



SIDDHARTA LOUNGE  
by **buddha-bar**

**CHEF SIGNATURES**

**SUSHI**

<b>ENSŌ PLATTER (24 Pcs)</b>	<b>39</b>
Eight pieces of Nigiri Sushi (Tuna, Steamed Prawn, Salmon, Sea Bass) 16 Pieces of Sushi Rolls (California, Maki Furai, Tempura Prawn, Vegetarian)	
<b>NIKKEI NIGIRI STYLE (S, D)</b>	<b>20</b>
Salmon: Aburi sauce Beef: Korean BBQ, Chimichurri Sea Bass: Truffled Sauce	
<b>SIDDHARTA LOUNGE VOLCANO MAKI (G, S)</b>	<b>12</b>
Shrimps, Chives, Maya Sauce	
<b>TEMPURA PRAWN MAKI (G, S)</b>	<b>13</b>
Tempura Shrimp, Teriyaki Sauce, Avocado, Cucumber, Spicy Aioli, Tempura Flakes	
<b>SALMON MISO ROLL</b>	<b>12</b>
Unagi, Avocado, Sweet Miso Sauce	

**SALADS**

<b>BETROOT &amp; PEACH SALAD</b>	<b>10</b>
Beetroot, Peach, Figs, Feta Cheese, Balsamic Dressing	
<b>SALMON TEMPURA SALAD (G)</b>	<b>12</b>
Mix Lettuce, Mint leaves, Cucumber, Grapefruit, Strawberries & Balsamic Dressing	

**TAPASIAN**

<b>BEEF MINI BURGER (G, D)</b>	<b>14</b>
Roasted capsicum compote, tomato, mustard mayo, lettuce served with fries	
<b>IKA-KARAAGUE (G, S, S.F)</b>	<b>12</b>
Squid, Holland Chili, Coriander, Acebichada Sauce	
<b>LOBSTER DUMPLINGS (D, S.F, G)</b>	<b>14</b>
Creamy Curry Sauce	
<b>DYNAMITE SHRIMP (S, D, G)</b>	<b>13</b>
With Spicy Mayo	

**MAIN COURSES**

<b>TOMAHAWK 1.5 Kg</b>	<b>115</b>
Braised Potato, Creamy Yuzu Sauce, Hollandaise Sauce, Chimichurri	
<b>BLACK COD (D)</b>	<b>23</b>
Sticky Rice, Edamame, Shiitake, Asparagus, Black Cod, Nikkei Miso	
<b>BEEF SHORT RIB (G, D, A)</b>	<b>26</b>
Potato mash, crispy quinoa, spring onion	



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## TAPASIAN

<b>EDAMAME (V)</b> with Maldon salt	<b>6</b>
<b>SPICY EDAMAME (S)</b> Thai Sauce	<b>7</b>
<b>OYSTER PLATER (S.F)</b> Fresh Oyster, Mignonette, Lemon, Tabasco	<b>29</b>
<b>SHRIMP TEMPURA (S.F, G, D)</b> Yuzu Ponzu	<b>15</b>
<b>GUACAMOLE</b> Tomatoes, Coriander, Lime, Avocado, Plantain Chips	<b>11</b>
<b>GRILLED BROCCOLINI (V, S)</b> Spicy Sauce	<b>7</b>

## RAW & FRESH

<b>BURRATA OTHERWISE (D)</b> Crispy Quinoa, Tapenade Dressing	<b>13</b>
<b>TROPICAL SEA BASS CEVICHE</b> Sea Bass, Avocado, Mango, White Balsamic Vinegar	<b>13</b>
<b>SPICY CRISPY TUNA (S, D)</b> Crispy Rice, Tuna Tartare, Spicy Aioli	<b>15</b>

Please inform your waiter if you have any food allergies or special dietary needs.  
Vegetarian (V), Vegan (VEG), Gluten (G), Dairy (D), Shellfish (S)  
All Prices are in Jordanian Dinars and subjected to 5% service charge and 8% sales tax.



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## SUSHI

### MAKI (8 PIECES)

<b>MAKI FURAI (G, D)</b> Salmon, Cream Cheese, Avocado, Teriyaki Sauce	11
<b>CALIFORNIA (G)</b> Tobiko, Crab mix, Avocado, Cucumber	11
<b>EBITEM ROLL (G, D)</b> Shrimp Tempura, Cucumber, Avocado, Cream Cheese, Teriyaki Sauce	12
<b>VEGETARIAN (G, V)</b> Shiso Leaves, Avocado, Asparagus, Carrots, Yuzu Pearls	9
<b>MAGURO-KANI ROLL (S.F, S, D)</b> Shrimp Tempura, Cucumber, Tuna, Mango Sauce, Spicy Mayo, Crab Mix.	12

### SASHIMI (4 SLICES) (G)

<b>TUNA</b>	11
<b>SALMON</b>	9
<b>SEA BASS</b>	10
<b>STEAMED PRAWNS</b>	12

### SUSHI - NIGIRI (2 PIECES) (G)

<b>TUNA</b>	7
<b>SALMON</b>	6
<b>SEA BASS</b>	6
<b>STEAMED PRAWNS</b>	7



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## MAIN COURSES

<b>TENDERLOIN STEAK (D)</b> Pumpkin Puree, Green Beans, Pepper Sauce	25
<b>LAMB CHOPS (D)</b> Hoisin Sauce, Mash Potato	20
<b>SALMON MISO (D)</b> Sweet Miso, Mango and Cucumber Salad	21
<b>LOBSTER LINGUINI (D, G, S.F)</b> Roasted Bell Pepper Sauce, Basil	26
<b>ARROZ CON MARISCOS (D)</b> Thai Sticky Rice, Tiger Prawns, Anticuchera Sauce, Gremolata	18
<b>TRUFFLE STICKY RICE (D)</b> Shiitake, Asparagus, Edamame, Shimeji Mushroom	16

## FROM THE WOK

<b>SZECHUAN BEEF (S, G)</b> Snow Peas, Baby Corn, Chinese Mushroom	22
<b>KUNG PAO CHICKEN (G)</b> Cashew Nuts, Dry Chili, Capsicums, Celery	13
<b>ARROZ CHAUFA (D)</b> Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil <i>Add Shrimp JOD 5   Beef JOD 5   Chicken JOD 3</i>	15
<b>MIE GORENG (D, S)</b> Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil <i>Add Shrimp JOD 5   Beef JOD 5   Chicken JOD 3</i>	18

## SIDES DISHES

<b>MASHED POTATO (D)</b> Milk, Butter	5
<b>SAUTEED VEGETABLES</b> Mix Capsicum, Asparagus, Broccoli	5
<b>STEAMED RICE</b> Jasmine Rice	4

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## DESSERTS

<b>CITRUS CHEESECAKE (D, G)</b> Baked cheesecake, Fresh mango compotes	7
<b>DAIFUKU MOCHI ICE CREAM (G, D)</b> Ask for the selection of the Day	7
<b>ICE CREAM AND SORBET SELECTION</b> Ask for the selection of the Day.	3
<b>SEASONAL FRUIT SELECTION</b> Selection of seasonal fresh fruits	8
<b>MATCHA TIRAMISU (D, G)</b> Coffee, Matcha Tea	7
<b>CHOCOLATE FONDANT (D, G)</b> With Vanilla Ice Cream	7
<b>SPANISH CHURROS (G, D, N)</b> Chocolate Sauce, Vanilla Ice Cream	8
<b>APPLE TART (G, D)</b> Caramel, Vanilla Ice Cream	7
<b>MOREAWASE DESSERT PLATTER</b> Selection of 3 small desserts and fruits	21