

#### CRYSTAL SUNRISE

#### 8:00AM - 12:00PM

Shakshuka eggs, mixed flavoured Feta cheese, cucumber, rocket flatbread	6
CONTINENTAL BASKET Choice of three morning baked pastries, homemade seasonal preserves, butter	6
CRÊPE AU CITRON Lemon crêpes, vanilla chantilly, berry compote, lemon chips warm strawberry mint nectar	8
KISHTA PANCAKE Cinnamon kishta pancake, date and figs compote, whipped butter honey	8
SEASONAL CUT FRUITS AND BERRIES P Organic honey, flavoured yoghurt	9
EGGS BENEDICT Toasted English muffin, poached farm eggs, harissa hollandaise Turkey ham, lemon spinach	12
CRYSTAL OMELETTE ** Fine herb omelet, filled with smoked salmon, sweetwater crab salmon roe, hollandaise, tender asparagus, caviar, gold leaf	18







#### STARTERS AND NIBBLES

CRUDITÉS CUP (P Crispy market vegetables, spiced hummus dip	5
CRYSTAL COLD MEZZE &   Hummus with a hint of coffee, avocado mutabal, muhamara, crispy bread	8
CRYSTAL HOT MEZZE @ Cheese burak, fried kebbeh, potato samosa	8
BEEF CARPACCIO Thinly sliced prime beef tenderloin, rocket leaves, honey mustard truffle dressing & parmesan chips	11
ATLANTIC CURD SALMON Sumac salmon gravlax, horseradish cream cheese, fennel herb salad	12
AVOCADO CRAB SALAD Sweet crab, avocado, citrus mayonnaise, chives	12
BURRATA INSALATA Imported burrata cheese, heirloom cherry tomatoes, truffle compressed pineapple, basil leaves	14
INTERNATIONAL ARTISANAL AGED CHEESES® Crisp crackers, nuts, dried fruits	18

# ENTRÉE AND SALADS

GARDEN GREEN © Mesclun leaves, endive, heart of palm, vegetable chips, citrus, coconut dressin	10 ng
WARM CAESAR SALAD Baby romaine, parmesan shavings, olive oil garlic croutons, semi dried tomato Choices of topping	10 Des
Chicken kebbab White anchovies Lemon garlic prawns	13 14 14
BABY BEET SALAD Salt roasted baby beetroot, young spinach leaves, almonds, creamy Gorgonzola dressing	12
SESAME SEARED RARE TUNA Tuna loin, pomegranate & edamame quinoa salad, miso tahini drops	14
LOBSTER BITES Dill marinated lobster tail, caviar, avocado purée, Crystal greens	22

All prices are in Jordanian Dinar. Subject to 10% Service Charge and 16% Sales Tax.
Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances for us to happily enhance your dining experience. All cooking is prepared without artificial Trans Fat.







#### SOUPS

FROM THE SOUP KETTLE Today's creation	6
SMOKED CHICKPEA & BEEF BACON SOUP Soft poached quail egg, crumbled herb crouton	6
FRESH GARDEN GAZPACHO Toppings of cucumber, feta, pomegranate	6
GREEN PEA & LOBSTER SOUP Steamed half lobster tail slices, Chantilly cream, semi dried tomatoes	12

