



SOUL سول مطعم

ALL DAY DINING

À La Carte



Souq
Restaurant



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Welcome to Souq Restaurant, the all-day dining destination at Crowne Plaza Duqm.

Why “Souq”?

The word Souq (سوق) means marketplace in Arabic — a lively place where people gather, trade, share food, and experience local culture.

Inspired by the vibrant spirit of traditional marketplaces, Souq Restaurant offers a diverse selection of international flavors, from Middle Eastern and Asian specialties to European favorites. Our chefs create fresh, authentic dishes using quality ingredients and modern culinary techniques.

Whether for breakfast, lunch, or dinner, enjoy warm hospitality, inviting surroundings, and a memorable dining experience at any time of the day

All Day Dining | International Cuisine | Crowne Plaza Duqm



Breakfast Ala Carte Menu

Daily 6:00am- 11:00 am

INTERNATIONAL BREAKFAST

10.200

Breadbasket (G, D, E)

Choice of Egg- Fried, Scrambled, Omelet, Boiled, Egg Benedicts (E, D, G)

Choice of Sweet Classics: Pancake, Waffle, French Toast with Maple, honey or chocolate Syrup (G, D, E)

Selection of Cheeses and Cold Cuts (D)

Smoked Salmon, vegetables Crudit , Arabic Pickles (F)

Fruits Salad, Bircher Muesli, Yogurt, Toasted Almonds (G, D, N)

Choice of one fruit juice or hot beverage

THE ORIENTAL BREAKFAST (D)

11.600

Selected Bakery Basket (G, D, E)

Labneh with mint / Hummus / Eggplant Magdous (D, SE, N)

Grilled Halloumi Cheese / Pickles/ Marinated Olives/ Halawa

Foul Madams

Your choice of Egg

Omelets/ Shakshuka/ Sunny Side up / Boiled (E)

Choice of freshly squeezed juice, freshly brewed coffee or tea

BREAKFAST ALA CARTE

CEREALS (G)

2.500

Corn Flakes, Rice Crispies, Frosties, Muesli, Chocos

YOGHURT (D)

1.600

Plain, Low fat, Flavor

HOME MADE BAKERY BASKET (D) (G)

6.000

Selection of Freshly Baked Bread Rolls, Croissants, Danish Pastries, Muffins and Toast (plain or whole wheat)

FRESH FRUIT SALAD

4.400

Fresh Fruit Salad scented with Star Anise

TWO FARM EGGS COOKED ANY STYLE (E)

5.100

With your choice of Turkey Bacon, Chicken Sausages, Hash Brown Potatoes and Grilled tomato, Baked Beans

BUTTERMILK PANCAKES OR BELGIAN WAFFLES (G) (D)

4.100

Served with Melted Butter, Maple Syrup or honey

HEALTH OPTION (G) (E)

6.200

Avocado toast with the Poached eggs, Chai seed, Quinoa salad with banana and honey

G – Gluten, D – Dairy, N – Nuts, E – Egg, S – Soy, SE – Sesame, M – Meat, C – Crustacean/Shellfish, F – Fish, V – Vegetarian, VG – Vegan

All prices are inclusive of 5% Municipality Fee, 4% Tourism Fee, 8% Service Charge, and 5% VAT.

SOUP

ORIENTAL LENTIL Soup (G,V)

4.100

Creamy yellow lentil soup flavored with coriander and cumin, served with fried pita and lime.

MINESTRONE SOUP (G,V)

4.900

Italian vegetable soup with beans, pasta, and tomato broth, served with bruschetta.

THAI TOM YUM (C,F,D)

A fragrant and spicy Thai soup infused with fresh lemongrass, galangal, kaffir lime leaves, mushrooms, and creamy coconut milk, delivering the perfect balance of heat, citrus, and aromatic flavors.

Choice of:

- Vegetable
- Chicken
- Seafood

4.600

6.100

6.400

SALAD

TUNA NIÇOISE SALAD (F,E)

6.100

Tuna with potato, egg, green beans, olives, and Dijon dressing.

