BUDDAH





Salads & Appetizers

YAM TALLEY - SEAFOOD SALAD (THAILAND) Boiled Shrimps, Calamari and Hamour with Julienne Vegetable in Thai dressing	6.500	PRAWN TEMPURA (JAPAN) Deep fried Prawn Tempura served with Tentsuyu ginger sauce
YASAI - VEGETARIAN GREEN SALAD (JAPAN) Assorted green Leaves, Capsicum, Cucumber in Vinegar Soya dressing flavored with sesame seed	5.000	SATAY (MALAYSIA) Beef and chicken satay marinated with turmeric, onion, garlic served with peanut sauce.
CHICKEN SALAD WITH CHRUSHED PEANUT (VIETNAM) Vietnamese Chicken Salad with Carrot, Onion, mint Leaves, Chili, and garlic dressing topping with crushed Peanuts.	7.000	ORIENTAL PLATTER (ASIA) Combination of Vegetable spring rolls, prawn Katsu, Samosa, Chicken and Beef Satay
GADO - GADO (INDONESIA) Assorted seasonal Vegetables with prawn Crackers, boiled Egg, Cucumber, Potato served with Peanut sauce	5.500	
EDAMAME (JAPAN) Japanese Soy green bean	2.500	
CRISPY CHICKEN SPRING ROLL (CHINA) Homemade Chicken and Vegetable spring rolls served with Thai Chili sauce.	6.500	

7.500

6.500

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TOM YAM GONG (THAILAND) Spicy and Sour prawn soup flavored with lemon grass and Kaffir lime leaves.	7.000
SOTO AYAM (INDONESIA) Indonesian style Chicken and Noodle Soup flavored with Turmeric.	5.500
MISO SOUP (JAPAN) Japanese Soy bean soup served with Seaweed, Tofu, and spring onion.	6.000

Menu Specialists

BEEF RENDANG (MALAYSIA) Beef cooked in spices paste, lemon grass, Coconut cream, Potato served with steam rice.	9.000
FRIED CHICKEN GA (VIETNAM) Deep fried Chicken marinated with garlic, Shallot, flavored with mint leaves served with Vegetables fried or steamed rice.	5.500
FISH DABU – DABU (INDONESIA) Grilled Hamour with fresh sliced Chili, Tomato and onion served with lemon sauce	8.500



Main Course

CHICKEN PECEL AYAM (INDONESIA) Deep fried Chicken marinated with Galanggal, Turmeric,	9.500	MEE GORENG (MALAYSIA) Wok fried Egg noodle with Shrimp and Vegetable.	9.500
garlic, Shallot serve with flavored Coconut rice and Chili Sa	mbal.	work fried 288 froodle with shifting and regetable.	
		nasi goreng kampung (indonesia)	5.500
CHICKEN CASHEW NUT (CHNA)	9.500	Wok fried rice topped with fried Egg seasoning with Chili	
Stir fried Chicken with Vegetable, Oyster sauce, dried Chili and cashew nut.		sambal and sweet soya served with fried Chicken.	
		FRIED RICE (CHINA)	5.000
BUDDAH MORIAWASHE (JAPAN)	19.500	Chinese Cegetable fried rice	
Combination of pan fried tiger prawn, Salmon, beef medallion with Teriyaki sauce.		flavored with sesame Oil.	
		VEGETABLE GREEN CURRY (THAILAND)	5.500
GREEN CHICKEN CURRY (THAILAND)	9.500	Cooked Vegetable in Thai green curry	
Curry Chicken breast with Eggplant and green bean.		served with lemon grass and lime leaves.	
CRISPY CHICKEN (INDONESIA)	9.000	NASI CAMPUR (INDONESIA)	13.000
Deep fried crispy Chicken with Chili Tamarind sauce		Indonesian combination of beef rendang,	
		fried Chicken, Shrimp and Vegetables	
SINGAPORE NOODLES (SINGAPORE)	6.500		
Stir fried noodles with strips of Chicken, flavored		MIX GRILLED SEAFOOD PLATTER (MALAYSIA)	18.000
Egg with Oyster and soya sauce		Grilled of tiger prawn, Hammour, Calamari, marinated with	
		lemon grass, garlic, onion, turmeric served with steam rice	



