











BREAKFAST À LA CARTE

SERVED FROM 08:00 AM TO 12:00 PM

BREAKFAST

FARM EGGS STYLE    	4.5
Fried, Poached or Scrambled Served with Oven-roasted Cherry Tomatoes, Hash Brown, Beef Bacon, Sautéed Mushrooms	
CROWNED EGG BENEDICT     	4.5
English Muffin, Sautéed Spinach, Poached Eggs, Beef Bacon or Salmon	
FARMSTEAD GREEN OMELETTE  	5.5
Asparagus, Kale, Spinach Choice of Bread: Multigrain, Brioche or Sourdough	
WHITE & LIGHT QUINOA OMELETTE  	6
Egg White, Quinoa, Tomato, Spinach Choice of Bread: Multigrain, Brioche or Sourdough	
GOLD CROISSANT LAYERED EGG  	7
Smashed Avocado, Poached Egg, Baby Rocket, Gruyère Cheese	
INSPIRED BRIE LORRAINE  	7
Creamy Egg, Brie Cheese, Quiche Dough	
CRYSTAL FRENCH TOAST    	4.5
Thyme-Glazed Peaches, Pistachio, Date Syrup	
AMERICAN BUTTERMILK PANCAKES    	4.5
Fresh Berries, Hazelnut, Caramel Sauce	
HOMEMADE GREEK YOGHURT    	5
Berries, Roasted Granola, Honey	
AÇAÍ SIGNATURE BOWL   	6
Banana, Mixed Berries, Chia Your Choice of Full-Fat Milk or Dairy-Free Coconut Milk	
FRESHLY BAKED BAKERY BASKET    	6
Zaatar Croissant, Pain Au Chocolat, Danish Pastry, Muffin, Cinnamon Roll, Doughnut, Brioche Bun	
GARDEN FRUIT PLATTER 	4.5
Sliced Seasonal Fruits	
ARTISANALE AVOCADO MULTIGRAIN      	4.5
Soft Poached Egg, Toasted Seeds	
HERITAGE EGG BEEF BACON SANDWICH     	5.5
English Muffin, Chili Scrambled Eggs, Beef Bacon, Sausage, Avocado Choice of Bread: Multigrain, Brioche or Sourdough	
SCOTCH BAGEL SALMON     	5.5
Bagel Bread, Lime Cream Cheese, Avocado, Smoked Salmon, Red Onion, Capers, Arugula	

All prices are in Jordanian Dinar. Subject to Service Charge and Sales Tax.
Dear guest, if you have any allergies, please feel free to ask our restaurant manager for assistance.
All items are sourced, stored and prepared per local legislation. Undercooked beef may increase foodborne illness risk.

 Egg  Gluten  Dairy  Nuts  Mustard  Shellfish  Soy  Local Ingredients



LUNCH MENU

SERVED FROM 12:00 PM TO 06:00 PM

S O U P S

TOMATO SOUP	🍷🍴🌱	4.5
Charred Tomato, Pesto, Croutons, Parmesan Fondue		

L I G H T A P P E T I Z E R S

POMEGRANATE KALE SALAD	🍷🌱🌱	7
Curly kale, cherry tomato, orange segments, Gruyère cheese, walnuts, pomegranate dressing		
POULPE MARINÉ CARPACCIO	🍷🍴🌱🌱	7
Fermented Eggplant, Kalamata Olives, Arugula, Nero Brioche		
NIÇOISE SALAD	🍷🍴🌱🍴🌱🌱	9.5
Seared Tuna, Confit New Potato, Poached Quail Egg, Green Beans, Arugula, Mustard Lemon Dressing		
BURRATA CHEESE	🍷🍴🌱	9.5
Heirloom Tomato, Aged Balsamic Caviar, Coulis de Poivre, Basil Pesto, Black Maldon Salt Croutons		

S A N D W I C H E S

Served with Handcut Potatoes and Green Salad		
CRISPY CHICKEN	🍷🍴🍴🌱🌱	8
Breaded Chicken Breast, Ranch Sauce, Lettuce, Tomato, Cheddar Cheese		
SLOW COOKED BRISKET	🍷🍴🍴🌱	11
Beef Brisket, Homemade Barbecue Sauce, Coleslaw Salad, Smoked Cheese		