#### SANDWICH SELECTION

All sandwiches are served with French fries or green garden salad

SPICED FALAFEL & MELTED MOZZARELLA CHEESE® Sumac tahini sauce, tomato, shredded red radish, flour tortilla	8
GRILLED HALLOUMI IN SUNDRIED TOMATO CIABATTA BREAD Roasted red bell pepper & zucchini, black olives & basil tapenade	8
FISH & CHIPS Crunchy squid ink battered, hand cut fries, minted pea sauce	12
CRYSTAL CLUB Turkey ham, crispy beef bacon, tomatoes, fried eggs, milk bread, cracked pepper mayonnaise	12
PRIME STEAK BURGER  Home ground prime sirloin, brisket, chuck roll, lettuce, tomatoes crispy onion stack, choice of: English cheddar, beef bacon, fried eggs	16
INSIDE SKIRT STEAK SANDWICH Sautéed herbed onions & mushrooms, creamed Emmenthal	14
OPEN-FACED SMOKED SALMON Squid ink ciabatta bread, anis cream cheese, quail egg, caperberry, baby leaves	16
LATINO ROLL Flour tortilla wrapped chili con carne, guacamole, pineapple salsa	16
COUNTRY CLUB Shrimp and lobster, salad, tarragon scallion mayonnaise, country bread, lettuce chiffonade	21







## PASTAS & RISOTTO

PENNE ARRABBIATA Vine ripe tomatoes, fresh chillies, Jerusalem olive oil, shaved parmesan	10
HOUSEMADE GNOCCHI WITH BEEF BACON Parmesan & chive potato pillows tossed in carbonara sauce	10
FRESH TAGLIATELLE PASTA & SLOW COOKED LAMB RAGOUT Taleggio cheese fondue	10
LEMON SCENTED ASPARAGUS RISOTTO Topped with pan seared shrimp, scallops & calamari	14

## DESSERTS

SALTED CARAMEL ÉCLAIR Classic éclair filled with homemade salted caramel pastry cream	3
CAPPUCCINO Dark chocolate coated espresso soaked baba, mascarpone vanilla cream	3
CHOCO-RASPBERRY Pistachio biscuit, chocolate raspberry mousse, raspberry marmalade	3
PARIS BREST A French classic, sweet choux pastry filled praline flavoured cream	3
MIXED RED FRUIT TARTLET Brittany biscuit, pastry cream, ripe red berries	3
BLUEBERRY CHEESECAKE New York style, topped with fresh blueberries	3
BANANA SPLIT Fresh banana slices, vanilla ice cream, chocolate ice cream, strawberry ice cream, chocolate sauce, chantilly almond flakes	5

ICE CREAM SCOOP per scoop 2 Choice of: vanilla, stawberry, chocolate, salted caramel, mango, pistachio, lemon sorbet

All prices are in Jordanian Dinar. Subject to 10% Service Charge and 16% Sales Tax.

Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances for us to happily enhance your dining experience. All cooking is prepared without artificial Trans Fat.







## CRYSTAL ... FOR THE YOUNG ONES

THIRSTY	
GLASS OF MILK OR CHOCOLATE MILK	2
FRUIT JUICE	3
BABYCCINO Frothed milk, cocoa powder, mini marshmallows	3
SHAKEY SHAKE MILK SHAKES Vanilla, strawberry or chocolate	3
NIBBLES	
CRUDITÉS CUP Crispy market vegetables, labneh dip	4
HOT MEZZE BITES Cheese burak, fried kibbeh	4
SUPER CAESAR SALAD Lettuce, parmesan shavings, garlic croûtons	5
BIG BITES Served with your choice of fries, veggie sticks or garden side	e salad
	CII Ø
BELLY BUST'N TRIPLE DECKER PB&J SANDWI CHEESY GRILLED CHEESE SANDWICH	
JUNIOR CHEESEBURGER	7
KIDDY SIZED CLUB SANDWICH	7
CRISPY CHICKEN OR FISH FINGERS	7
CHICKEN OR FRESH CATCH	7
Healthy grilled or steamed	
SWEET TOOTH	
NUTELLA CHOCOLATE BROWNIE   Vanilla ice cream, chocolate sauce	4
ICE-CREAM AND GUMMY BEARS	4
PINT-SIZE BANANA SPLIT @	4
FAVOURITE SLICES OF FRUIT PLATE	4

All prices are in Jordanian Dinar. Subject to 10% Service Charge and 16% Sales Tax.
Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances for us to happily enhance your dining experience.
All cooking is prepared without artificial Trans Fat.



