Charmina

MENU

CHARM THAI

The Golden Princess is a mysterious Thai royal warrior, called Suphankanlaya, and rumored to be 600 years old. In her younger years, disguised as a man, she stowed away upon a pirate ship and became a well-travelled and experienced sailor. During the 16th century Siam - Burmese war, the king's army was corralled into a narrow valley.

A warrior, dressed in Golden armor riding an elephant, charged down the Burmese from the rear. During the battle, the warrior's helmet fell off to

REVEAL HER TRUE IDENTITY - THE LEGEND OF THE GOLDEN PRINCESS WAS BORN.

King Thammaracha was deeply ashamed of being saved by his daughter and banished her from the kingdom. He ordered all portraits and history of her erased from his Kingdom.

SETTING SAIL FROM MELAKA, SHE TRAVELLED ALONG THE MARITIME SILK ROUTE TO MUSCAT. AFTER FALLING IN LOVE WITH THE COUNTRY AND THE PEOPLE, SHE ESTABLISHED A TAVERN THAT SPECIALIZED IN HER NATIVE CUISINE.

LONGING BUT UNABLE TO VISIT HER HOME, SHE DECIDED TO MAKE A PACT WITH A DJINN WHO GAVE HER EVERLASTING LIFE IN RETURN FOR TREASURE. THIS ENABLED HER TO COME AND GO FROM MUSCAT TO THAILAND AND ALL AROUND THE WORLD, COLLECTING TREASURE AND BRINGING THEM TO HER HOME.

The interior design and artistic direction reflect the story and imaginary discovery of her magical home in Muscat, once hidden by palm trees and dunes.

Imagine an old house with period detailing such as old timber beams and furniture, both antique and up to mid 20th century. Decorated with a modern artistic approach, utilizing subtle Thai, travel, mystical and nautical influence, it creates a truly unique and memorable and timeless environment.

STARTER



CHARM THAI LOVER

PERFECT FOR SHARING PLATER WITH PAPAYA SALAD, VEGETABLE SPRING ROLL, FRIED PRAWN, CHICKEN SATAY

10 OMR





POH PIA THOD

CRISP-FRIED VEGETABLE SPRING ROLL, SWEET CHILI SAUCE









CHICKEN SATAY

CHARCOAL GRILLED MARINATED CHICKEN SKEWER / PEANUT SAUCE / A-JAD DRESSING

5.4 OMR





GOONG THOD

Crumb-fried prawns / sweet plum sauce

5.4 OMR







DIM SUM

STEAMED MARINATED MINCE CHICKEN
OR PRAWNS DUMPLING / SWEET SOYA SAUCE

5.2/5.6 OMR

AND CONTAIN GLUTEN. KINDLY INFORM YOUR SERVER IF YOU HAVE ANY CONCERNS.







SALAD





YUM MA-MUANG PLA GROB

Thai green mangoes / crisp-fried fish / cashew nuts / onion / chilly lime dressing

5.2 OMR





SOM TAM THAI

Green papaya / long beans / roasted peanuts / Chilly, fish sauce, lime dressing

5.4 OMR





YUM KAO THOD

RED CURRY FRIED RICE SALAD. MINCED CHICKEN /THAI HERB / ROASTED COCONUT FRESH GINGER AND CORIANDER

5.8 OMR

SOUP















Spicy hot and sour tom yum soup flavoured with lemon grass and kaffir lime leaf.
Choice of Vegetables / Chicken / prawns / seafood

4.2 / 5 / 5.4 / 6.4 OMR



TOM KHA

Coconut soup flavoured with galangal, lemon grass spring onion Choice of Vegetables / Chicken / prawns / seafood

4.2 / 5 / 5.4 / 6.4 OMR

PLEASE NOTE THAT OYSTER SAUCE AND SOY SAUCE ARE COMMON INGREDIENTS IN THAI CUISINE AND CONTAIN GLUTEN. KINDLY INFORM YOUR SERVER IF YOU HAVE ANY CONCERNS.

