

THREE COURSES

STARTER

TRIO SALMON

Beetroot Orange Gravlax Salmon & Horseradish Cream Baked Salmon Caked | Hand-Sliced Smoked Salmon with Shaved Fennel

Wahn Mun

MAIN COURSE

MILK-FED VEAL Pan-fried veal with honey mustard & sage jus Served with truffle potato purée & green asparagus

DESSERT

TRIO CHOCOLATE MOUSSE CAKE Dark with Spices | Milk with Hazelnut | White with Raspberry



DEAD SEA JORDAN

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Gardenia Menu

HOTELIERS SINCE 1897

THREE COURSES

APPETISER

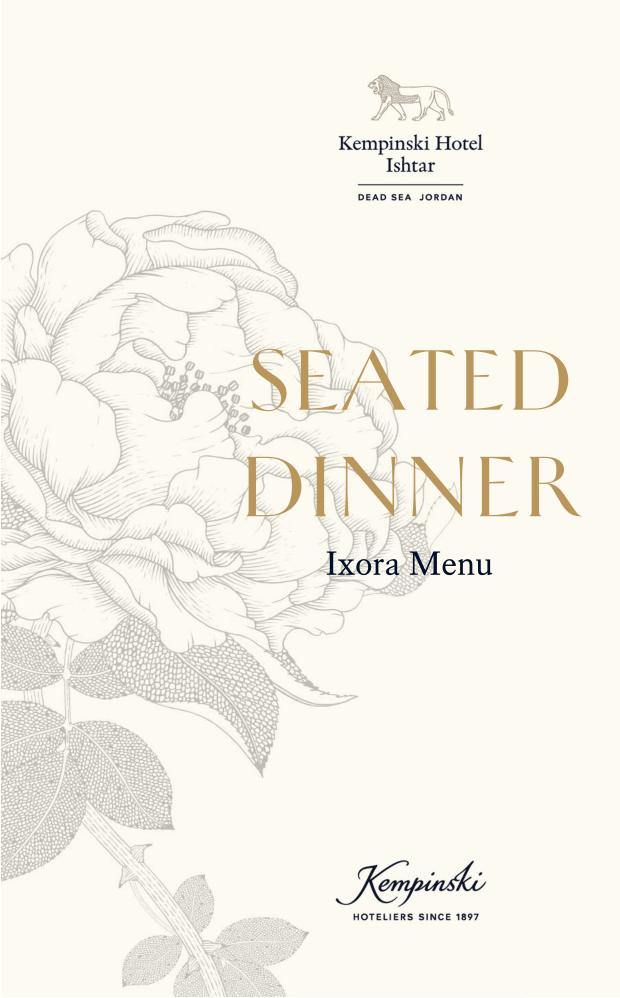
ISHTAR SEAFOOD SALAD

Mixed baby leaves salad with palmetto & homemade sundried tomatoes Slow-Cooked Shrimps | Smoked Salmon with Horseradish cream | Smoked Mussels

MAIN COURSE VEAL TENDERLOIN

Milk-fed veal tenderloin, honey mustard jus, rosti potatoes & vegetable ratatouille

DESSERT STRAWBERRY MILLE-FEUILLE With icing sugar



THREE COURSES

APPETISER

BURATTA BEETROOT

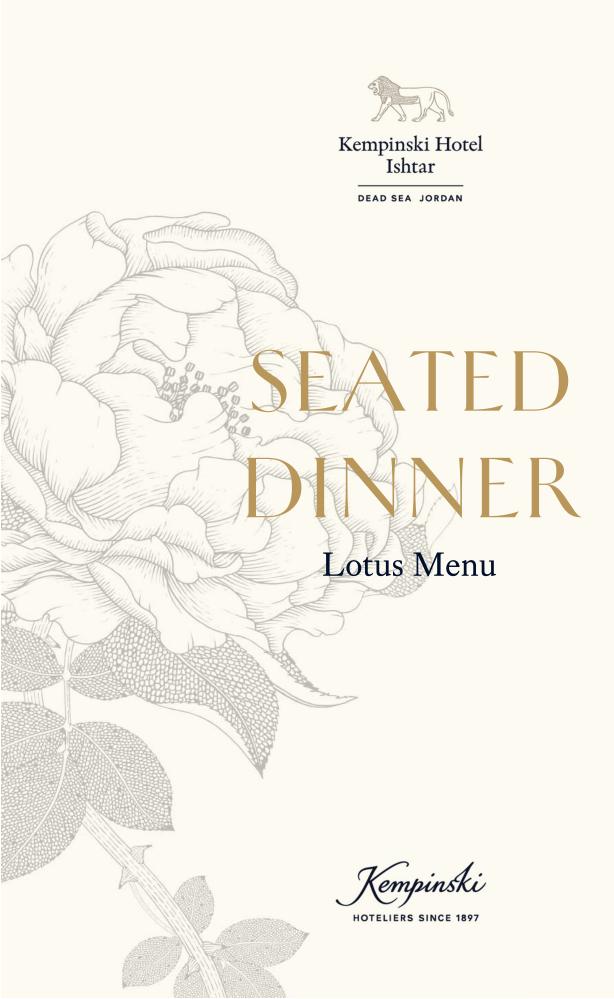
Fresh Italian buratta cheese with marinated beetroot, mixed leaves with orange dressing & pine seeds

