

Soups

Soup of the day (O) LBP 18,000

Minestrone (O) LBP 19,000
marrow, pesto, parmesan, pasta, beans, carrot, onion

Seafood Chowder (O) LBP 23,000
celery, carrot, scallops, shrimp, mussels

Salads

Nicoise LBP 33,000
yellow fin tuna, French beans, potato, quail egg, anchovy

Caesar (O) LBP 20,000
sucrine, grilled asparagus, parmesan, tomato confit

Endive (N) LBP 26,000
yellow & red endive, blue cheese dressing, caramelised pecan

Alaskan Crab LBP 42,000
guacamole, exotic fruits sauce

Poached Shrimp LBP 36,000
rice roll, Thousand Island sauce, avocado

Warm Goat Cheese (O) LBP 33,000
baby rocca, raspberry sauce, honey chocolate

Grain Power Salad (V, O) LBP 25,000
puy lentil, quinoa, fresh pomegranate, avocado, lemon sauce

Cold starters

Vitello Tonnato LBP 32,000
piquillo pepper, baby rocca, caper berries

Tuna Tartare LBP 34,000
avocado puree, quail eggs, black caviar, soy lime dressing

Foie Gras Torchon (A, O) LBP 36,000
white chocolate crisp, passion fruit sorbet

Octopus Carpaccio (O) LBP 28,000
pesto coriander, tahini sauce, mint, pomegranate

Burrata Truffle (N) LBP 38,000
yellow, black & red heirloom tomato, fresh basil

Smoked Salmon (O) LBP 33,000
mini bagels, cream cheese, capers, scallion

Price is in Lebanese Pounds & inclusive of VAT

(V) vegetarian | (N) contains nuts | (A) contains alcohol
(P) contains pork | (O) available overnight

We understand the danger to those with severe allergies.
Please speak to our restaurant manager for further advise.

Menu

From the Jasper

Served with your choice of:

green pepper sauce, mushroom sauce, homemade steak sauce,
blue cheese sauce, béarnaise sauce

Beef cuts

Striploin LBP 65,000
250 grammes Australian beef
MB3+ Rangers Valley beef

Tenderloin (O) LBP 60,000
220 grammes Australian beef
MB2 Tenderloin

Veal Paillard LBP 45,000
160 grammes

Ladies Cut LBP 50,000
180 grammes Australian
MB2 Tenderloin

Ribeye LBP 65,000
250 grammes Australian

Truffle Burger (O) LBP 38,000
balsamic onions, tomato, mushroom, truffle béarnaise sauce

Sydney's Burger (O) LBP 32,000
spicy sausage, jalapeños, mint pesto, tomato

Sides:

mashed potato (V) | creamy spinach | grilled veggies (V) | eggplant caponata
potato leek gratin | truffle mashed potato (V) | truffle fries (V)
potato wedges (V) LBP 10,000



Hot starters

Cannelloni Pasta LBP 19,000
smoked tomato sauce, buffalo mozzarella, basil oil

Gnocchi LBP 21,000
cep mushroom, tomato sauce, basil, parmesan

Ravioli LBP 32,000
truffle cream, parmesan

Seafood Risotto (A) LBP 37,000
calamari, langoustine, shrimp, tarragon oil

Alaskan Crab Leg LBP 61,000
crispy crab, mango chutney, wasabi mayo

Main course

Seared Salmon LBP 40,000
fava bean puree, pea puree, virgin sauce

Spiced Baby Chicken (O) LBP 38,000
crushed potato, spinach, rosemary chicken jus

Seared Grouper (O) LBP 42,000
shimeji mushroom, potato, asparagus bouquet

Grilled Seafood Platter LBP 54,000
shrimps, octopus, calamari, grouper, lemongrass sauce

Braised Short Rib (A) LBP 47,000
asparagus bouquet, mashed potato, garlic, French thyme

Lemon Chicken Piccata LBP 30,000
tagliatelle pasta, capers, lemon sauce

Dessert

Crème Brûlée LBP 12,000
orange and lemon confit in syrup

Caramelised Pain Perdu LBP 16,000
crème anglaise, vanilla ice cream

Melted Hot Chocolate LBP 22,000
vanilla ice cream

Raspberry Mille-Feuille LBP 24,000
vanilla panna cotta, fresh raspberry, raspberry jam

Fruit Platter LBP 12,000
freshly cut seasonal and exotic fruits

Ice Cream & Sorbet Scoop/LBP 4,500
vanilla, chocolate, mango, strawberry
lemon, passion fruit, raspberry