

**ORDER YOUR FAVORITE DISHES
FROM NUR LEBANESE,
TSUKI ASIAN & FAIRMONT MENU**

TO PLACE YOUR ORDER CALL 06 510 6000

Fairmont
AMMAN



Nur Lebanese Iftar Menu

**FOR PICK-UP OR DELIVERY
FROM 12 PM UNTIL 8 PM**





DATES AND DRY FRUIT

Dates, Dry Apricots, Dry Figs

SOUPS - CHOICE OF 2

Lentil Soup

Vegetables Soup

Frikeh with Chicken

SALADS & COLD MEZZE

Assorted Mixed Pickles & Vegetables
Hummus, Moutabal, Fattouch, Rocca Salad
Muhammarah Bil Jouz, Vine Leaves

HOT MEZZE

Assorted Pastries (2 Pcs Each)
(Cheese Rkakat, Meat Sambousek, Spinach Fatayer)

Fattet Batinjein

Batata Harra

MAIN COURSES - CHOICE OF 2

Mahachi Mchakaleh (Koussa, Warak Enab)

Oriental Rice with Roasted Chicken Served with Cucumber
and Yoghurt Salad

Mixed Grill
(Lamb Tikka, Kufta, Shish Tawouk and Lamb Chops)

Fish Sayadiyeh

DESSERTS - CHOICE OF 2

Um Ali

Qatayef (Ashta, Walnuts)

