

## RAW, RARE, CURED

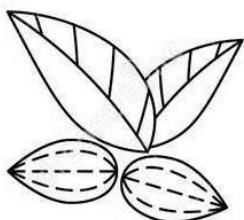
<b>OYSTERS (FINE DE CLAIRE- 5 PCS)</b> Softer coloured flesh yield a mild salty and nutty flavor	5.000
<b>YELLOW FIN TUNA TARTAR(N,G)</b> Soy, pickled ginger vinaigrette, toasted sesame, nori crackers	5.000
<b>ANGUS BEEF SASHIMI (D,G)</b> Crispy lavash, truffle aioli, ponzu, micro greens	7.000
<b>JUMBO LUMP CRAB CEVICHE</b> <i>Signature</i> Avocado mousseline, scallions, cilantro, mexican lime marinade	8.000

## WARM

<b>CHILLY BEEF</b> <i>New</i> Pulled short rib meat, gem lettuce cups, toasted cashew nuts	7.000
<b>CHICKEN AND PORCINI CROQUETTE (D,G,)</b> Truffle scented, Tarragon veloute	5.800
<b>BBQ DUCK BAO (G)</b> Pulled duck, hoisin, cucumber, scallions	6.000
<b>SALT N PEPPER CRAB (G)</b> Mango slaw, Thai dipping sauce	7.000
<b>KATAIF PRAWNS(G)</b> Charred pineapple, harissa aioli	7.000
<b>SEAFOOD LAKSA(G)</b> Hammour, prawn, squid, fresh noodles, spiced laksa broth	7.500

## BOWLS OF GREEN

<b>AMAZING QUINOA (D,N,V)</b> Carrots, sliced pistachio, dried cranberry, Greek feta, baby spinach, orange vinaigrette	5.500
<b>SUPER SALAD (V,H)</b> Baby spinach, goji berries, avocado, asparagus, corn, cherry tomatoes, pumpkin seeds, white balsamic dressing	5.500
<b>BABY GEM LETTUCE AND SALMON (D)</b> Gem lettuce, pulled poached salmon, avocado, salmon crisps, capers, spring onions, chive dressing	5.800
<b>LOBSTER AND POMELO</b> Mint leaves, cucumber, snow peas, kaffir lime dressing	6.800



## HAND ROLLED MAKI SUSHI- 8 pcs

<b>SPICY TUNA TEMPURA (N)</b> Asparagus, pickles, radish, chives, spicy sauce	5.800
<b>JUMBO LUMP CRAB</b> Avocado, cucumber, chives, Japanese mayonnaise	8.000
<b>PRAWN TEMPURA (G)</b> Wasabi mayonnaise, soy emulsion	7.200
<b>VOLCANO</b> Spicy crab, avocado, scallions, togarashi spices	7.000
<b>CRUNCHY VEGETABLE ROLL</b> Avocado, cucumber, radish, scallion, orange mayonnaise	5.500
<b>SPICY SALMON ROLL TORCHED (N)</b> Avocado, cucumber, salmon egg, togarashi spice	6.000
<b>ASSORTED SASHIMI (2 pcs each)</b> Tuna, salmon, yellow tail, red snapper	9.000
<b>ASSORTED NIGIRI (2 pcs each)</b> Tuna, salmon, unagi, yellow tail	9.000

## MAIN COURSES

<b>BLACK ANGUS RIBEYE (D,A)</b> Rustic chips, baked shallots with gorgonzola, red wine reduction	15.800
<b>MOULARD CONFIT DUCK (D,A)</b> Confit Leg, ratte potatoes, sauté cepes, green beans, thyme jus	12.000
<b>TORTELLINI (D,G)</b> Spinach and ricotta, chive emulsion, toasted pine nuts	7.000
<b>GRILLED CORN FED BABY CHICKEN</b> <i>New</i> Chermoula spiced, saffron and lime emulsion, rustic chips	8.800
<b>MISO SALMON (D,G)</b> Edamame puree, soba noodles, asparagus, soy ginger emulsion	10.800

## DESSERT

<b>TREAT</b> Pineapple, strawberry, lollys, watermelon ice, exotic fruits	5.000
<b>SALTED CARAMEL (D,G)</b> <i>Signature</i> Potted salted caramel ice cream, amaretto cherry hazelnut crumble7	4.000
<b>VARLHONA CHOCOLATE TEXTURES (D)</b> Pave, jivara mousseline, parfait	4.000
<b>KALAMANSI LEMON MERINGUE (D)</b> Kalamansi parafait, grilled mangoes, raspberry coulis	4.000

Signature Dish - *Signature* New Dish - *New* H – Healthy Option A- Alcohol  
V – Vegetarian P – Pork N – Nuts G – Gluten

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# BEVERAGES

## DRAUGHT BEER

HEINEKEN	2.400	4.300
STELLA	2.400	4.300

## BOTTLED BEER

BEER		BOTTLE
STELLA		3.400
LEFFE		4.200
MAGNERS		4.800
HOEGAARDEN		4.200

## CAN BEER

HEINEKEN	2.700
AMSTEL	2.700

## SPIRITS

APERITIF		
MARTINI	Dry   Rouge   Blanc	2.900
CAMPARI		2.900
APEROL		3.000
PIMMS No.1		3.600