MAIN



TALAY PHAD CHAR

Wok-fried mixed of prawns, squid, and Mussel with Thai herb

9 OMR





GAI PHAD MED MA-MUANG

Wok-fried Chicken with Cashew nuts / Capsicum/ White onion

8 OMR







GAI PHAD BAI KRA PRAOW

Stir-fried sliced chicken breast white Thai hot basil

8 OMR





NUA PHAD PRICK THAI DUM

STIR-FRIED BEEF TENDERLOIN WITH GREEN & BLACK PEPPER CORN SAUCE

9 OMR









NUA YANG NAM JIM

Grilled marinated beef tenderloin, baby pak choy, crispy papaya, With Thai spicy sauce



MAIN



PLA THOD SAAM ROD
DEEP-FRIED MARINATED SEABASS FILLET / CRISPY NOODLE, CAPSICUM SPICY SWEET CHILLI SAUCE

8.6 OMR

PED YANG NAM MA-KHAM

CHARCOAL GRILLED DUCK BREAST / BABY PAK CHOY / CRISPY ONION / SWEET TAMARIND SAUCE







PLEASE NOTE THAT OYSTER SAUCE AND SOY SAUCE ARE COMMON INGREDIENTS IN THAI GUISINE AND CONTAIN GLUTEN. KINDLY INFORM YOUR SERVER IF YOU HAVE ANY CONCERNS.

AUTHENTIC CURRY











GAENG KHIAW WAN

CHICKEN GREEN CURRY / THAI EGGPLANTS / SWEET BASIL CHOICE OF; VEGETABLE / CHICKEN / BEEF / PRAWNS

7.6 / 8.6 / 8.6 / 9.4 OMR











GAENG DEANG

Thai red curry / Thai eggplants / Thai sweet basil Choice of; Vegetable / Chicken / Beef / Prawns

7.6 / 8.6 / 8.6 / 9.4 OMR







GAENG KUA GOONG SUPPAROD

RED CURRY PRAWNS' / PINEAPPLE / CHERRY TOMATO AND SWEET BASIL

9.6 OMR







GAENG PED YANG

GRILLED DUCK BREAST WITH RED CURRY /
LYCHEE / CHERRY TOMATO / PINEAPPLE AND SWEET BASIL

9.6 OMR









PA-NANG PLA YANG

Grilled marinated salmon fillet /
Crispy baby pak choy and Pa-nang curry sauce

STIR-FRIED NOODLES AND RICE



PHAD THAI

STIR-FRIED RICE NOODLES WITH TAMARIND SAUCE AND ROASTED PEANUTS CHOICE OF: VEGETABLES / CHICKEN / PRAWNS AND SEAFOOD

6.6 / 7.2 / 7.6 / 7.8 OMR









PRAWN DRUNKEN NOODLE

SPICY STIR-FRIED SPAGETY WITH PRAWN AND THAI SWEET BASIL





7.2 OMR





PHAD SEE-IEW NUA

STIR-FRIED FLAT RICE NOODLES / BEEF TENDERLOIN / SWEET SOYA SAUCE / VEGETABLES

7.8 OMR





KAO PHAD TOM YUM

SPICY THAI CHILI FRIED RICE / CHICKEN / TOM YUM PASTE / CHICKEN SATAY / FRIED EGG



7.5 OMR





KAO PHAD (FRIED RICE)

WITH YOUR CHOICE OF VEGETABLES / CHICKEN / PRAWNS / MIXED

7.2 OMR



PLEASE NOTE THAT OYSTER SAUCE AND SOY SAUCE ARE COMMON INGREDIENTS IN THAI CUISINE AND CONTAIN GLUTEN. KINDLY INFORM YOUR SERVER IF YOU HAVE ANY CONCERNS.

SIDE DISH





PHAD PHAK BONG
FAI DEANG
STIR-FRIED MORNING GLORY
WITH SOYA BEAN SAUCE
5.6 OMR









PHAD SEN JAN
STIR-FRIED RICE NOODLE
WITH EGG AND GARLIC

3.6 OMR





KAO KRA-THIEM

GARLIC AND

EGG FRIED RICE

3.6 OMR





KAO SUAY
STEAMED THAI JASMINE RICE
1.6 OMR





KAO NIEW DUM STEAMED PURPLE RICE 1.6 OMR

VEGETARIAN



GAENG KHIAW WAN PHAK

THAI GREEN CURRY WHITE TOFU / VEGETABLES / THAI SWEET BASIL

7.6 OMR







TAO HOO PHAD MED
WOK-FRIED TOFU WITH CASHEW NUTS
7.6 OMR





PHAD PHAK RUAM
STIR-FRIED MIXED VEGETABLE / SOYA SAUCE
6.6 OMR





PHAD THAI PHAK

Wok-fried rice noodles / tamarind sauce / roasted peanuts

6.6 OMR







KAO PHAD PHAK
VEGETABLES FRIED RICE
5.6 OMR



KID MENU



KAO PHAD GAI KAI DAO
CHICKEN FRIED RICE / FRIED EGG
7.6 OMR







PHAD MA-MEE GOONG
WOK-FRIED EGG NOODLE WITH SHRIMPS
7.6 OMR







GAI THOD
FRIED CHICKEN / FRIES
6.6 OMR



DESSERTS



KAO NIEW MA-MUANG ICE-CREAM (M)