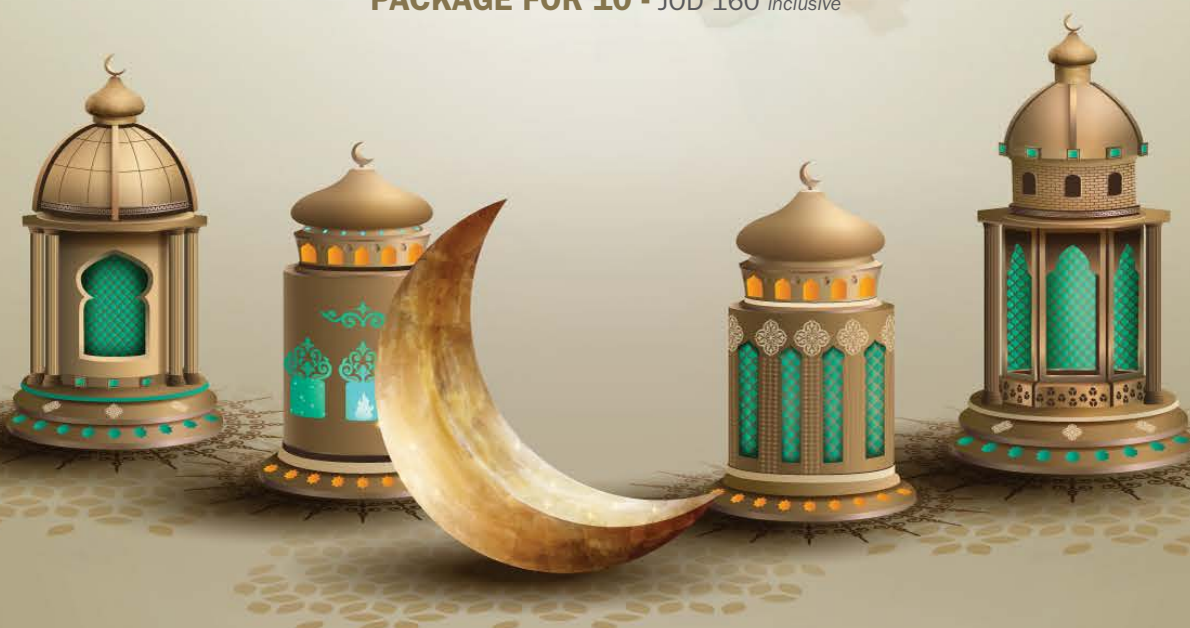
Riz Bil Halib



PACKAGE FOR 6 - JOD 100 *inclusive*

PACKAGE FOR 8 - JOD 130 *inclusive*

PACKAGE FOR 10 - JOD 160 *inclusive*





TSUKI

TSUKI ASIAN MENU

FOR PICK-UP OR DELIVERY
DAILY FROM 12PM - 8PM

SUSHI

MAKI ROLLS - 6 pieces

Vegetarian Roll

Asparagus, dried tomato, avocado, lemon jam | **7**

Spicy Tuna Avocado Roll

Cucumber shichimi togarashi, sriracha sauce
& spicy mayo | **11**

Beef Roll

Wagyu striploin, coriander pesto
gochujang mayo and truffle oil | **16**

SUSHI NIGIRI - 2 pieces

SHAKE - Salmon | **7**

MAGURO - Tuna | **7**

SASHIMI - 4 pieces

SHAKE - Salmon | **9**

MAGURO - Tuna | **11**

COLD STARTER

GREEN PAPAYA - Thailand

Beans, mango, cherry tomato, mint leaves, peanuts
chili gel dressing, asparagus, cucumber, mint leaves
coriander spinach sauce and sriracha | **9**

KANI SALAD - Japan

Crab meat, mango, cucumber, carrots, savory
mayo sauce, crumbs | **7**

SOUPS

WONTON SOUP WITH DUCK - China

Banmien noodle, bok choy, fried onion
shrimps wonton and sesame oil | **14**

HOT STARTER

BBQ LAMB RIBS - Indonesia

Barbecue Asian herbs marinated, onion ring | **16**

TEMPURA - Japan

Vegetable tempura | **9**

PRAWN TEMPURA

Serve with warm Ponzu sauce and grated
radish ginger | **22**

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

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

PAN ASIAN SPECIALITY

THAI GREEN CURRY CHICKEN - Thailand

Chicken, eggplant, water chestnut, snow peas
mushroom, rice | 14

BLACK PEPPER BEEF - China

Capsicums mixed, pepper, onion, vegetable fried rice | 29

NASI GORENG - Malaysia

Chicken and prawn satay, sambal sauce, fried egg | 9

SINGAPORE NOODLE - Singapore

Wok fried rice vermicelli noodle, chicken and prawn | 12

GRILL AND ROBATAYAKI

CHICKEN TERIYAKI - Japan

Ginger and fried garlic | 9

MISO SALMON - Japan

Eggplant purée, asparagus, renkon chips | 23

DESSERTS

BRULE TRIO

black sesame, green tea, traditional | 11

SEASONAL SLICED TROPICAL FRUITS

with Thai dipping chili sea salt, Asian macaroon | 11

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NUR LEBANESE



For pick-up or delivery

FROM 12 PM UNTIL 8 PM



SOUPS

FRIKEH WITH CHICKEN 4

Young green wheat and diced chicken breast cooked in chicken stock

Lentil Soup 4

Crashed red lentil, root vegetables, cumin



SALADS

FATTOUSH 3.75

Oriental vegetable salad, fried Arabic bread and pomegranate molasses

TABBOULEH 3.75

Chopped parsley, tomato, onion, mint, fine brown burghul, lemon and olive oil

SALATET BAKLEH W ZAATAR 4.5

Watercress, fresh thyme, tomato, onion, sumac, lemon and olive oil

BATATA MAHROUSEH 3.5

Warm mashed potato, watercress, tomato, rocket leaves, black olives, red radish and garlic oil

JIBNEH BALADIYEH 4.25

White cheese, tomatoes, fresh zaatar, black olives, pine nuts, thyme oil

RAHIB 3.75

Grilled smoked eggplant, parsley, tomato, onion, green capsicum, garlic, lemon and olive oil

BASTIRMA 6.75

Thin sliced dry beef fillet, tomato, mixed leaves, pickles and mustard dressing



COLD MEZZE

HUMMUS 3.75

Chickpeas purée blended with tahini, lemon juice and olive oil

MOUTABAL NUR 4.75

Grilled smoked eggplant puree, topped with minced meat and tomato sauce

HINDBEH BIL ZEIT 3.60

Fresh chicory sautéed with onion and garlic in olive oil

MUHAMMARA BIL JOUZ 3.95

Red pepper paste mixed with bread crumbs, walnuts, pomegranate molasses and olive oil

