

Taste of Oman

Sharing Menu

(For 2 persons)

Appetizers

Jargeer Salad
Awal
Maalah
Seafood Mango Salad

Hot starter

Beef Meshkak

Main Course

Omani Seafood Basket
Shuwa

Dessert

Bedouin Delight

OMR 35.000



Omani Coffee with dates

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

Tossed Salads

Omani Seafood, Mango Salad

5.300

Calamari, prawns, spring onions, lime dressing

Jargeer Salad

4.500

Tossed with cucumbers, olives, tomato, red radish, citrus vinaigrette

Salt Cured & Dried Traditional Fish Salad

Awal

4.400

Salted baby shark tenders, marinated with white onions, tomatoes, garlic dressing

Maalah

4.400

Salted yellow fin tuna with spring onions, lemon dressing



Omani Dhow boat

Soup & Warm Appetizers

Paploo	4.500
Seafood broth scented with tomato & fresh herbs, served with steamed rice	
Grilled Calamari	5.800
Sauté calamari, wild garlic, fresh herbs	
Beef Meshkak	6.800
Traditional char-grilled meat skewers, tamarind dipping	
PRAWN SAMBOUSEK	4.000
Crisp pareels of prawn with omani spices	

Traditional Rice Main Dishes

Shuwa	12.000
8-hour slow cooked tender lamb with selected Omani spice marinade, served with mashkool rice and lemon & garlic sauce	
<i>"Shuwa describes a traditional Omani way of slow cooking meat wrapped in banana leaves in an earthen hole. We have a special oven in which we can replicate this cooking technique."</i>	
Lamb Shank Qabouli	11.700
Traditional rice dish slow cooked in rich meat broth, topped with raisins, lentils, chickpeas and fried onions and tomato, onion relish	
Kingfish Machbous	10.900
Fragrant rice dish simmered with tomatoes, dried lemon peel, selected spices and tomato onion relish	
Chicken Machbous	8.900
Fragrant rice dish simmered with tomatoes, dried lemon peel, selected spices and tomato onion relish	

Sultan Qaboos Grand Mosque, Muscat



Main Courses

Chicken Mouhammar 8.200

Roasted chicken morsels with spices
fresh roasted vegetables, khubz mardouf

Lamb Muqlat 9.300

Pan roasted local lamb tenders sauté with
fresh spices, khubz mardouf

Beef Fattah 8.600

Slow braised beef stew with
soaked local bread and vegetables

Chicken Harees 7.100

Slow cooked beaten wheat with chicken,
topped with Omani ghee, Torsha sauce

Prawn Saloona 11.300

Fresh Omani Prawn casserole simmered in
coconut milk and spices, veg machbous rice

Omani Seafood Basket 13.800

Grilled Omani prawns, hammour, calamari,
khubz mardouf

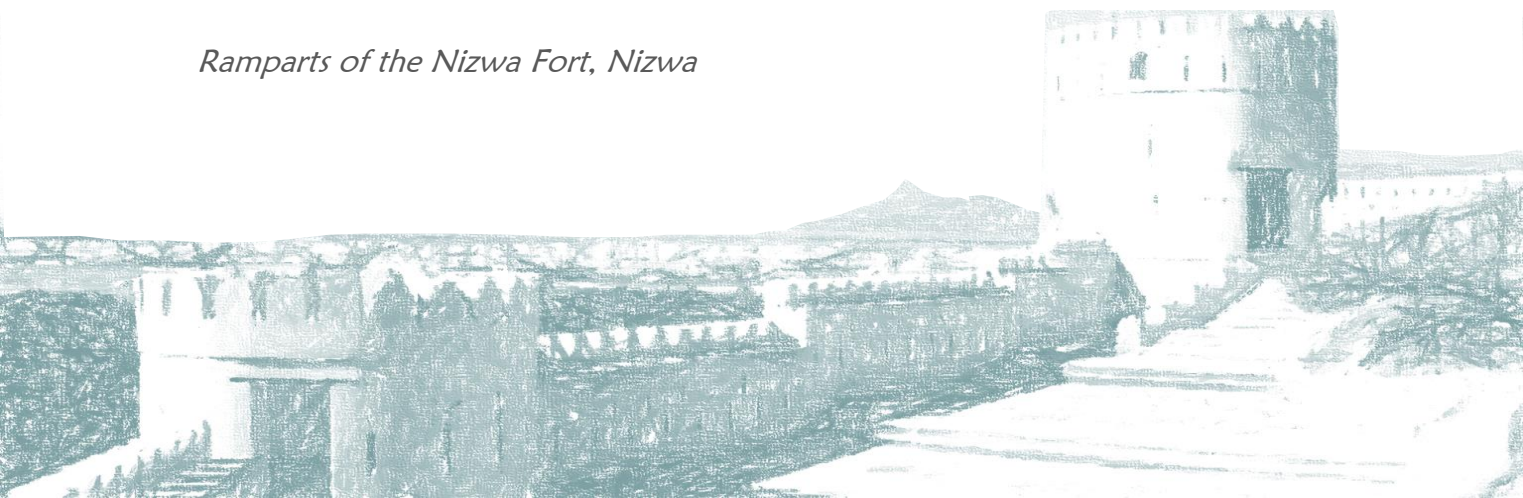
Grilled Omani Lobster 17.100

Grilled lobster tails with selected
spice marinade, machbous rice

Samak Maqli (Catch of the day) 12.900

Whole grilled local fish with omani spices
served with machbous rice and tossed salad

