

The Grill

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 also available to suit your enjoyable dinner.

Top-off your evening with our finest cuisine in a candle-lit setting in your table nestled in an intimate corner under stone arches or "Al Fresco" on the terrace.

Let the refined taste of our cuisine melt in your mouth and linger for hours to come.

COLD APPETIZERS

Carpaccio of red snapper with glazed Tiger Prawn	13.00
Cauliflower and broccoli powder, Shizo greens and tempura of purple basil	
Red Tuna Tartare	11.50
Avocado wedge, Spicy Asian Vinaigrette	
Shrimp Kumato	09.50
Horseradish & kumato Tomato jam and Lemon Pepper Aioli	
Leafy salads and Organic Baby Greens	07.50
Confit Shallots, fresh Herbs, balsamico and honey reduction	
Ceviche of Hammour fillet	08.50
marinated in lime, coriander, sweet pepper and onion	

SOUPS

Cream of mushroom	05.50
Accompanied by chived mascarpone	
Chilled tomato and pumpkin soup	05.50
Peppered shrimp and fresh goat cheese	
Seafood broth with coconut milk and fresh coriander	06.50
Slightly curried, green apple julienne and fried shrimp dumpling	

WARM APPETIZERS

Eggplant and goat cheese bundles	08.50
Oven roasted tomatoes, yellow tomato emulsion and herb salad	
Grilled Portabella mushroom	10.00
Topped with camembert cheese, citrus and raspberry vinaigrette	
Seared Scallops and Foie Gras	18.00
Red chicory, rucola and beetroot syrup	

LAVA STONE GRILLED DELICACIES

Upgrade your meal with a slice of Duck Foie Gras 60gr at 15 JD

FROM THE LAND

Wagyu Beef sirloin steak	250gr	55.00
Wagyu Beef Rib Eye steak	250gr	52.00
Australian Prime beef tenderloin	180gr 220gr	21.00 25.00
Australian Prime beef sirloin	250gr	22.00
Australian Prime beef rib-eye	250gr	22.00
Australian Prime beef T-Bone	400gr	32.00
Australian Prime beef Porterhouse	500gr	38.00
Australian Veal medallions	200gr	20.00
Australian Veal Chop	250gr	22.00
Australian Lamb chops	220gr	22.00
French Duck Breast	300gr	28.00

FROM THE SEA

Fillet of Hammour	200gr	23.00
Fillet of Red Snapper	200gr	20.00
Sako-tuna steak	220gr	22.00
Job Fish steak	220gr	22.00
Silver Grint steak	220gr	20.00
Sea Scallops	200gr	24.00
Tiger prawns	5 pieces	28.00
Whole Lobster	500gr	38.00

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

CHEF'S FAVORITES

Surf n' turf	34.50
Beef tenderloin, jumbo prawn and Scallops	
The Grill Seafood Platter	40.00
Fillet of Hammour, Sea Scallops, King Prawn, ½ Lobster	
Platter for two persons	70.00

CHOICE OF SAUCES

Béarnaise, Black pepper, Apricot & Raisins Chutney
Piperade Jam, Citrus and fresh herb chilled butter, Creole fresh
pineapple Chattini



SIDE DISHES 03.00

Garlic mashed potato	Potato wedges	Gratin Dauphinois
Baked potato	French fries	Saffron rice
Home made fettuccini	Creamy spinach	Sautéed mushrooms
Steamed asparagus	Green Beans	Grilled Vegetables

DESSERTS

Swiss chocolate signature desserts

Made with 85% Pure Chocolate

Chocolate Fondue Served with strawberries and marbled cake	08.00
Warm Chocolate Cake Macadamia Dulce Ice Cream	05.50
Chocolate and Ginger Crème Brulée Mango and papaya salsa	05.50

Apple tart tatin **05.00**
Served luke warm with a scoop of vanilla ice cream

Roasted and caramelised pineapple rack **05.00**
Served with a lemon granite

Cheese cake **05.50**
Oven baked cheese cake served with raspberry coulis

Fresh fruit salad **05.00**

Mövenpick ice cream menu
Please ask for our renowned Mövenpick ice cream menu

SPECIAL COFFEES

Swiss Coffee **07.00**
Kirshwasser, White sugar, coffee

French Coffee **07.00**
Brandy, Coffee, Whipped cream, brown sugar

Irish Coffee **07.00**
Jameson, coffee, whipped cream, brown sugar

DIGESTIVES

Cognac Grande Champagne Delamain XO **18.00**

Bas-Armagnac Les Sables Fauves VSOP **18.00**

Single Malt Scotch Whisky 15 years old Dalwhinnie **10.00**

Single Malt Whisky Lagavulin 16 years old **10.00**

Calvaclub Calvados **05.50**

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