MOUTABAL 3.90

Grilled smoked eggplant puree, tahini, lemon juice and olive oil

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COLD MEZZE

WARAK ENAB 4.25

Stuffed vine leaves with rice and vegetables, pomegranate molasses, olive oil

SHANKLISH 4.90

Aged spicy herbed cheese, parsley, onion, tomato and olive oil

MAJROUCHEH 3.25

Bread crumbs mixed with chili paste, red capsicum, mint, parsley, onion, oriental spices and olive oil

LABNEH NUR 5.00

Goat labneh mixed with roasted walnuts, green onion, basil, fresh mint, sundried tomatoes and olive oil

MUDARDARA 3.25

Green lentil cooked with rice, cumin and olive oil, topped with fried onion

TAJIN SAMAK 7.25

Tahina sauce with coriander, garlic, chili paste and lemon juice topped with baked fish fillet

LOUBIEH 2.25

Green beans cooked in tomato sauce and olive oil

BANADOURA MTAWAMEH 4.25

Sliced tomato with garlic paste and sumac powder

HOMMUS BIL LAHME 5.50

Traditional hummus topped with sautéed lamb meat and pine seeds



HOT MEZZE

HALLOUM MICHWEH 5.50

Savory white cheese grilled to perfection, roasted cherry tomatoes

KISHEK BIL AWARMA 4.00

Sun dried yoghurt and burghul, cooked with preserved lamb meat, pine seeds

KIBBEH KRAS (5 PCS) 4.50

Deep fried lamb meat and cracked wheat balls, stuffed with sautéed minced meat, Onions and pine nuts

MOUAJANAT (9PCS) 4.25

(Cheese rkakat, spinach fatayer, meat sambusek)

MAAJOUKA 6.75

Minced lamb meat stuffed with mushrooms, pistachio, green capsicum, red capsicum, Kashkaval and mozzarella cheese

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HOT MEZZE

SUJOK 7.00

Spicy lamb sausages in rich tomato sauce

MAKANEK 7.00

Grilled lamb sausages, pomegranate molasses, lemon juice and pine seeds

KRAYDIS MTAFA 7.75

Sautéed shrimps with butter, garlic, fresh coriander and lemon juice

MSABAHA 3.50

Braised chickpeas, tahina, cumin powder, lemon juice and olive oil

BATATA HARRA JABALIYEH 4.25

Potato cubes sautéed with garlic, ginger, coriander, chili paste and lemon

SAWDET DJEJ 4.50

Pan fried chicken liver with pomegranate molasses

FALAFEL NUR 3.50

Lightly fried patties made from chickpeas, onion, coriander and special spices



CHEF'S FATTEH

FATTET BATINJEIN 6.00

Fried eggplant, pomegranate molasses, yoghurt, fried bread, melted butter and pine seeds

FATTET KRAIDIS 8.00

Fried shrimps topped with yoghurt, fried bread, melted butter, paprika and pine seeds

FATTET HUMMUS 5.00

Boiled chickpeas topped with yoghurt, fried bread, melted butter, cumin and pine seeds

FATTET SHAWARMA DJEJ 7.00

Marinated grilled chicken, topped with yoghurt, fried bread, melted butter and pine seeds



GRILLS AND MAINS

MACHAWI MCHAKAL NUR - 1 PERSON 17.00

Mixed grill platter (tawouk, beef tikka, kafta, lamb chops)

MACHAWI MCHAKAL NUR - 2 PERSONS 31.00

Mixed grill platter (tawouk, beef tikka, kafta, lamb chops)

MACHAWI MCHAKAL NUR- 3 PERSONS 44.00

Mixed grill platter (tawouk, beef tikka, kafta, lamb chops, jumbo shrimps and Arayes)

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GRILLS AND MAINS

KASTALETA GHANAM 15.00

Char-grilled lamb chops

LAHME MICHWIYEH 15.00

Char-grilled beef tikka, tahina and red pepper dip

KAFTA MICHWIYEH 10.00

Char-grilled minced lamb kebab flavored with onion and parsley

SHISH TAOUK 9.00

Grilled marinated chicken cubes served with garlic dip

SAMKEH HARRA 16.00

Baked sea bass fish fillet, onion, garlic, tomato, coriander, green pepper and chili pepper sauce