SUSHI

DUCK YELLOW CURRY (THAILAND) Marinated Duck with soya, garlic served with Thai yellow curry and steamed rice.	17.000
GINGER AND SOYA BEEF (JAPAN) Pan fried beef sirloin with ginger and soya sauce served with stir fried Vegetable	11.000
STIR FRIED SEAFOOD (CHINA) Stir fried Shrimp, Calamari, and Hamour fish with Vegetable served with Oyster sauce flavored sesame oil	14.500 es
BEEF CURRY (THAILAND) Beef cooked in Thai red curry sauce served with steamed rice	9.500
CHAR KWEITEOW (INDONESIA) Wok fried white noodles with Shrimp, Calamari, Egg and Vegetables	13.500

Shirachy Zushi- Sushi Combination Sushi Rice in a bowl topped with selection of fish (100 gm sushi rice with slice salmon – tuna 50 gm)	12.500
Unagi Special Roll (8 pieces) Eel Maki special rolls dragon style topping with Mayonnaise	36.000
Le Royal Chef Rolls (5 pieces) Double Shrimp tempura rolls with avocado	7.000
Sushi Tokyo Moriawase Combination of 4 Nigiri sushi & 8 California Sushi Rolsl	20.000
Snow Belly Salmon Rolls Salmon roll topped with Caviar	11.500



SASHIMI

•	EBI (Shrimp sashimi)	7.000
•	SALMON	7.000
•	TUNA	8.000
•	HAMMOUR	7.000
•	SEABASS	6.000
•	UNAGI (Grilled Eel Sashimi)	7.500
•	CRAB STICK	7.000

All sashimi portions three pieces on plate

NIGIRI- SUSHI

Sushi rice topping with slice of fish

•	NIGIRI EBI (Shrimp sashimi)	5.500
•	NIGIRI SALMON	5.500
•	NIGIRI TUNA	6.500
•	NIGIRI HAMMOUR	5.500
•	NIGIRI SEABASS	4.500
•	NIGIRI UNAGI (Ell Sashimi)	2.500
•	NIGIRI CRAB STICK	5.500
•	NIGIRI IKURA (Salmon Roe)	15.000

All Nigiri portions three pieces on plate



MAKI SUSHI

California Roll (8 pieces) Sushi rolls with Avocado, Cucumber, crabstick, garnish with caviar	13.000	Avocado Maki (6 pieces) Sushi rolls with sliced avocado	4.000
Crazy Crispy Roll (8 pieces) Sushi rolls with crab stick topping with crispy Flakes	14.000	Oshinko Maki (8 pieces) Sushi rolls with Japanese yellow radish Temaki Sushi	5.000 7.000
Futto Maki Atlantis Salmon (5 pieces) Sushi rolls with Apple Paste, Salmon, cucumber, Avocado.	15.000	Salmon With Avocado Temaki Hands roll with salmon and avocado	7.000
Rock N Roll (6 pieces) Sushi rolls with mayonnaise spicy tuna	18.000	California Temaki Hands roll sushi with crab stick, avocado, and cucumber	5.000
Funky Roll (6 pieces) Sushi rolls with mayonnaise spicy salmon	9.000	Shrimp Tempura Temaki Hands roll sushi with shrimp tempura and avocado	7.500
Philadelphia Cheese Roll (8 pieces) Sushi rolls with Philadelphia cheese	7.000	Spicy Tuna Temaki Hands roll sushi with mayonnaise and spicy tuna	18.500
Crispy Salmon Skin Roll (8 pieces) Sushi rolls with mayonnaise Crispy salmon	4.000	Spicy Salmon Temaki Hands roll sushi with mayonnaise and spicy salmon	13.500
skin and cucumber Kappa Maki (6 pieces)	4.000	Unagi Temaki Hands Roll sushi with grilled eel	23.000
Sushi rolls with sliced cucumber		Atlantis Salmon Temaki Hands rolls sushi with salmon, caviar	14.000



