

◆ *Wine* ◆

M E N U

Fairmont
AMMAN

HOUSE
POURING WINE

From Italy

WHITE WINE

BY BOTTLE

Bastianich Vini Orsone | Pinot Grigio | Friuli-Venezia Giulia

42

Food Pairing:

Our wine experts think Northern Italian wine matches with: Shellfish, Mushroom, Vegetarian dishes.



Bastianich Vini Orsone | Sauvignon | Friuli-Venezia Giulia

42

Food Pairing:

Our wine experts think Northern Italy wine matches with: Beef, Lamb, Pasta.



HOUSE
POURING WINE

From Italy

RED WINE

BY BOTTLE

Bastianich | Refosco | Friuli-Venezia Giulia

42

Food Pairing:

Our wine experts think Northern Italian wine matches with: Beef, Lamb.



Bastianich | Schioppettino | Colli Orientali Del Friuli

42

Food Pairing:

Our wine experts think Northern Italian wine matches with: Pasta, Beef.



HOUSE
POURING WINE

From Italy

SPARKLING WINE

BY BOTTLE

Bastianich | Ribolla Gialla | Friuli-Venezia Giulia

47

Food Pairing:

Our wine experts think Northern Italian wine matches with: Appetizers, Snacks.



THIS CALLS
FOR

A Toast

WHITE WINE

BY THE GLASS

JR Classic | Sauvignon Blanc

Food Pairing:

Our wine experts think local Sauvignon Blanc wine matches with: Goat cheese, Vegetarian dishes.



7.5

Bastianich Vini Orsone | Sauvignon | Friuli-Venezia Giulia

Food Pairing:

Our wine experts think Northern Italian wine matches with: Beef, Lamb, Pasta.



7.5

Bastianich Vini Orsone | Pinot Grigio | Friuli-Venezia Giulia

Food Pairing:

Our wine experts think Northern Italian wine matches with: Shellfish, Mushroom, Vegetarian dishes.

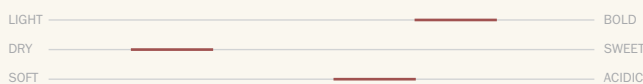


7.5

Spier Discover (Chenin/Chardonnay)

Food Pairing:

Our wine experts think South African wine matches with: Salmon, Tona.



8

B&G Bordeaux Blanc

Food Pairing:

Our wine experts think French wine matches with: Vegetarian dishes, Appetizers, Snacks.



10

THIS CALLS
FOR

A Toast

RED WINE

BY THE GLASS

JR Classic | Shiraz | Jordan

7.5

Food Pairing:

Our wine experts think local Shiraz wine matches with: Chicken wings, Barbecued meat.



Bastianich | Schioppettino | Italy

7.5

Food Pairing:

Our wine experts think Northern Italian wine matches with: Pasta, Beef.



Bastianich | Refosco | Friuli-Venezia Giulia

8

Food Pairing:

Our wine experts think Northern Italian wine matches with: Beef, Lamb.



Spier Discover Red (Pinotage/Syrah)

8

Food Pairing:

Our wine experts think South African (Pinotage/Syrah) wine matches with: Chicken, Light Meals.

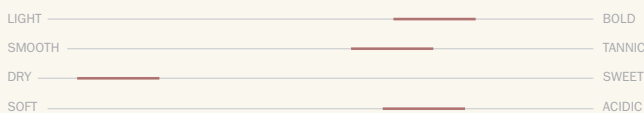


B&G Cabernet Sauvignon

10

Food Pairing:

Our wine experts think Languedoc-Roussillon wine matches with: Beef, Pasta.



THIS CALLS
FOR

A Toast

ROSÉ WINE

BY THE GLASS

JR Classic | Rosé | Jordan

7.5

Food Pairing:

Our wine experts think local wine matches with: Salad, Fresh melons.



Sunset Rosé | Château Ksara | Lebanon

9

Food Pairing:

Our wine experts think Lebanese wine matches with: Aperitifs, Cold cuts, Grilled fish.



PORT WINE

Graham's LBV Port

12

Food Pairing:

Our wine experts think Vintage port wine matches with: Chocolate Cake, Sorbet.



SPARKLING WINE

Bastianich | Ribolla Gialla | Italy

8.5

Food Pairing:

Our wine experts think Northern Italian sparkling wine matches with: Appetizers, Snacks.



HOUSE
POURING WINE

From Jordan

WHITE WINE

BY BOTTLE

JR Classic | Sauvignon Blanc

Food Pairing:

Our wine experts think local Sauvignon Blanc wine matches with: Goat cheese, Vegetarian dishes.



30

JR Reserve | Chardonnay

Food Pairing:

Our wine experts think local Reserve Chardonnay wine matches with: Buttery dishes, Creamy cheese.



