



STARTERS

ICEBERG SALAD (V)(VE) Iceberg Lettuce, Heirloom Beets, Herbed Mustard Dressing, Melba Toast Noire	7
SHRIMPS GYOZA (D) Asian Dumplings Stuffed with Shrimps, Edamame, Barbecued Soy	17
TRUFFLED RISONI (V)(D) Whole Wheat Pasta, Ricotta Crumble, Herbs, Cured Egg	18
CHARCOALED KOREAN EGGPLANT (V) Jospered Eggplant, Asparagus, Mushrooms, Sesame, Spicy Yakiniku	12
JAPAN MEETS FRANCE (D) Deep Fried Wagyu Meat Balls, Miso Brioche, Red Cabbage, Sesame Tonkatsu Sauce	16
ZENITH SALAD (D) Charcoaled Gem Lettuce, Smoked Duck Breast Asparagus, Cherry Tomato Parmesan, Baby Leaves, Zenith Dressing	13
SMOKED BURRATA (D)(V) Heritage Tomato, Herbs, Ground Cherry, Kalamata Olives	13
DIVER SCALLOPS (V)(G)(N) Searred Scallops, Coal Almond Crust, Wasabi Summer Peas, Watercress, EV00	14
CHILI SHRIMPS (D)(V) Barbequed Shrimps, Herbs, Nori, Sour Dough, Smoked, Aioli, Chili Oil	13
FOIE TARTE TATIN (N) Spiced Berry & Apple Compote, Buttered Pastry, Maple Cotton Candy	18

RAW BAR

SEABASS CEVICHE (D)(V) Truffle Lime Aioli, Jerusalem Artichoke Chips, Chili, Baby Spinach Leaves	14
CRISPY SALMON POKE (V) Avocado, Edamame, Spelt, Radish Salmon Roe, Sesame Soy Sauce	12
TRUFFLED PRIME BEEF TARTARE (D) Hand Cut CAB Fillet, Fresh Truffle, Parsley Shallot, Classic Tartare Sauce	24
PUFFED PIMIENTOS TUNA Fresh Yellowfin Sashimi, Sweet and Sour Emulsion, Sesame, Ginger Ponzu Pimientos de padron	16

CARPACCIO

BEEF CARPACCIO (N) Corn Bread, Pickled Pistachio, Heirloom Mushrooms, Tomato Chutney Deux Parmesan, Balsamic, Capers Dressing	19
ZUCCHINI CARPACCIO (V)(VE) Smoked Tomato Harissa, Caraway, Seeds, Brussels, Quinoa, Frisée	8

SEAFOOD ON ICE (D) (V) Poached King Crab legs & Shrimps, Tiger Prawns, Octopus Black Mussels on Ice Lemon Dijonnaise, Cocktail Sauce	89
OYSTERS ON A HALF SHELL (G)(V) Half Dozen Gillardeau n°2 Cucumber, Mignonette, Lemon Spicy Sesame	33

MAINS

JOSPERED BABY CHICKEN Firewood Roast Baby Chicken, Herbs, Natural Jus	18
SALMON 220gm Norwegian Salmon Fillet	22
TIGER PRAWNS 300gm U10 Prawns, Coal Almond Crust	33
PAN-SEARED HALIBUT 200gm Barbara Halibut, Tomato and Capers Salsa	38
MILK FED VEAL 350gm Long Fed Veal Chops, Mushrooms & Herbs Crust, Natural Jus	29

GRILL HOUSE CHART

SMALL

WAGYU STRIPLON 250gm Wagyu Striploin, Natural Jus	44
Z OYSTER BLADE 250gm Braised Wagyu Beef Blade, House-Made, Barbecue Glaze, Natural Jus	23
TENDERLOIN 200gm Wet Aged Prime Cab Tenderloin, Natural Jus	31

MEDIUM

Z SMOKED BEEF RIBS 350gr Coffee Barbecued Wagyu Ribs, Spicy Tomato Jam, Natural Jus	28
ENTRECOTE 400gm Super Prime Cab Rib Eye, Natural Jus	36

AGED AND SPLENDID

with your choice of one side dish	
KIWAMI RIB EYE 250gm Japanese Gold Rib Eye, Marbling Score 7+ (Natural Grains)	87
KIWAMI TENDERLOIN 200gm Japanese Kiwami, Marbling Score 9+ (Natural Grains)z	93
BUTTER AGED RIBEYE 500gm Butter Aged Ribeye Up To 28 Days	72
Z 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

SAUCES

Roquefort	Z Zenith Sauce
Pink Pepper	Herbed Lemon Sauce
Porcini Mushroom	House Barbecue
Bernaise	

SIDES

Z Hand-Cut Rosemary Fries	6	Z Lobster Mac & Cheese	14
Corn Gratin	6	Whipped Potato	5
Mushroom Pot Pie	7	Wasabi Summer Peas	6
Caramelized Vegetables	6	Jospered white & green asparagus	9
Ribs Mac & Cheese	14		

DESSERTS

SIGNATURE ASSORTMENT (D)(G)(V) Exotic Fruits, French Pastries, Ice Cream	23
MATCHA RASPBERRY EXPLOSION (D)(V) Matcha Sponge, White Chocolate Mousse, Vanilla and Raspberry Sauce	6
SPICED CARROT SPONGE (D)(V)(N) Spiced Carrot Sponge, Crème Mousseline, Pecan Frosting, Apricot Cinnamon Sauce	6
Z ZENITH CHOCOLATE GOLD (D)(V)(N) 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	6
APPLE TART (D)(V)(N) Caramelized Granny Smith, Hazelnut Crumble, Toffee Sauce, Vanilla Ice Cream	6

(V) Vegetarian **Z** Signature Dish (G) Gluten Free (N) Contains Nuts
(D) Contains Dairy (VE) Vegan
All prices are in Jordanian Dinar & subject to applicable taxes