Desserts

FRUIT PLATTER Assorted tropical fruit	5.500
CAKE OF THE DAY Please ask your server of today's selection.	4.500
BANANA KATSU Deep fried banana with bread crumb served with honey and ice-cream.	3.500
SELECTION OF ICE – CREAM Your choice of 3 scoops of ice-cream Vanilla, Chocolate, Strawberry, or walnut ice-cream	3.500



BEV	/FR	AC	FS
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APERITIF Arak Pernod Ricard	Glass 6.000 6.500 6.500	
VERMOUTH Campari Martini (Rosso, Bianco, Extra Dry)	Glass 6.500 6.500	
PORTO/SHERRY Port Ruby Port White Dry sack	Glass 6.000 6.000 6.500	
VODKA Absolut Blue Absolut Citron Smirnoff Red Stolichnaya Elit Stolichnaya Gold Grey Goose Rassian standard Rassian standard Platinum	Glass 7.500 7.500 8.500 11.500 8.500 11.500 7.500	1/1 Bottle 110.000 110.000 110.000 190.000 110.000 110.000 110.000
GIN Bombay Sapphire Tanqueray	Glass 7.500 7.500	Bottle 85.000 85.000

CANADIAN RYE Canadian Club	Glass 7.500	
CALVADOS Calvados Loret	Glass 6.500	
REGULAR WHISKY Ballantine's Finest Dewar's White Label Famous Grouse J&B Rare Johnnie Walker Red Label	Glass 7.000 7.000 7.000 7.000 7.000	1/1 Bottle 90.000 90.000 90.000 90.000 90.000
PREMIUM WHISKY Chivas Regal 12 Years Dewar's Special Reserve Dimple Johnnie Walker Black Label Johnnie Walker Gold Label Johnnie Walker Blue Label	Glass 9.000 7.500 9.000 9.000 15.000 27.500	1/1 Bottle 140.000 110.000 140.000 140.000 255.000 470.000
MALT WHISKY Glenfiddich 12 Years Glenfiddich 18 Years Johnnie Walker Green Label	Glass 8.500 14.000 13.000	
BOURBON & TENNESSEE Jack Daniel's Jim Bean	Glass 7.500 7.500	1/1 bottle 90.000 90.000



IRISH WHISKY	Glass		LIQUEUR	Glass
			LIQUEUR	
Jameson	7.500		Amaretto	6.500
			Bailey's	6.500
RUM	Glass		Cointreau	6.500
Bacardi Light	7.500		Crème de Menthe	6.500
Bacardi Gold	7.500		Drambuie	6.500
Cachaça	7.500		Fernet Branca	6.500
			Grand Marnier	6.500
TEQUILA	Glass	1/1 Bottle	Kahlua	6.500
Jose Cuervo	6.500	85.000	Malibu	6.500
Camino	6.500	85.000	Sambuca	6.500
			Southern Comfort	6.500
ARMAGNAC	Glass		Tia Maria	6.500
Saint Vivant	9.000			
COGNAC	Glass			
Martel V.S	11.000			
Hennessy V.S.	9.000			
Rémy Martin V.S.O.P.	12.000			
Rémy Martin X.O	28.000			

Glass

6.500

6.500

EAUX- DE -VIE

Grappa Di Alexander

Poire William's, Gabriel Doudier



COCKTAIL

Pina Colada White Rum, Coconut Syrup, Fresh Cream, Pineapple Slices, Pineapple Juice	7.000	Frozen Margarita Tequila, Triple Sec, Lemon juice	7.000
White Russian Vodka, Kalua, White Cream	7.000	Blue Kamikaze Vodka, Blue Caracao, Lemon Juice	7.000
Long Island Iced Tea Vodka, Gin, Tequila, White Rum, Triple Sec,	7.000	CHAMPAGNE COCKTAIL	
Pepsi, Lemon Juice		Kir Royale Cream De Cassis, Sparkling Wine	10.000
Bloody Mary Tequila, Seasoning Sauce, Tomato Juice	7.000	Cream De Cassis, Sparkling Wille	
Fresh Fruit Daiquiri White Rum, Seasonal Fresh Fruit, Sugar Syrup, Lemon Juice	7.000		
Harvey Wallbanger Vodka, Orange Juice, Galliano	7.000		
Manhatan Canadian club, Sweet Vermouth	7.000		
Melon Ball Vodka, Melon Liqueur, Pineapple Juice	7.000		