AUTHENTIC GREEK SALAD (D,V)

6.500

Tomato, cucumber, olives, feta, and oregano vinaigrette

LEVANTINE FATTOUSH (G,VG)

6.500

Fresh vegetables with sumac dressing and crispy Arabic bread.

CAESAR SALAD (G,D,E,C M)

6.500 / 7.600

Iceberg lettuce, parmesan, turkey bacon, croutons, with grilled chicken or prawns.

COLD LEBANESE MEZZE (G,SE,VG)

7.900

Hummus, moutabal, tabbouleh, fattoush, vine leaves,

COLD APPETIZERS

CHEESE PLATTER (D,N,V) <i>Selection of European cheeses with nuts and dried fruits.</i>	5.500
TEX-MEX NACHOS (G,D) <i>Tortilla chips topped with cheese, salsa, guacamole, and sour cream.</i>	5.500
SMOKED SALMON PLATTER (F) <i>Smoked salmon with capers, pickled onions, and horseradish.</i>	9.600
ASSORTED SUSHI PLATTER (G,C,F,S) <i>Served with Soy Sauce, Ginger Pickles and Wasabi Mustard</i>	12.800

HOT APPETIZERS

BUFFALO CHICKEN WINGS (S,D,M) <i>Crispy wings with BBQ, Korean soy, or blue cheese sauce.</i>	5.500
ORIENTAL FRIED MEZZE (G, SE, V) <i>Kibbeh, sambousek, falafel, spinach pastries.</i>	8.700
FAR EASTERN FRITTERS (G,S,C,M) <i>A selection of crispy Asian-inspired favorites, spring rolls, tempura vegetable, prawns, squid and chicken wings, served with sweet chili and oriental dipping sauces</i>	8.900
DYNAMITE PRAWNS (C,E) <i>Crispy prawns with spicy creamy sauce.</i>	8.900
TACOS (G, D, C) <i>Soft tortillas with prawns, salsa, guacamole, and sour cream.</i>	
Chicken	9.700
Beef	10.500
Shrimp	10.700

FROM THE GRILLS

USA PRIME RIBEYE STEAK (D,M) 19.300

USA BEEF TENDERLOIN (D,M) 20.900

Choice of Sauce: Pepper | Mushroom | Mustard | Rosemary (D)

(All served with vegetables and choice of fries, rice, mashed or baked potato)

GRILLED SALMON (F,D) 12.500

Grilled salmon with lemon butter sauce.

OMANI FRESH PRAWNS (C,D) 12.500

Grilled prawns with lemon butter.

ARABIC MIXED GRILL (M,D,SE) 14.500

Chicken taouk, lamb kofta, beef kebab with french fries and garlic mayo

OMANI MISHKAK SKEWERS 14.500

Traditional Omani-style skewers, marinated with aromatic spices and flame-grilled for a smoky, tender finish. lamb and camel (6 skewers each)

LOBSTER THERMIDOR (C,D) 16.500

Lobster baked in creamy tarragon sauce.

MIXED SEAFOOD PLATTER (C,F) 20.400

Hammour, salmon, prawns, lobster, calamari.

(All served with vegetables and choice of fries, rice, mashed potato)

ASIAN FLAVOURS AROUND THE WORLD

NON-VEGETARIAN

BIRYANI SELECTION (D,M)

A fragrant and flavorful rice dish slow-cooked with aromatic spices, basmati rice, and fresh herbs, delivering rich layers of taste and aroma.

Chicken,	7.500
Mutton	7.800
Shrimp biryani with raita and pickle.	8.500

BUTTER CHICKEN (D,M)

Creamy spiced chicken curry with rice or paratha.

7.400

THAI RED CURRY (D, M)

Chicken in red curry with steamed rice.

7.800

SWEET & SOUR PRAWNS (C,S)

Prawns with sweet & sour sauce and rice.

8.400

NASI GORENG (E,S,M)

Indonesian fried rice with chicken.