MAIN COURSE ANGUS BEEF FILLET

With sautéed mushrooms, heirloom carrots & potato pave

DESSERT

SELECT FRENCH PASTRIES Strawberry Mille-Feuille | Chocolate Hazelnut Cake | Baked Cheesecake | Caramel Éclair Premium Vanilla Ice-Cream on Almond Crumble



FIVE COURSES

APPETISER

DUE SEARED TUNA

Sesame & herbs With Jordan Valley salad & citrus dressing

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MIDDLE COURSE

BLACK FOREST MUSHROOM CANNELLONI Parmesan fondue & tomato basil coulis

MAIN COURSE

PAN-SEARED SEABASS Warm Mediterranean Salad

SORBET LEMON MINT

DESSERT

SELECTION OF PREMIUM FRENCH PASTRY With ice-cream

Including open soft beverages, tea, coffee & petit fours



DEAD SEA JORDAN

TED

NER

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Lavender Menu

HOTELIERS SINCE 1897

FOUR COURSES

SALAD

SEAFOOD PALMETTO SALAD Marinated Shrimp | Calamari | Mussels | Smoked Salmon With Jordan Valley salad & citrus dressing

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ENTRÉE

MUSHROOM PUFF Creamy mushroom ragout in puff pastry cup

MAIN COURSE

LAMB RACK Sautéed Vegetables | Mashed Potato | Honey Mustard Jus

DESSERT

PASSION CHEESECAKE With wild mixed berries

Including one round of soft drinks & water



DEAD SEA JORDAN

TED

NER

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Sunflower Menu

HOTELIERS SINCE 1897

FIVE COURSES

STARTER

ISHTAR SEAFOOD

Seared Herb Tuna | Smoked Salmon with Caviar | Marinated Shrimps with Avocado Smoked Mussels with Honey

MIDDLE COURSE

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ROASTED SEA SCALLOP With lemon & tomato comfit and coriander seeds

SORBET PASSION SORBET

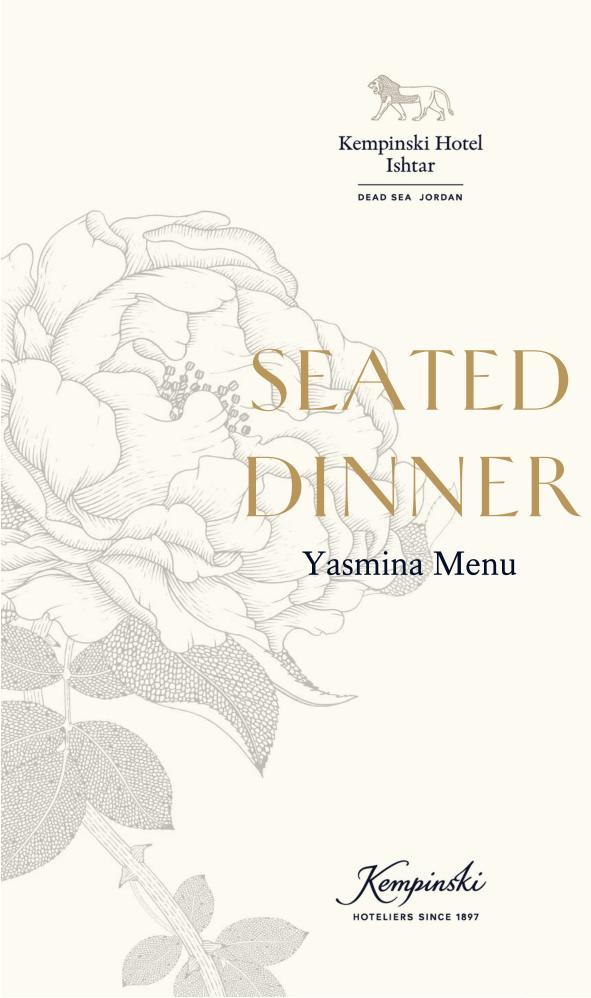
MAIN COURSE

HERB-CURSTED US BEEF TENDERLOIN With truffle rosti potato, sautéed spinach & balsamic beef jus

DESSERT

CHOCOLATE & NOUGAT PRALINE CAKE With raspberry coulis

Including open soft beverages, tea, coffee & petit fours



ARABIC MENU

STARTER

SELECTION OF COLD MEZZEH

Hummus | Mutabbal | Baba Ganouj | Keshkeh | Tabbouleh | Fattoush Assorted Olives & Pickles | Stuffed Vine Leaves | Beetroot Mutabbal

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SELECTION OF HOT MEZZEH Assorted Sambousek & Kibbeh

MAIN COURSE

MIXED GRILL Lamb Kafta Kebab | Chicken Shish Tawook | Lamb Shish Kebab | Marinated Shrimps Served with grilled vegetables

DESSERT

SELECTION OF ARABIC SWEETS Osmalieh | Walnuts Baklava | Pistachio Warbat | Halawet Al Jiben