M A I N C O U R S E

POULET PANÉ	🍷🍴🌱🌱	9
Breaded Chicken Breast, Heirloom Cherry Tomatoes, Mixed Leaves, Compressed Shimeji Mushrooms, Natural Jus		
TRIO MUSHROOM PASTA	🍷🍴🌱	10
Porcini, Portobello, Oyster Mushrooms, Homemade Pappardelle, Brie Cheese Sauce		
FILET DE SAUMON	🍷🍴🌱🌱🌱	18
Salmon Fillet, Snow Peas, Creamy Fregola, Asparagus, Shimeji Mushrooms		
STEAK FRITES	🍷🍴🍴🌱	23
Beef Tenderloin, Entrecôte Sauce, Thinly Handcut Potato		

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



🌱 Egg 🍴 Gluten 🍷 Dairy 🌱 Nuts 🍴 Mustard 🍴 Shellfish 🍷 Soy 🌱 Local Ingredients



DINNER MENU

SERVED FROM 06:00 PM TO 11:00 PM














SOUPS

FRENCH ONION SOUP	 	7
Sourdough, Gruyère Cheese, Chives		
BOUILLABAISSE	   	7
Fresh Clams, Black Mussels, Lobster, Shrimp, Fregola, Tomato, Lobster Bisque		

COLD APPETIZERS

INSALATA CAESAR	     	7
Romaine Lettuce, Herbed Croutons, Candied Tomato, Parmigiano Regiano Emulsion		
INSALATA DI INDIVI	  	8.5
Chicory, Roquefort Cheese, Granny Smith, Caramelized Walnuts, Mustard Emulsion		
SMOKED TARTARE DE BOEUF	    	8
Hand-Cut Beef Tenderloin, Chives, Onion, Pickled Tartare Sauce, Caviar, Fresh Aioli		
VITEL TONNÈ	     	8.5
Veal Tenderloin, Espuma Tonnato, Pickled Onions, Basil Powder		













HOT APPETIZERS

RATATOUILLE	 	6.5
Tomato and Pepper Coulis, Eggplant, Courgette, Shallot, Herbs, Fresh Basil		
GRILLED AUBERGINE	    	7.5
Grilled Eggplant, Chimichurri Sauce, Gruyère Cheese, Truffle Aioli		
TORCHON FOIE GRAS	  	8.5
Cherry Compote, Hazelnut Crumble, Maple Brown Butter, Brioche Bread		
CREVETTES SAUTÉES	  	9
Fresh Shrimps, Chives, Garlic, Sourdough, Truffle Aioli, Parsley Butter		

MAIN COURSE

COQ AU VIN	 	10
Slow Braised Chicken Thigh, Wild Mushrooms, Pomme Purée, Onion Deglazed with Red Wine Vinegar, Natural Jus		
LINGUINE CLAMS	   	10.5
Homemade Linguine, Clam Emulsion, Fresh Parsley, Garlic, Chili Oil		
BRAISED LAMB SHOULDER	    	12
Braised Local Boneless Lamb Shoulder, French Tarragon Quinoa, Baby Leaves, Puff Pastry Crumbs, Tomato Coulis		
VEAL OSSO BUCO		13
Saffron Risotto, Root Vegetables		
RUMP CAP STEAK	  	15
Australian Wagyu Picanha, Tomato Orzo Cassoulet, Fried Oyster Mushrooms, Natural Jus		
BRAISED BEEF CHEEKS		15
Truffle Mashed Potato, Grilled Asparagus, Shimeji Mushrooms, Natural Jus		
PAN SEARED SEABASS FILLET		17
Baby Carrot, Citrus Kale, Provençal Sauce		

SIDES

Creamy Spinach	 	3
Pomme Purée	 	3
Corn Gratin	   	3
Wild Mushrooms	 	3
Grilled Seasonal Vegetables	 	3