9.300

BEEF GINGER & ONION (S,M)

Beef stir-fry with egg fried rice.

9.500

SHRIMP CURRY (S,M)

Indain style shrimp curry servred with white rice

10.900

VEGETARIAN

DAL MAKHNI (D,V)

Slow-cooked lentils in spiced cream sauce.

5.500

PANEER BUTTER MASALA (D,V)

Cottage cheese in tomato cream curry.

7.400



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PIZZA & PASTA

NAPOLITANO (G,D,V) 5.100
Tomato, mozzarella, oregano.

VEGETARIAN (G,D,V) 5.100
Roasted vegetables with cheese.

MEXICANA (G,D,M) 6.500
Shredded chicken, jalapeño, mozzarella.

SEAFOOD (G,D,S) 8.400
Mix Seafood, mozzarella.

CHOICE OF PENNE | SPAGHETTI | FUSILLI

ARRABBIATA (G,VG) 5.900
Spicy tomato sauce with garlic.

CHICKEN ALFREDO (G,D,M) 6.900
Chicken, cream, parmesan, Mushroom

POMODORO (G,VG) 6.900
Tomato sauce with fresh basil.

PESTO (G,D,N,V) 7.500
Basil pesto with pine nuts & parmesan

SEAFOOD PASTA (G,C,F) 8.300
Mixed seafood with tomato and garlic.

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SANDWICHES & WRAPS

VEGGIE PANINI (G,D,V) **5.100**
Roasted vegetables, smoked cheese, caramelized onion

CHICKEN & AVOCADO (G, D, M) **6.600**
Roasted chicken, avocado, capsicum, cream cheese.

CLUB SANDWICH (G, D, E, M) **6.700**
Chicken, turkey bacon, egg, cheese, lettuce, mayo.

ARABIC KOFTA WRAP (G,M,SE) **7.500**
Minced lamb kofta with hummus and pickles.

FAJITA WRAP (G,D,M) **8.600**
Chicken or beef with peppers, guacamole, salsa

BURGERS

ALOO TIKKI BURGER (V) (G,V) **6.500**
Spiced potato patty with chutney.

CLASSIC CHICKEN BURGER (G,D,E,M) **7.600**
Chicken with lettuce, tomato, mayo

CLASSIC BEEF BURGER (G,D,E,M) **7.900**
Beef with lettuce, tomato, mayo

CAMEL BURGER (G, M) **8.900**
Local camel meat with chili sauce & date syrup.



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DESSERTS

UMM ALI (G, D, N)

4.100

Traditional Middle Eastern bread pudding baked with milk, cream, nuts, and raisins.

BLUEBERRY CHEESECAKE (G, D)

5.200

Creamy baked cheesecake on biscuit base topped with blueberry compote.

LEMONGRASS PANNA COTTA (D).

5.500

Silky Italian cream pudding infused with aromatic lemongrass

SEASONAL FRUIT PLATTER (VG)

5.200

Selection of freshly sliced seasonal

ICE CREAM SELECTION

2.500

Chocolate, Vanilla, Strawberry, Mango, Lemon (D)

KIDS MENU

CHICKEN NUGGETS & FRIES (G, M)

3.700

PENNE BOLOGNESE (G, M)

3.700

MINI BURGER & FRIES (G, D, M)

4.500

FISH FINGERS & FRIES (G, F)

4.500

MINI MARGHERITA PIZZA (G, D, V)