40

JR Limited Edition | Chardonnay

Food Pairing:

Our wine experts think local Limited Edition Chardonnay wine matches with: Grilled vegetables.



45

HOUSE
POURING WINE

From Jordan

RED WINE

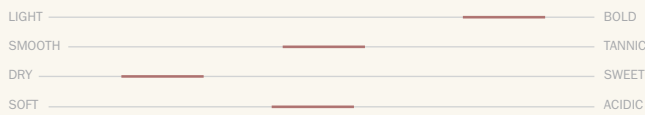
BY BOTTLE

JR Classic | Shiraz

30

Food Pairing:

Our wine experts think local Shiraz wine matches with: Chicken wings, Barbecued meat.



JR Reserve | Cabernet Sauvignon

40

Food Pairing:

Our wine experts think local Cabernet Sauvignon wine matches with: Pasta, Steak, Roasted meat.

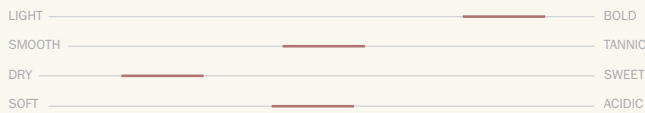


JR Limited Edition Cabernet

45

Food Pairing:

Our wine experts think local Cabernet wine matches with: Brisket, Steak.



ROSÉ WINE

JR Classic | Rosé

35

Food Pairing:

Our wine experts think local wine matches with: Salads, Fresh melons.



HOUSE
POURING WINE

From Lebanon

WHITE WINE

BY BOTTLE

Château Ksara Merwah

55

Food Pairing:

Our wine experts think Lebanese wine matches with: Seafood, Falafel, Fatoush, Hummus.



Château Kefraya | Blanc De Blancs

50

Food Pairing:

Our wine experts think Lebanese wine matches with: Cold cuts, Goat cheese.



HOUSE
POURING WINE

From Lebanon

RED WINE

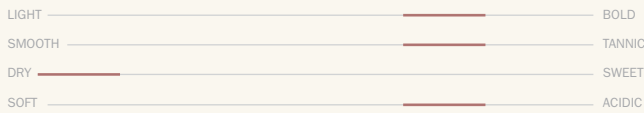
BY BOTTLE

Château Ksara | Reserve Du Couvent

45

Food Pairing:

Our wine experts think Lebanese wine matches with: Barbecue, Burgers.



Château Ksara | Cabernet Sauvignon

65

Food Pairing:

Our wine experts think Lebanese wine matches with: Red meat in sauce.



ROSÉ WINE

Château Kefraya | 'Myst' Rosé

60

Food Pairing:

Our wine experts think Lebanese wine matches with: Smoked salmon.



Sunset | Château Ksara Rosé

50

Food Pairing:

Our wine experts think Lebanese wine matches with: Aperitifs, Cold cuts, Grilled fish.



HOUSE
POURING WINE

From France

WHITE WINE

BY BOTTLE

B&G Bordeaux Blanc

Food Pairing:

Our wine experts think French wine matches with: Vegetarian dishes, Appetizers, Snacks.



45

Chablis Domaine Long-Depaquit | Chardonnay

Food Pairing:

Our wine experts think French wine matches with: Mild & soft cheese, Rice.



65

Dourthe Grands Terroirs Medium Sweet

Food Pairing:

Our wine experts think French wine matches with: Mild & soft cheese, Rice.



35

HOUSE
POURING WINE

From France

RED WINE

B&G Cabernet Sauvignon

45

Food Pairing:

Our wine experts think Languedoc-Roussillon wine matches with: Beef, Pasta

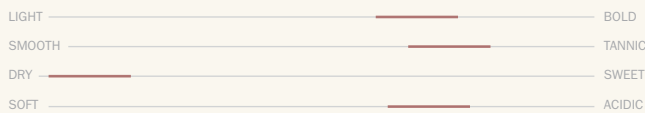


Châteauneuf-du-Pape | Syrah

70

Food Pairing:

Our wine experts think French wine matches with: Barbecued beef ribs, Duck.



ROSÉ WINE

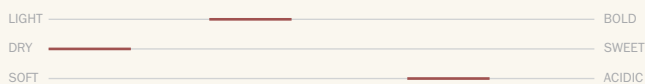
BY BOTTLE

Whispering Angel | Château d'Esclans

75

Food Pairing:

Our wine experts think Provence wine matches with: Bruschetta, Salmon.



HOUSE
POURING WINE

From Italy

WHITE WINE

BY BOTTLE

Danzante | Pinot Grigio

55

Food Pairing:

Our wine experts think Northern Italian Pinot Grigio wine matches with: Pasta, Mushroom, Vegetarian dishes.

