



EVASON MA'IN
HOT SPRINGS & SIX SENSES SPA

Senses of Arabia

Journey through the Middle East and awaken your senses. Regional, classic & local dishes all freshly produced using the finest produce available all from a sustainable, local & organic source.

Forty two Jordan Dinars
(Including 10% service charge and 16 government tax)

Middle Eastern classics

Tabbouleh (Lebanon)

Hummus (Ma'In)

Olives (Ramallah)

Aubergine, pine nuts and herbs (Turkey)

Gulf prawns, garlic, lemon & coriander (Oman)

Baby marrow, eastern tomato dressing (Iran)

Choice of Soup

Vegetable & lentil & cumin crisps -Jordan

Or

Eastern infused Seafood Broth

Prawns, Hammour, calamari & lobster -Oman

Refresh

Preserved lemon, mint & yoghurt sherbet

Choice of Main Course

(Choice of regional classics and Middle Eastern fusion.)

Lamb Fillet coated in black & white sesame, with braised vegetable and cous cous stew, chili Labaneh dressing

Duo of chicken Mousakahn, baby onions, sumac & classic taboon bread, fresh local goat's milk yogurt

Cumin & coriander coated duck smoked egg plant puree, Pomegranate glaze, caramelized red onions & salted Labaneh

Spice rubbed beef fillet with chick pea and preserved lemon salad & sumac spiced potato

Grilled Saffron King Prawns & lobster tail, fennel, dill & fava bean rice,

Bulgur & spinach pilaf with goat's cheese & Labaneh & chili roasted tomatoes

Dessert

Fruit tabbouleh -Lebanon

Orange blossom milk curd, medjoul dates- Turkey

Mhancha - Morocco

Orange jelly & spiced breads - Jordan

Chocolate & wild red peppercorn mouse - Fusion