NON-ALCOHOLIC COCKTAIL

Summer Lady Grapefruit juice, Cranberry juice, Sour mix,7up	5.000
Sun mango juice Mango juice, Orange juice, Fresh banana	5.000
Virgin Colada Pineapple juice, Coconut Milk	5.000
LOCAL BEER Amstel bottle Amstel Drought Large Amstel Drought Small Non-Alcoholic Beer	5.000 5.500 4.500 4.000
IMPORTED BEER Corona Heineken	6.000 6.000



COLD BEVERAGE

Bitter Lemon	3.250	STILL WATER LOCAL	
Ginger Ale	3.250	Small Bottle	1.500
Red Bull	4.000	Large Bottle	2.500
Smirnoff Ice	6.000		
Soda	3.250		
Tonic	3.250	STILL WATER IMPORTED	
		Evian Small Bottle	3.500
CHILLED JUICE		Evian Large Bottle	5.500
Apple	3.250		
Cranberry	3.250	SPARKLING WATER IMPORTED	
Grapefruit	3.250	Perrier Small Bottle	3.500
Mango	3.250	San Pellegrino Small Bottle	3.500
Orange	3.250	San Pellegrino Large Bottle	6.500
Pineapple	3.250	Sull'I ettegrino Eurge Dottie	0.500
Tomato	3.250		
5550111 V 001155755 11 11 05			
FRESHLY SQUEEZED JUICE			
Carrot	3.750		
Grapefruit	3.750		
Lemon	3.750		
Orange	3.750		
SOFT DRINK			
	3.250		
7Up			
Diet 7Up	3.250		
Pepsi	3.250		
Diet Pepsi	3.250		
Miranda	3.250	All prices are in Jordanian Dinar and subject to 10% service charge & 16% gove	ornmont tay
		All prices are in jordanian binar and subject to 10% service charge & 16% gove	mment tax



TEA		COFFEE	
TEA	Cup		Cup
Darjeeling	3.250	Freshly Brewed Coffee	3.250
Earl Grey	3.250	Café Latte	3.250
English breakfast	3.250	Cappuccino	3.250
Green Tea	3.250	Decaffeinated Cappuccino	3.250
Iced Tea	3.250	Espresso	3.250
		Hot chocolate	3.250
INFUSION	Cup	Turkish Coffee	3.250
Camomile	3.250		
Lemon	3.250	COLD COFFEE	Glass
Peppermint	3.250	Choco Coffee	3.250
		Cold Coffee, Chocolate Syrup, Fresh Cream	
TEA COCKTAIL	Glass		
Sunset Tea	7.000	COFFEE COCKTAIL	
Gold Rum, Cointreau, Orange Juice, Tea			Glass
		Amaretto Coffee	8.500
Brandy Tea	7.000	Amaretto, Coffee Liqueur, Freshly Brewed Coffee,	
Brandy, Honey, Tea		Whipped Cream	
		Irish Coffee	8.500
Royal Tea	7.000	Irish Whisky, Freshly Brewed Coffee, Whipped Cream.	0.000
Brandy, Lemon Juice, Tea			
		Marnissimo Coffee	8.500
		Grand Marnier, Freshly Brewed Coffee, Whipped Cream	
		Peppermint Coffee	8.500
		Peppermint Liqueur, Freshly Brewed Coffee, Whipped Crear	
		Mexican Coffee	8.500
		Tequila, Coffee Liqueur, Freshly Brewed Coffee, Whipped Cr	



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