocca Salad C, S, K **15.00**
With vinaigrette sauce

SOUPS

Cream of Mushroom Soup F **07.00**
Smooth creamy earthy flavors served with a perfect blended mushroom

French Onion Soup A, F **06.50**
Topped with French bread and Emmentaler cheese

Bouillabaisse (Seafood Broth) C **08.50**
Served with mixed seafood

✓ **Please let us know if you have any special allergy. Thank you.**

A-Gluten B-Shellfish C-Fish D-Eggs E-Soy F-Milk and lactose G-Nuts H-Peanuts I - Celery
K - Mustard Sesame P-Sulphur dioxide and sulfite V-Vegan
Vg-Vegetarian S-Seasonal, local O-Lupine

All prices in Jordanian Dinar and are exclusive of 7% Government Tax and 10% Service Charge

Warm Appetizer

Baked Eggplant & Goat Cheese F Oven roasted eggplant with tangy tomato sauce	10.00
Mushroom Stuffed with Camembert Cheese C, F With beet root sauce	10.50

LAVA STONE GRILLED DELICACIES **All Australian Beef is Grain Fed**

Australian Prime Beef S, F	24.50
Osso Buco F, S	32.00
T-bone Steak F, S	33.00
Australian Lamb Chops F, S	31.00
Lamb Shank (Traditional Foukhara Style) F, S	23.50
Salmon Steak C, S	26.00
Tiger Prawns B, C, F, S	30.00

CHOICE OF SAUCES

Pepper Corn Sauce
Mushroom Sauce
Green Pepper Sauce
Tomato Sauce

SIDE DISHES EACH

Truffle French Fries, Spinach Sauté, Mashed Potatoes, Grilled Vegetable, Green Asparagus, Baked Potato or Basmati Rice	03.50
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DESSERT

Fresh Fruit Salad S, Vg Marinated fresh seasonal fruit	06.00
Warm Chocolate Cake D, F Vanilla ice cream, surrounded by strawberry coulis	09.00
Baked Granny Smith Apple F, A Butter Scottish sauce	08.00

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