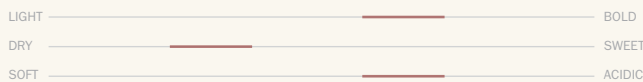


Santa Margherita Chardonnay

50

Food Pairing:

Our wine experts think Northern Italian chardonnay wine matches with: Cold cuts, Lean fish, Shellfish.

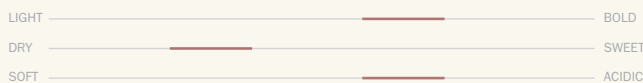


Tenimenti Ca'Bianca Gavi

40

Food Pairing:

Our wine experts think Northern Italian chardonnay wine matches with: Cold cuts, Lean fish, Shellfish.

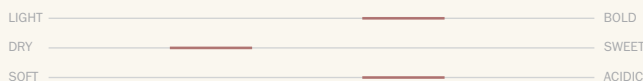


Lamberti Pinot Grigio Chardonnay

35

Food Pairing:

Our wine experts think Northern Italian chardonnay wine matches with: Light appetisers, Delicate first courses, Salads, Seafood, Creamy cheeses.



HOUSE
POURING WINE

From Italy

RED WINE

BY BOTTLE

Santa Margherita Merlot

Food Pairing:

Our wine experts think Northern Italian wine matches with: Duck breast, Grilled lamb.



50

Danzante | Chianti

Food Pairing:

Our wine experts think Italian Chianti wine matches with: Bruschetta.



55

Lamberti Bardolino Classico

Food Pairing:

Our wine experts think Italian Chianti wine matches with: Pizza, Pasta with red sauce.



35

Nipozzano Chianti Rufina Riserva | Frescobaldi

Food Pairing:

Our wine experts think Italian Chianti wine matches with: Red grilled meat, Lamb roast.



65

HOUSE
POURING WINE

From Italy

ROSÉ WINE

BY BOTTLE

Lamberti Bardolino Chiaretto Rosé

Food Pairing:

Our wine experts think Argentinian wine matches with: Fried chicken, Cold cuts, Cheese.



35

HOUSE
POURING WINE

From Chile

WHITE WINE

BY BOTTLE

Santa Digna Reserva | Chardonnay

55

Food Pairing:

Our wine experts think Chilean chardonnay wine matches with: Grilled chicken, Salmon, Tuna.



Escudo Rojo | Sauvignon Blanc

65

Food Pairing:

Our wine experts think Chilean Sauvignon Blanc wine matches with: Goat cheese, Shellfish.



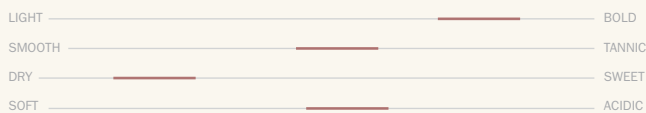
RED WINE

Santa Digna | Cabernet Sauvignon

55

Food Pairing:

Our wine experts think Chilean Cabernet wine matches with: Braised peppers, Aubergines.



Escudo Rojo | Red Blend

65

Food Pairing:

Our wine experts think Chilean Cabernet Sauvignon wine matches with: Grilled sirloin steak.



HOUSE
POURING WINE

From South Africa

WHITE WINE

BY BOTTLE

Spier Discover (Chenin/Chardonnay)

40

Food Pairing:

Our wine experts think South African wine matches with: Salmon, Tuna.



RED WINE

Spier Discover (Pinotage/Syrah)

40

Food Pairing:

Our wine experts think South African wine matches with: Chicken, Light meals.



HOUSE
POURING WINE

From Argentina

WHITE WINE

BY BOTTLE

Trivento Tribu | Torrontes

Food Pairing:

Our wine experts think Argentinian Torrontés wine matches with: Spicy food, Vegetarian dishes.



55

Susana Balbo Signature White Blend

Food Pairing:

Our wine experts think Argentinian wine matches with: Selfish, Soft cheese.



70

RED WINE

Trivento Tribu | Cabernet Sauvignon

Food Pairing:

Our wine experts think Argentinian Cabernet Sauvignon wine matches with: Red meat.

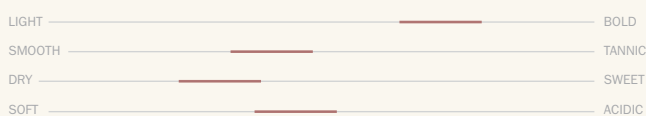


55

Susana Balbo Signature Malbec

Food Pairing:

Our wine experts think Argentinian Malbec matches with: Pizza, Lamb, Spicy sausage.



70

HOUSE
POURING WINE

From Argentina

ROSÉ WINE

BY BOTTLE

Susana Balbo Signature Rosé

Food Pairing:

Our wine experts think Argentinian wine matches with: Fried chicken, Cold cuts, Cheese.



70

HOUSE
POURING WINE

From N. Zealand

WHITE WINE

BY BOTTLE

Oyster Bay Sauvignon Blanc

70

Food Pairing:

Our wine experts think New Zealand Sauvignon Blanc wine matches with: Selfish, Goat cheese.