RUM		
BACARDI		2.800
BACARDI	Oakheart   Black	3.000

GIN		
GREENALL LONDON DRY		2.800
BEEFEATER		3.200
BOMBAY SAPPHIRE		3.600
HENDRICK'S		5.000

VODKA		
NICOL'S V		2.800
BELVEDERE		3.500
KETTLE ONE		3.500
ABSOLUTE BLUE		3.600
BELUGA GOLD		10.500

TEQUILA		
EL JIMANDOR Reposado		3.400
PATRON X.O. Café		5.000

## MOCKTAIL

GENTLE SEA BREEZE		3.000
Cranberry juice, grapefruit juice		
SUMMERTIME SODA		3.000
Orange juice, grapefruit juice, lime juice, soda		
TROPICAL FRUIT PUNCH		3.000
Pineapple juice, orange juice, guava juice, lime juice		
HEALTHY		3.000
Fresh banana, strawberry, cream, honey		
ENERGIZER		3.000
Fresh orange, hint of lemon, fresh mint		
GINGER GLORY		3.500
Fresh ginger, lemon muddled with lemon juice & ginger ale		
MANGO ORCHARD		3.500
Fresh Ginger, rosemary, mango juice, lime juice & ginger ale		
STRAWBERRY BANANA ECSTASY		3.500
Fresh orange juice, strawberry, banana, grenadine		

## COCKTAIL

DAIQUIRI		5.000
White rum, lime juice, sugar syrup		
COSMOPOLITAN		5.000
Vodka citron, Cointreau, lime juice, cranberry juice		
BELLINI		5.000
Prosecco, white peach puree		
EAST SIDE		5.000
Gin, lime juice, fresh mint, cucumber		
ESPRESSO MARTINI		5.000
Vodka, Kahlua, fresh espresso		
MOJITO		5.000
White rum, lime juice, fresh mint, soda		
GIN & BASIL SMASH		5.000
Gin, lemon juice, fresh basil		
APEROL SPRIZZ		5.000
Prosecco, aperol, soda		
PINA COLADA		5.000
White rum, coconut cream, pineapple juice		
MARGARITA		5.000
Tequila, Cointreau, lime juice		

## WHISKY & COGNAC

SINGLE MALT		
DALWHINNIE 15Y		4.500
GLEN ELGIN 12Y		4.500
GLENKINCHIE 12Y		4.500
MACALLAN 12Y		4.900

BLENDED		
CHIVAS REGAL 12Y		4.100
JW BLACK LABEL		4.100
JW GOLD LABEL		4.500
CHIVAS REGAL 18Y		5.000
JW PLATINUM LABEL		6.000
JW DOUBLE BLACK		4.000

OTHERS		
SOUTHERN COMFORT		2.900
FAMOUS GROUSE		3.000
J&B RARE		3.000
JACK DANIEL'S		3.100
JAMESON		3.300
JIM BEAM		3.300
BUSHMILLS 10Y		3.500

COGNAC		
BEEHIVE VSOP		3.200
HENNESSEY VS		4.200
HENNESSEY VSOP		6.200
HENNESSEY XO		9.200

## ROSÉ

Colombelle, L' Original (France)		23.000
Italia, Pinot Grigio Rosé (Italy)		26.000
Henri Fabre, Rosé (France)		34.000
Chateau d' Esclans, Whispering Angel (France)		50.000

## SPARKLING

Ste Michelle Brut (US)		19.000
Bottega Gold Prosecco (Italy)		44.000

## CHAMPAGNE

Marquis de Joncry (France)		60.000
Moët & Chandon (France)		70.000

## HOUSE WINE

### WHITE

Pinot Grigio	4.500	19.000
Sauvignon Blanc	4.500	19.000
Chardonnay	4.500	19.000

### RED

Merlot	4.500	19.000
Cabernet sauvignon	4.500	19.000
Pinot Noir	4.500	19.000

### ROSE

	4.500	19.000
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### SPARKLING

	4.500	19.000
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### WHITE

#### SAUVIGNON BLANC

Montes (Chile)		Bottle 32.000
Monkey Bay (New Zealand)		39.000
Les Ombelles, Pouilly-Fume (France)		45.000
Seresin (New Zealand)		58.000

#### CHARDONNAY

Bio Bio IGT, Organic – Unoaked (Italy)		25.000
Hardys, The Riddle – Oaked (Australia)		25.000
Laroche, Chablis – Unoaked (France)		56.000

#### PINOT GRIGIO

Barefoot (USA)		19.000
Santapietre, Lamberti (Italy)		26.000
Danzante (Italy)		38.000

#### CHENIN BLANC

Ernie Els, Big Easy (South Africa)		36.000
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#### SINGULAR VARIETALS

Terre Allegre, Trebbiano (Italy)		19.000
Zonin, Soave (Italy)		25.000
Bodega Navajas, Rioja Blanco (Spain)		33.000
Beni de Batasiolo, Gavi DOCG (Italy)		42.000
Singing, Grüner Veltliner (Austria)		46.000

### RED

#### MERLOT

Gallo Family (USA)		Bottle 19.000
Wolf Blass, Eaglehawk (Australia)		25.000
Montes (Chile)		32.000

#### CABERNET SAUVIGNON

Cuvee Sabourin (France)		25.000
Rawson Retreat (Australia)		30.000
Banrock Station (Australia)		35.000

#### SYRAH

Antares (Chile)		25.000
Sandalford (Australia)		38.000
Simonsig (South Africa)		39.000

#### PINOT NOIR

Mud House (New Zealand)		43.000
Villa Maria (New Zealand)		49.000
Côte de Beaune-Villages (France)		52.000

#### RED BLENDS

Meerlust, Rubicon (South Africa)		63.000
67% Cabernet Sauvignon, 14% Merlot, 12% Cabernet Franc, 7% Petit Verdot		
Château Mont-Redon, Chateaneuff-du-pape (France)		76.000
65% Grenache, 15% Syrah, 10% Cinsault, 5% Mourvedre		
Château Batailley, Pauillac (France)		88.000
70% Cabernet Sauvignon, 25% Merlot, 3% Cabernet Franc, 2% Petit Verdot		

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