Thai sticky rice with mango / coconut sauce And coconut ice-cream

5.8 OMR



KLUAY THOD

FRIED BANANA / COCONUT ICE CREAM / HONEY SAUCE

4.6 OMR





TAB TIM GROB WATER CHESTNUTS WITH COCONUT CREAM

4.6 OMR



KA-NOM CAKE Freshly lemon grass and Mango cheese cake

4.6 OMR







I — TIM

YOUR CHOICE OF COCONUT / VANILLA /
CHOCOLATE ICE-CREAM (THREE SCOOP EACH)

1.8 OMR



PLEASE NOTE THAT OYSTER SAUCE AND SOY SAUCE ARE COMMON INGREDIENTS IN THAI CUISINE AND CONTAIN GLUTEN. KINDLY INFORM YOUR SERVER IF YOU HAVE ANY CONCERNS.

FAMILY STYLE SET MENU VEGETARIAN





SOM TAM JE

GREEN PAPAYA SALAD / TAMARIND SAUCE / ROASTED PEANUTS

POH PIA THOD



CRISP-FRIED VEGETABLES SPRING ROLL VEGETARIAN





VEGETABLES TEMPURA VEGETARIAN

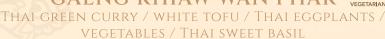
SOUP

TOM JUED PHAK
SILKEN TOFU CLEAR SOUP / VEGETABLES





GAENG KHIAW WAN PHAK



TAO HOO PHAD MED MA-MUANG

Wok-friend tofu with cashew nuts



PHAD PHAK RUAM

STIR-FRIED MIXED VEGETABLE / SOYA SAUCE CONTAIN NUTS



KAO SUAY

STEAMED JASMINE RICE VEGETARIAN



DESSERT

I-TIM
COCONUT ICE- CREAM



24 OMR

FAMILY STYLE SET MENU SAM RAB EAK

STARTER

SOM TAM THAI

GREEN PAPAYA SALAD / LONG BEAN / ROASTED PEANUTS / FISH SAUCE DRESSING SEAFOOI



GOONG THOD

Crumb-fried prawns



POH PIA THOD

CRISP-FRIED VEGETABLES SPRING ROLL VEGETARIAN



GAI SATAY

CHICKEN SATAY CHICKEN



SOUP

TOM KHA GAI

COCONUT SOUP WITH CHICKEN FLAVOURED WITH GALANGAL, LEMON GRASS / SPRING ONION



MAIN DISH

GAENG DAENG NUA



BEEF RED CURRY / THAI SWEET BASIL VEGETARIAN

GAI PHAD MED MA-MOUNG
WOK-FRIED CHICKEN WITH CASHEW NUT



PHAD PHAK RUAM

STIR-FRIED MIXED VEGETABLE WITH OYSTER SAUCE SEAFOOD



KAO SUAY

STEAMED JASMINE RICE VEGETARIAN



DESSERT

KLUAY THOD

FRIED BANANA / VANILLA ICE CREAM



26 OMR

FAMILY STYLE SET MENU SAM RAB THO

STARTER

YUM MA-MOUNG

THAI GREEN MANGO SALAD / CHILLI LIME DRESSING VEGETARIAN



GAI SATAY (CHICKEN SATAY CHICKEN

GOONG THOD

CRUMB-FRIED PRAWNS



POH PIA THOD

CRISP-FRIED VEGETABLES SPRING ROLL



SOUP

TOM YUM GOONG

SPICY HOT AND SOUR PRAWNS TOM YUM SOUP FLAVOURED WITH LEMON GRASS AND KAFFIR LIME LEAVES



MAIN DISH

GAENG KHIAW WAN GAI CHICKEN GREEN CURRY / THAI SWEET BASIL VEGETARIAN





NUA PHAD PRICK THAI DUM

STIR-FRIED BEEF TENDERLOIN / WHITE ONION / CAPSICUM / BLACK PEPPER CORN SAUCE CONTAINS



PHAD PHAK RUAM

STIR-FRIED MIXED VEGETABLE WITH OYSTER SAUCE SEAFOOD



KAO SUAY

STEAMED JASMINE RICE VEGETARIAN

DESSERT

KAO NIEW MA-MUANG



Thai sticky rice with mango / coconut sauce

28 OMR





BEVERAGE - COCKTAIL SIGNATURE

PANDAN PINACOLADA

White rum, Malibu, Pnadan Juice, Pineapple Juice, Coconut milk, syrup

6.5 OMR





SIAMESE FIREBOX

Aperol splitz,Bacardi ,pineapple juice,fresh chilli, lemon juice,Honey tamarine syrup,On top sparking wibe

