



INTERCONTINENTAL®  
JORDAN

## SEATED MENU

### ON THE TABLE

Crudit  of assorted vegetable, crackers and crostini  
Served with Thousand Island dressing or dill capers creamy cheese

### COLD STARTER

Seared Sea scallop on a bed of Quinoa, baby Ricola  
Roasted pumpkins  
Toasted in passion fruit dressing

### HOT STARTER

Goat cheese confit with sundried tomatoes on a  
puff pastry dough and frieze salad

### SORBET

Water melon with mint sorbet

### MAIN COURSE

Pan Fried Salmon Fillet  
On a Rosti Potato and assorted Vegetables  
with Lemon Butter Sauce

### DESSERT

Trio cake of dark, milk and white chocolate  
served with torched cr me Brule

### BEVERAGES

Soft drinks, fresh juices and mineral water