



STARTERS

ICEBERG SALAD (VE)

Iceberg Lettuce, Heirloom Beets, Herbed Mustard Dressing, Melba Toast Noire

ZENITH SALAD (D)

Charcoal Gem Lettuce, Smoked Duck Breast Asparagus, Cherry Tomato Parmesan, Baby Leaves, Zenith Dressing

MISO SALAD (VE)(N)

Red Cabbage, Kale, Radicchio, Avocado, Edamame, Peas, Baby Corn, Miso Dressing

SMOKED BURRATA (D)(V)(N)

Heritage Tomato, Herbs, Ground Cherry, Kalamata Olives

ZUCCHINI CARPACCIO (VE)

Smoked Tomato Harissa, Caraway, Seeds, Brussels, Quinoa, Frisée

DIVER SCALLOPS (D)(G)(N)

Searred Scallops, Coal Almond Crust, Wasabi Summer Peas, Watercress, EVOO

CHILI SHRIMPS

Barbequed Shrimps, Herbs, Nori, Sour Dough, Smoked, Aioli, Chili Oil

LANGOUSTINE COUSCOUS (D)

Langoustine, Saffron Couscous, Cherry Tomato, Coral Sauce, Black Tuile

CHIX TAMALES (D)

Shredded Chicken Wrapped in Banana Leaves, Baby Corn, Coriander Cheddar Cheese, Pico De Gallo

TRUFFLED RISONI (V)(D)

Whole Wheat Pasta, Ricotta Crumble, Herbs, Cured Egg

ASIAN MARKET

SHRIMPS GYOZA

Asian Dumplings Stuffed with Shrimps, Edamame, Barbequed Soy

CHARCOALED KOREAN EGGPLANT (VE)

Jospired Eggplant, Asparagus, Mushrooms, Sesame, Spicy Yakiniku

CRISPY SALMON POKE

Avocado, Edamame, Spelt, Radish Salmon Roe, Sesame Soy Sauce

TUNA TIRADITO

Miso Dressing, Blacked Crispy Tempura, Spring Onion, Red Chili

SALMON SASHIMI

Tataki Sauce, Wasabi Paste, Pickles Ginger, Miso Dressing

RAW BAR

SEABASS CEVICHE (G)

Truffle Lime Aioli, Jerusalem Artichoke Chips, Chili, Baby Spinach Leaves

TRUFFLED PRIME BEEF TARTARE

Hand Cut CAB Fillet, Fresh Truffle, Parsley Shallot, Classic Tartare Sauce

BEEF CARPACCIO (N)(D)

Corn Bread, Pickled Pistachio, Heirloom Mushrooms, Tomato Chutney Deux Parmesan, Balsamic, Capers Dressing

SEAFOOD ON ICE

Poached King Crab legs & Shrimps, Tiger Prawns, Octopus Black Mussels on Ice Lemon Dijonnaise, Cocktail Sauce

OYSTERS ON A HALF SHELL (G)

Half Dozen Gillardeau n°2 Cucumber, Mignonette, Lemon Spicy Sesame

MAINS

JOSPERED BABY CHICKEN

Firewood Roast Baby Chicken, Herbs, Natural Jus

SALMON

220gm Norwegian Salmon Fillet

TIGER PRAWNS

300gm U10 Prawns, Coal Almond Crust

MISO GLAZED BLACK COD

Sticky Rice, Bok Choy, Shimeji Mushroom, Wasabi Seeds

MILK FED VEAL

350gm Long Fed Veal Chops, Mushrooms & Herbs Crust, Natural Jus

QUINOA CASSOULET (VE)

Selection of Seasonal Vegetables & Tomato Harees

TOFU SHIITAKE NOODLES (VE)

Glazed Soy Sauce, Tofu, Shiitake Mushroom, Cherry Tomato

GRILL HOUSE CHART

SMALL

WAGYU STRIPLON

300gm Wagyu Striploin, Natural Jus

51

OYSTER BLADE

250gm Braised Wagyu Beef Blade, House-Made, Barbecue Glaze, Natural Jus

23

TENDERLOIN

200gm Wet Aged CAB Tenderloin, Natural Jus

31

MEDIUM

SMOKED BEEF RIBS

350gr Barbequed Wagyu Ribs, Spicy Tomato Jam, Natural Jus

28

ENTRECOTE

400gm Super Prime Rib Eye, Natural Jus

36

BEEF TATAKI ON STONE

400gm Wet Aged CAB Tenderloin, Southern Veggies, Tataki Sauce

81

AGED AND SPLENDID

With your choice of one side dish

KIWAMI RIB EYE

250gm Japanese Kiwami Rib Eye, Marbling Score 9+ (Natural Grains)

87

KIWAMI TENDERLOIN

200gm Japanese Kiwami, Marbling Score 9+ (Natural Grains)

93

BUTTER AGED RIBEYE

500gm Butter Aged Ribeye Up To 28 Days

72

WHISKEY BONE-IN RIBEYE

700gm Whiskey Aged Ribeye Up To 35 Days

79

DRY TOMAHAWK

1200gm Aged Long Bone Ribeye Up To 28 Days

120

WASABI AGED STRIPLON

400gm Wasabi Aged Wagyu Strip-Loin Up To 21 Days

67

AMBASSADOR STEAK FRITES

700 gm Wagyu Striploin, Yuca Chips, Cafe De Paris Sauce

120

SAUCES

Roquefort

Pink Pepper

Porcini Mushroom

Béarnaise

Zenith Sauce

Herbed Lemon Sauce

House Barbecue

SIDES

ROSEMARY FRIES

Rosemary Fries

LOBSTER MAC & CHEESE

Lobster Mac & Cheese

Corn Gratin

Whipped Potato

Mushroom Pot Pie

Mushroom Sautee

Caramelized Vegetables (VE)

Jospired White & Green Asparagus (VE)

Creamy Spinach

Baked Potato

DESSERTS

SIGNATURE ASSORTMENT (D)(N)(V)

Exotic Fruits, French Pastries, Ice Cream

23

SOUFFLÉ CARAMEL (D)(V)(N)

Creme Anglaise, Icing Sugar

-Requires 15 Minutes Baking Time

10

BUTTER SCOTH PUDDING (D)(V)(G)(N)

Smoked Brown Sugar, Cashew Nut, Crème Fraîche, Caramel Sauce

7

ZENITH CHOCOLATE GOLD (D)(V)(G)

Flourless Biscuits, Dark Chocolate Ganache, Chocolate Sauce, 24k Gold Leaf

13

PROFITEROLE DOME (D)(V)(N)

Profiterole Dome, Peanut Nougat, Ice Cream, White Chocolate Sauce

7

APPLE TART (D)(V)(N)

Caramelized Granny Smith, Hazelnut Crumble, Toffee Sauce, Vanilla Ice Cream

7

Most of our fish are sustainably certified.

(V) Vegetarian (Z) Signature Dish (G) Gluten Free (N) Contains Nuts

(D) Contains Dairy (VE) Vegan (N) New Item

All prices are in Jordanian Dinar & subject to applicable taxes