KRAYDES MICHWEH 32.00

Char-grilled jumbo shrimps, garlic lemon olive oil dip

KEBAB KHESHKHASH 11.00

Char-grilled lamb kebab with tomato, onion, garlic and chili pepper

KEBAB DJEJ 6.00

Char-grilled minced chicken thighs flavored with garlic, ginger and parsley
Served with garlic dip

ARAYES LAHMEH 6.00

Char-grilled minced meat flavored with tomato, onion, garlic, chili and pine seeds in Arabic pita bread



DESSERTS

HALAWET EL JIBIN 7.00

Cheese pastry, clotted ashta cream, sweet rose petal, sugar syrup and pistachio

AISH AL SARAYA 6.00

Caramelized bread flavored with blossom water, fresh ashta, honey and pistachio

EM ALI 7.00

Puff pastry dough, milk, coconut, raisins and mixed nuts

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FAIRMONT DELIVERY MENU

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FAIRMONT DELIVERY MENU

COLD APPETIZER

COLD MEZZEH 16

Hummus, Mutabal, Tabbouleh, Fattouch, Vine Leaves, Olive and Pickles

TRADITIONAL CAESAR SALAD 8

Romaine Lettuce, Crispy Croûtons, Parmesan, Beef Bacon and Creamy Caesar Dressing

GREEK SALAD 8

Garden Lettuce, Tomatoes, Cucumbers, Olives, Red Onions, Capsicum and Feta Cheese

TOMATO MOZZARELLA 13

Fillets of Jordanian Tomato, Mozzarella, Basil, Extra Virgin, Olive Oil and Pesto Sauce

HOT APPETIZER

HOT MEZZE 14

Kibbeh, Cheese Fatayer, Spinach Fatayer Served with Tahina Dip

SHRIMP DYNAMITE 14

Tempura Shrimp, Spicy Dynamite Sauce, Crispy Noodles

SOUP

LENTIL SOUP 4

Red Lentil, Root Vegetables, Cumin

WILD MUSHROOM SOUP 4

White Wild Mushroom, Cream, Vegetable Broth

SANDWICHES

CHICKEN SHAWARMA WRAP 12

Chopped Tomatoes, Pickles and Garlic Sauce

FAIRMONT CHEESEBURGER 16

Beef Burger Gratinated with Cheddar Cheese, Onion Confit, Lettuce Tomato and Pickles

PHILLY STEAK SANDWICH 18

Grilled Beef Tenderloin, Cheesy Mushroom Sauce, Onion Pickles Honey Mustard Sauce

CLUB SANDWICH 15

Toasted White Bread, Roasted Chicken Breast with Tomato, Lettuce and Beef Bacon

CHICKEN SANDWICH 14

Grilled Chicken, Tomatoes, Lettuce and Mozzarella Cheese on Focaccia Bread

VEGETABLES PANINI 12

Grilled Onions, Mushrooms, Zucchini and Tomatoes Vegetables on Focaccia Bread

FAIRMONT DELIVERY MENU

MAIN COURSE

CHICKEN BIRYANI 13

Basmati Rice with Traditional Spices Served with Indian Raita, Poppadum
Mango Pickles

BUTTER CHICKEN 16

Chicken Marinated with Yoghurt and Tandoori Spices, Cooked with Cream
Butter and Served
with Steamed Rice

LAMB MANSAF 21

Tender Braised Lamb, Goat Yoghurt Sauce, Rice, Almonds and Peanuts

ORIENTAL MIXED GRILL 21

Lamb Chop, Shish Tawook, Kofta, Kebab and Garlic Mayo Served
with French Fries

PASTAS 9

Penne, Spaghetti, Fettuccini, Gluten Free Pasta

Beef Bolognese Sauce | Mushroom Cream Sauce | Tomato Sauce | Pesto | Aglio Olio

DESSERT

NEW YORK CHEESECAKE 6

Served with Strawberry Sauce

CHOCOLATE BROWNIE 6

Served with Vanilla Sauce Cream and Caramel Sauce

UM ALI 5

Puff Pastry Pudding, Whipped Cream, Milk and Nuts