4.500

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BEVERAGE MENU

NON ALCOHOL BEVERAGE

FRESH JUICES

Orange | Watermelon | Pineapple | Lemon Mint **3.100**

SOFT DRINKS

Pepsi | Diet Pepsi | 7Up | Diet 7Up | Mirinda **1.900**

RED BULL

5.700

WATER

Sparkling Water **2.600**

Still Water (Small) **1.200**

Still Water (Large) **1.900**

MOCKTAILS

3.500

Classic Mojito

Fresh lime, mint, and ginger ale

Sunrise

Orange, pineapple, and strawberry

Tropical Piña Colada

Pineapple and coconut Milk

Dessert Rose

Red Bull, hibiscus, rose syrup, lime, and mint



HOT BEVERAGES

3.500

FRESH BREWED AMERICANO

SINGLE ESPRESSO

DOUBLE ESPRESSO

TURKISH COFFEE

CAPPACINO

CAFE LATTE

SPANISH LATTE

HOT CHOCOLATE

3.200

TEA SELECTION

ENGLISH BREAKFAST, EARLGRAY, GREEN

TEA, JASMINE AND CHAMOMILE

CLASSIC COCKTAILS

CLASSIC MARGARITA <i>Tequila, triple sec, lemon juice</i>	4.100
CLASSIC MOJITO <i>Rum, fresh lime, mint, brown sugar, soda</i>	4.100
APEROL SPRITZ <i>Sparkling wine, Aperol bitter, and soda</i>	4.100
CLASSIC DAIQUIRI <i>White rum, fresh lime juice, sugar syrup</i>	4.100
COSMOPOLITAN <i>Vodka, triple sec, lime juice, cranberry juice</i>	4.800
DRY MARTINI <i>Gin and dry vermouth</i>	4.800
PIÑA COLADA <i>Rum, coconut cream, pineapple juice</i>	5.100
WHISKEY SOUR <i>Bourbon whiskey, fresh lemon juice, sugar syrup</i>	5.100
LONG ISLAND ICED TEA <i>Gin, vodka, rum, tequila, triple sec, lime juice, cola</i>	9.600
BULL FROG <i>Gin, vodka, rum, tequila, triple sec, blue curaçao, Red Bull</i>	9.600



ALCOHOLIC BEVERAGES MENU

WINES & SPIRITS

WHITE WINE

Barefoot Pinot Grigio USA	5.700	28.400
Dark Horse, Sauvignon Blanc USA	6.800	40.800
Sea Change Sauvignon Blanc France		40.900
Wolf Blass Eagle Chardonnay Australia		45.400

RED WINE

Barefoot Merlot USA	4.700	28.400
Dark Horse Cabernet Sauvignon USA	5.700	31.800
Sea Change Merlot France		39.000
Torres Sangr De Torro Catalunya Spain		45.400

ROSE WINE

Dark Horse Rose USA		32.900
Mateus Rose France		32.900

SPARKLING WINE

1821 Prosecco Brut		73.700
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CHAMPANGE

Moet & Chandon Brut Imerial, France		221.100
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VODKA

Absolute Blue	3.500	68.000
Stolichnaya	3.500	68.000
Russian standard	3.500	68.000
Smirnoff Red label	3.500	72.000

GIN

Gordon	3.400	70.000
Beefeater	3.400	70.000
Bombay Sapphire	3.400	70.000
Tanqueray	4.000	80.000

RUM

Bacardi White	3.400	65.000
Captain Morgan	3.400	65.000
Cachacha	3.400	65.000
Bacardi Gold	3.400	65.000
Havana	3.400	80.000

TEQUILA

Jose Cuervo Classico	4.000	85.995
Jose Cuervo Gold	4.000	85.995
Silver Sierra	4.000	85.995
Gold Sierra	4.000	85.995
Conquistador White	4.000	85.995



WHISKEY

Southern Comfort	4.000	79.400
Jack Daniels	4.000	90.700
John Jameson	4.000	90.700
Chivas Regal	5.100	119.100
Jw Black Label	5.900	124.700
Glenmorangie	6.000	153.100

COGNAC

Hennessy VS		6.800
Remy Martin VSOP		8.500

BEER CAN

Heineken		4.700
Bavaria		4.700
Tiger		4.700
Amstel		4.700

BEER BOTTLES

Heineken		5.500
Budweiser		5.500
Sol		5.500
Corona		5.500
King Fisher		5.500

DRAUGHT BEER

Heineken		6.900
Budweiser		6.900
Tiger		6.900
Amstel		6.900

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CROWNE PLAZA®

— BY IHG —

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