

## SALADS AND APPETIZERS

<b>CAESAR SALAD (E, S, D)</b> Crisp romaine lettuce with fresh parmesan, tapenade croutons and traditional dressing <b>With Grilled Chicken</b> <b>With Grilled Shrimp</b>	RO 3.500 RO 4.300 RO 6.100
<b>MEDITERRANEAN SALAD (V, D, H)</b> Mixed wild greens served with sweet peppers, sun dried tomatoes, feta cheese, olives, sweet basil vinaigrette <b>With Grilled Chicken</b>	RO 3.500 RO 4.300
<b>THE CLASSIC CAPRESE (V, D, N, H)</b> Mozzarella cheese served with tomato, and arugula dressed in a pesto sauce	RO 4.500

<b>WASABI PRAWNS – DISH BY CHEF SAM LEONG (S, E, N, D)</b> 	RO 6.500
--	----------

<b>SMOKED SALMON AND APPLE SALAD (S, H)</b> Cured Norwegian salmon on a bed of spinach and rucola accompanied with grape, apple and onion salad in herb vinaigrette	RO 6.800
--	----------

<b>SELECTION OF COLD MEZZE (V, G, N, D)</b> An assortment of traditional Arabic cold mezze – hummus, moutable, fattoush, tabbouleh, vine leaves and labneh with garlic	RO 6.500
---	----------

<b>SELECTION OF HOT MEZZEH (G, D, N)</b> An assortment of traditional Arabic hot mezze - meat sambousek, kibbeh, spinach fatayer and cheese rolls served with traditional pickles and garlic-labneh dip	RO 7.000
--	----------

## SOUPS

<b>CHICKEN AND VEGETABLE SOUP (H)</b> Boneless chicken cooked with assorted vegetables and vermicelli	RO 3.500
--	----------

<b>LENTIL SOUP (V, D, H)</b> Lentil soup flavored with mild spices served with lemon, dates and croutons	RO 3.500
---	----------

<b>SOUP OF THE DAY</b> Creation of the day by our expert chef	RO 3.500
--	----------

<b>MIXED SEAFOOD HOT POT (S, H)</b> Shrimp, calamari and mussels prepared in a light seafood broth with rice noodles	RO 3.900
---	----------

## SANDWICHES

<b>GRILLED CHICKEN AND VEGETABLE WRAP (G, E, D, H)</b> Marinated shredded chicken and vegetables wrapped in flour tortilla bread served with lettuce, guacamole, green salad and herb-mayonnaise	RO 4.500
---	----------

<b>HALLOUMI SANDWICH (G, D, V)</b> Grilled halloumi cheese, tomatoes, lettuce in loaf bread, olives and pickles	RO 4.500
--	----------

<b>CROWNE CLUB (G, E, B, D)</b> Toasted triple-decker sandwich with smoked turkey, crispy beef bacon, lettuce, tomatoes, egg, cheese, mustard and mayonnaise served with French fries	RO 5.200
--	----------

<b>CLASSIC CROWNE BURGER</b> Sesame crusted bun with tomatoes, crispy lettuce, melted cheese, egg, horse radish sauce and pickled cucumbers served with French fries <b>You're Choice of:</b> <b>Beef Burger (G, E, B, D)</b> <b>Chicken Burger (G, E, D)</b> <b>Vegetarian Burger (G, V, D)</b>	RO 5.500 RO 5.000 RO 3.800
---	----------------------------------

## PIZZAS & PASTAS

<b>MARGHERITA (G, V, D)</b> Traditional thin crust pizza topped with tomato sauce	RO 4.500
--	----------

<b>PIZZA OF THE DAY</b> Creation of the day by our expert chef	RO 4.900
---	----------

<b>PEPPERONI (G, V, B, D)</b> Traditional thin crust pizza topped with tomato sauce and beef pepperoni	RO 5.300
---	----------

<b>DEL MARE (G, V, S, D)</b> Pizza topped with shrimp, calamari, mussels, onion rings and capers	RO 5.800
---	----------

<b>WHOLE WHEAT PENNE RIGATE (G, E, H)</b> Penne with grilled vegetables and fresh basil cooked in a tomato sauce	RO 4.900
---	----------

<b>SMOKED SALMON PASTA (G, E, S, D)</b> Spaghetti cooked in a rich mushroom cream sauce served with parmesan shavings and garlic croutons	RO 5.900
--	----------

## MAIN COURSES

<b>LOBSTER ROSE (G, E, S, D)</b> Lobster thermidore tomato cream sauce, freshly baked garlic baguette and garden green salad	RO 18.500
---	-----------