6.0 OMR



GORDON DRY GIN, TRIPLE SEC, FRESH CUCUMBER, THAI SWEET BRASIL, LEMON JUICE, SYRUP, ON TOP WITH SPRITE

6.0 OMR





PURPLE NIGHT

Gordon dry gin, Fresh lemon glass, Lemon Juice, Butterfly pea Juice, Syrup, On top sparking wine

6.0 OMR

ONE NIGHT AT CHARM THAI

TEQUILAR, TRIPLE SEC, LEMONGRASS SYRUP, PINEAPPLE JUICE, LEMON JUICE, CHILLI SALT

6.0 OMR



SIGNATURE MOCKTAIL

LIP'S ON FIRE

Mango Juice, Passion fruit, Lemon Juice, Honwy, Salt Chilli 3.5 OMR





FLY TO CHARM THAI

BUTTERFLY JUICE, ORANGE JUICE, PINEAPPLE JUICE, SYRUP, ON TOP SODA 3.5 OMR

LYCHEE COOLER

LYCHEE MEAT AND JUICE, MINT LEAVE, SYRUP, ON TOP SPRITE 3.5 OMR





GREEN SIAM

PANDAN JUICE LEMON JUICE, HONEY, ON TOP SPRITE 3.5 OMR

BEVERAGES

BEER		APERITIF	
SINGHA	4.5 OMR	APEROL	3.5 OMR
HEINEKEN	4.5 OMR	MARTINI ROSSO	3.5 OMR
CORONA	4.5 OMR		

SPIRITS

WHISKEY & BOURBON

STELLA ARTOIS 4.5 OMR

	SINGLE	DOUBLE	BOTTLE
JACK DANIEL'S	3.5 OMR	6.5 OMR	88 OMR
JOHN JAMESON	4 OMR	7 OMR	88 OMR
JW BLACK	5 OMR	9 OMR	98 OMR
CHIVAS 12Y	5 OMR	9 OMR	90 OMR

COGNAC & BRANDY

	SINGLE	DOUBLE	BOTTLE
THREE BARRELS	3.5 OMR	6 OMR	55 OMR
REMY VSOP	6.5 OMR	12 OMR	150 OMR
HENNESSEY VSOP	16 OMR	30 OMR	415 OMR

BEVERAGES

	RUM		
	SINGLE	DOUBLE	BOTTLE
BACARDI BLANCO	3 OMR	5.5 OMR	60 OMR
BACARDI BLACK	3.5 OMR	6 OMR	80 OMR
		Austrophysic	
	VODKA		
TITO'S TEXAS	3 OMR	4 OMR	40 OMR
ABSOLUTE BLUE	4 OMR	7 OMR	70 OMR
KETEL ONE	5 OMR	9 OMR	85 OMR
GREY GOOSE	6 OMR	10.5 OMR	155 OMR
	GIN		
GREENALL'S	3 OMR	4 OMR	55 OMR
BOMBAY SAPPHIRE	4 OMR	6 OMR	65 OMR
HENDRICK'S	6 OMR	9.5 OMR	110 OMR
	TEQUILA		
JOSE SILVER	3.5 OMR	6 OMR	65 OMR
JOSE GOLD	3.5 OMR	6 OMR	65 OMR
PATRON CAFÉ	5.5 OMR	10 OMR	110 OMR

SOFT BEVERAGES

CARBONATED		FRESH JU	JICE
SOFT DRINKS COKE COKE LIGHT SPRITE FA	anta 1.8 OMR	PINEAPPLE	
GINGER ALE	1.8 OMR	WATERMELO	2.5 OMR
TONIC	1.8 OMR		
SODA	1.8 OMR		
RED BULL	3.8 OMR		
WATER		SMALL	LARGE
AQUA PANNA		2.2	3.5
AQUA PANNA		2.2	3.5
TEA ENGLISH BREAKFAST GREEN TEA MOROC CHAMOMILE PEPPEI	CAN MINT		2.0 OMR
	COFFEE		
ESPRESSO			2.0 OMR
DOUBLE ESPRESSO 1	MACCHIATO		2.2 OMR
AMERICANO			2.2 OMR
CAPPUCCINO LATTI	E	600	2.4 OMR
МОСНА			2.4 OMR
HOT CHOCOLATE			2.8 OMR