

Crystal

A M M A N

FARM EGGS

Two Farm Eggs

Cooked to your liking served with sautéed potatoes, sausages, confit tomatoes, baked beans, white and brown toast

6

Eggs Benedict

Served with a choice of beef bacon or smoked salmon with sautéed potatoes

6

GOURMANDISES

American Pancakes

Served with maple syrup and Nutella

6

French Toast

Served with roasted bananas and caramel sauce

6

Fruit

Sliced seasonal fruits

6

Bircher Muesli

Our homemade energy muesli with nuts, fruit, yoghurt and honey

6

COLD CUTS AND VEGETABLE

Smoked Salmon

Cream cheese, capers, red onion and toast

10

Cold Cuts and Cheese Platter

with cornichons and olives

10

Crudités

Yoghurt with cucumber and coriander, vegetables with hummus

5

YOGHURT

Plain, low fat, strawberry or mixed fruit

4

SALADS

Greek Salad	13
Garden lettuce, tomatoes, cucumbers, olives, red onions, capsicum and feta cheese	
Fresh Mozzarella and Tomato	13
Fillets of Jordanian tomato, mozzarella, basil, extra virgin olive oil and pesto sauce	
Garden Salad	10
Crisp lettuce, carrots, cucumber and cherry tomato	
Niçoise Salad	15
Peppered Ahi tuna tataki served with quail egg, marinated anchovies tomatoes, potatoes, olives and green beans	
Caesar Salad	10
Romaine lettuce, crispy croûtons, parmesan and creamy Caesar dressing	
Add to your Salad	
Grilled chicken breast	3
Grilled prawns	4

STARTERS AND SOUP

Shrimp Cocktail	18
Poached shrimp, creamy cocktail sauce served on green salad	
Lentil Soup	5
Oriental lentil soup with lemon and fried pita	
Chicken and Vermicelli	5
Clear chicken broth, root vegetables and vermicelli	

SANDWICHES

Our Club Sandwich	12
Toasted white bread, roasted chicken breast with tomato lettuce and beef bacon	
Vegetables Panini	12
Grilled vegetables on focaccia bread, onions, mushrooms, zucchinis and tomatoes	
Burger Moment	16
For that special burger moment, a 100% ribeye patty topped with an aged melted cheddar cheese, roasted onions, lettuce, mushrooms tomatoes, pickles and our Chef's special sauce	
Fairmont Falafel Wrap	8
Seasonal pickled vegetables, crunchy cabbage, chopped tomatoes and tahini	

FROM THE GRILL

Angus Tenderloin Steak 200g	28
Served with sautéed vegetables, rice and pepper sauce	
Grilled Thyme and Lemon Marinated Chicken Breast 160g	18
Served with sautéed vegetables, rice and pepper sauce	
Salmon Steak 200g	24
Served with creamy spinach, rice and lemon sauce	

ITALIAN TOUCH

Penne with Tomato Sauce	10
Tomato sauce and parmesan shaving	
Spaghetti Bolognese	12
Beef bolognese sauce and parmesan shaving	
Pizza Margherita	10
Mozzarella and tomato sauce	

SIGNATURE FINGER SANDWICHES

Citrus cured salmon with chives pancake & caviar
Crystal cucumber bite with lemon ricotta cheese & dill
Chicken & pomelo with Asian mayonnaise
Egg salad with chives & caper berry

SCONES

Freshly baked signature scones (plain & raisin)
Warm madeleines
Financier
Lemon curd, orange marmalade & lime mascarpone creams

SIGNATURE PASTRIES

Opera cake
French crème brûlée
Raspberry macaroon
Chocolate éclair