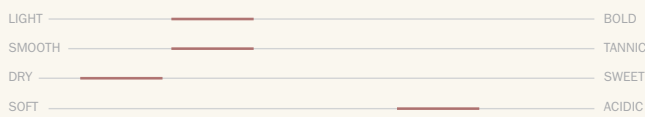
RED WINE

Oyster Bay Pinot Noir

70

Food Pairing:

Our wine experts think New Zealand Pinot Noir wine matches with: Duck, Mushroom, Burger.



HOUSE
POURING WINE

From Spain

WHITE WINE

BY BOTTLE

Marqués de Riscal Sauvignon Blanc Rueda

55

Food Pairing:

Our wine experts think Spanish Sauvignon Blanc wine matches with: Vegetarian, Goat cheese.



Marques de Riscal Tempranillo

55

Food Pairing:

Our wine experts think Spanish Tempranillo wine matches with: Lamb chops, NY strip steak.



THIS CALLS
FOR

A Toast

PORT WINE

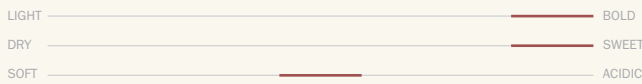
BY BOTTLE

Graham's LBV Port

70

Food Pairing:

Our wine experts think Vintage port wine matches with: Chocolate cake, Sorbet.



CHAMPAGNE

Prince Laurent Brut

80

Food Pairing:

Our wine experts think French champagne matches with: Fatty fish.



Moët & Chandon Brut Impérial

120

Food Pairing:

Our wine experts think French champagne matches with: Seafood.



Dom Pérignon Brut

400

Food Pairing:

Our wine experts think French champagne matches with: Fatty fish.



THIS CALLS
FOR

A Toast

ROSÉ CHAMPAGNE

BY BOTTLE

Veuve Du Vernay Ice Rosé

40

Food Pairing:

Our wine experts think French champagne matches with: Asian food, Mushroom.



Brut Champagne Rosé

130

Food Pairing:

Our wine experts think French champagne matches with: Appetizers, Snacks.



Moët & Chandon Impérial Rosé

200

Food Pairing:

Our wine experts think French champagne matches with: Fruit salad, Red berries.



Dom Pérignon Rosé

450

Food Pairing:

Our wine experts think French champagne matches with: Shellfish, Lobster.



Selection Deluxe

Tignanello | Cabernet-Sangiovese | Toscana IGT | Tuscany | Italy

275

Food Pairing:

Our wine experts think Tuscan wine matches with: Mushroom, Pasta, Herbed & spiced food.

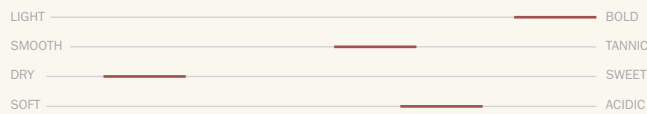


Opus One | Bordeaux Blend | Napa Valley | USA

385

Food Pairing:

Our wine experts think Napa Valley Bordeaux Blend wine matches with: Veal, Beef, Lamb, Duck, Roast Chicken Ribs, Hamburgers, Barbecue.

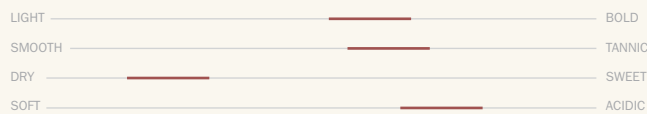


Chateau Palmer | Bordeaux Blend | Margaux | France

395

Food Pairing:

Our wine experts think Bordeaux Margaux wine matches with: Veal, Beef, Lamb, Duck, Roast Chicken Roasted, braised & grilled dishes.



Selection Deluxe

Castellani Santa Lucia | Rosso Toscana IGT | Italy

Food Pairing:

Our wine experts think Tuscan wine matches with: Burgers, NY strip steaks.



225

Château Lynch-bages Grand Cru Classé | Pauillac

Food Pairing:

Our wine experts think Bordeaux Pauillac wine matches with: Meat, Duck, Roast chicken, Braised & grilled dishes.

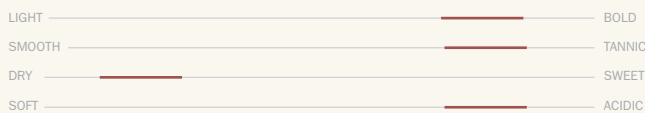


395

Le Petit Mouton de Mouton Rothschild Pauillac | Cabernet Sauvignon | France

Food Pairing:

Our wine experts think Bordeaux Pauillac wine matches with: Asian & Chinese food, Fish (tuna, salmon), Mushroom, Pasta.



445