## MAIN COURSES

<b>TIGER SHRIMP (S)</b> Arabic spiced grilled shrimp with fresh green salad	RO 14.800
--	-----------

<b>BLACKENED SALMON WITH CRAB TAGLIATELLE (G, E, S, D)</b> Cajun spiced Norwegian salmon steak served with pasta tossed with green peas, mushrooms, curried coconut cream and crab meat sauce	RO 8.800
--	----------

<b>FISH 'N' CHIPS (G, E, S, D)</b> Battered fried fish fillet served with tartar sauce and French fries	RO 5.500
--	----------


<b>BARBEQUE RACK OF LAMB (G, E, D)</b> Lamb rack in a home-made barbeque sauce served with macaroni pie and coleslaw	RO 9.800
---	----------

<b>APPLE AND PISTACHIO CRUSTED TENDERLOIN (G, B, N, D)</b> 180 grams of New Zealand tenderloin served with sautéed vegetables, cumin spiced mashed potato and a mushroom jus	RO 12.300
---	-----------

<b>EGGPLANT PARMESAN (V, D)</b> Served with sautéed mushrooms, sweet peppers, broccoli and tomato sauce	RO 4.000
--	----------

<b>CHEF'S CREATION</b> Please ask your server for the special of the day	RO 7.500
---	----------

## ASIAN TREATS

<b>WOK FRIED CHICKEN – DISH BY CHEF SAM LEONG (E, N, A, D)</b> 	RO 6.500
---	----------

<b>VEGETABLE BIRYANI</b> Rice cooked with saffron, spices served with raita, pappadam and pickles	RO 4.500
--	----------

<b>With Chicken (G, D)</b>	RO 6.700
----------------------------	----------

<b>With Lamb (G, D)</b>	RO 7.500
-------------------------	----------

<b>With Shrimp (G, S, D)</b>	RO 7.900
------------------------------	----------

<b>CURRY OF NOW</b> Your choice of seasonal vegetable, chicken, beef or shrimp marinated with saffron and yoghurt, Indian curry sauce accompanied with steamed basmati rice, pappadam and pickles	
--	--

<b>Seasonal Vegetable (V, G, D)</b>	RO 5.100
-------------------------------------	----------

<b>Chicken (G, D)</b>	RO 5.500
-----------------------	----------

<b>Beef (G, B, D)</b>	RO 6.800
-----------------------	----------

<b>Shrimp (G, S, D)</b>	RO 7.200
-------------------------	----------

<b>RICE NOODLES – DISH BY CHEF IAN KITTICHAH (S, E, N)</b> 	RO 9.500
--	----------

## OMANI DISHES

<b>KABULI RICE (G, D)</b> Basmati rice in traditional Omani style with chickpeas and lamb kofta	RO 6.200
--	----------

<b>SAMKE HARRA (G, S, D)</b> Grilled fish fillet in delicately spiced tomato sauce served with steamed rice	RO 7.100
--	----------

<b>MIXED GRILL (G, S, D, B)</b> Shish Taouk, Shish Kebab, Shish Kofta, Lamb Chops served with grilled tomatoes and onion sumak onion, garlic paste accompanied with French fries, biryani or steamed rice	RO 9.500
--	----------

## DESSERTS

<b>CHOICE OF ICE CREAM (E, D) - 3 SCOOPS</b> Vanilla, strawberry, chocolate and caramel cream	RO 2.500
--	----------

<b>SLICED SEASONAL FRESH FRUIT PLATTER (V, H)</b>	RO 2.500
---	----------

<b>UMM ALI (G, E, N, D)</b> Traditionally baked puff pastry with sweetened milk, rose water, almond and pistachio	RO 2.800
--	----------

<b>WARM APPLE AND BLUEBERRY CRUMBLE (V, G, H)</b> Served with vanilla ice cream and hazelnut praline sauce	RO 2.800
---	----------

<b>CHEESE CAKE (G, E, D)</b> Baked Philadelphia cheese cake served with Blueberry sauce	RO 2.800
--	----------

<b>SPANISH MILK CAKE (G, E, D)</b> Butter sponge cake soaked in condensed milk, evaporated milk, clotted cream and served with Fresh berries	RO 3.000
---	----------

<b>DARK CHOCOLATE MASCARPONE SWISS ROLL (G, E, D)</b> Chocolate and mascarpone cheese layered sponge cake served with Vanilla sauce and berries compote	RO 3.200
--	----------

<b>STRAWBERRY MOUSSE WITH CREAM BRULEE (G, E, D)</b> Mille feuille of Strawberry puree with fresh cream and baked egg custard served with cream anglaise	RO 3.200
---	----------