Ramparts of the Nizwa Fort, Nizwa



Desserts

Luqaimat

4.100

Crisp fried sweet fermented dumplings,
Omani honey & vanilla ice cream

Omani Delight

4.400

Omani date ice cream , fragrant coffee shot,
sliced almonds, apricots, vanilla cream

Ice creams & Sorbet

4.100

(Vanilla, strawberry, chocolate, lemon,
raspberry, mango)

Royal Opera House, Muscat



Beer

Draught	Pint	Half
HEINEKEN	4.000	2.200
HOEGAARDEN	4.500	2.500
GUINNESS	4.500	2.500
STELLA	4.000	2.200

Bottled

SAVANNA CIDER	4.000
SOL	3.300

Spirits

Aperitif

MARTINI Dry Bianco	3.200
CAMPARI	3.200
APEROL	3.200

Rum

BACARDI	3.200
BACARDI Oak heart Black	3.200
MATUSALEM Platino	4.000

Gin

GORDONS	3.200
BOMBAY SAPPHIRE	3.700
HENDRICK'S	4.900

Vodka

ABSOLUTE BLUE	3.700
BELVEDERE	4.900
GREY GOOSE	4.900
BELUGA GOLD	10.500

Tequila

SILVER/GOLD	3.200
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Whisky & Cognac

Single Malt

GLENFIDDICH 12Y	4.000
GLENMORANGIE	4.900

Blended

FAMOUS GROUSE	3.200
J&B RARE	3.200
CHIVAS REGAL 12Y	4.500
CHIVAS REGAL 18Y	4.900
JW BLACK LABEL	4.500
JW D.BLACK LABEL	4.900
JW PLATINUM LABEL	6.100

Irish Whisky

JAMESON	3.200
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Others

JACK DANIEL'S	3.200
GENTLEMAN'S JACK	4.500
BOOKER'S	6.000

Cognac

HENNESSY VS	4.500
HENNESSEY VSOP	6.000

House Wine

White

MASIA	4.000	18.600
Sauvignon blanc		
WILDERNESS BAY	4.000	18.600
Chenin blanc		
EL EMPERADOR	4.000	18.600
Chardonnay		
STE MICHELLE	4.000	18.600
Sauvignon blanc		

Red

MASIA	4.000	18.600
Cabernet sauvignon		
WILDERNESS BAY	4.000	18.600
Merlot		
KIWI CUVÉE	4.000	18.600
Pinot noir		
STE MICHELLE	4.000	18.600
Cabernet sauvignon		

Rose

MASIA	4.000	18.600
STE MICHELLE	4.000	18.600

Sparkling

LA ROCHE	4.000	19.200
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Cocktail

APEROL SPRITZ Prosecco, aperol, soda	4.400
BELLINI Prosecco, white peach puree	4.400
COSMOPOLITAN Vodka citron, Triple sec lime juice, cranberry juice	4.400
ESPRESSO MARTINI Vodka, Kahlua, fresh espresso	4.400
NEGRONI Gin, Campari, sweet vermouth	4.400
GIMLET Gin, lime juice, sugar syrup	4.400
MOJITO White rum, lime juice, fresh mint soda, sugar syrup	4.400
PINA COLADA White rum, coconut cream, Pineapple juice	4.400
MARGARITA Tequila, Triple sec, lime juice	4.400
TEQUILA SUNRISE Tequila, orange juice, grenadine	4.400
WHISKY SOUR Whisky, lemon juice, sugar syrup	4.400

Mocktail

SUMMERTIME SODA Orange juice, Passion fruit syrup, Fresh mint, lime juice, soda	3.200
TROPICAL FRUIT PUNCH Vanilla ice cream, orange juice, Mango juice, strawberry syrup	3.200
ENERGIZER Fresh cucumber, Fresh mint, lime juice, sugar syrup soda	3.200
PUNCHLESS COLADA Pineapple juice, Coconut milk	3.200
GINGER GLORY Fresh ginger, lemon muddled with lime juice & ginger ale	3.200

Soft Beverages

Soft Aerated Drinks 2.000

Pepsi , Pepsi light , 7UP
Ginger ale , Tonic water , Soda water

Fresh Juices

Orange juice 2.800
Water melon juice 2.800
Pineapple 2.800
Lemon with mint 3.100

BOTTLED WATER SMALL 1.200
BOTTLED WATER LARGE 2.400
SAN PELLEGRINO 1000ml 2.800
PERRIER WATER 33cl 2.000
AQUA PANNA 1000ml 2.800

Coffee

AMERICAN COFFEE 2.400
CAPPUCCINO 2.800
CAFÉ LATTE 2.800
FLAT WHITE 2.800
ESPRESSO 2.000
MACCHIATO 2.400
DECAFFEINATED COFFEE 2.400
HOT CHOCOLATE 2.800

Tea 2.400

(English breakfast, Earl grey,
Chamomile, Peppermint, Green Tea)

A Persian Journey

Sharing Menu

(For 2 persons)

Appetizers

Salad-e-shirazi
Salad anar kheyar
Kashk-e-bademjan
Mirza Kazemi
Warm Iranian bread

Main Courses

Kebab kubideh
Joojeh kebab
Mahi kebab
Khoresht-e-bamiya
Iranian rice

Desserts

Faludeh

OMR 35.000



*The Nasir al-Mulk Mosque,
also known as the Pink
Mosque, Shiraz, Iran*

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Tossed Salads

Salad-e-shirazi

4.500

Tomatoes, cucumber, mint, red onions with extra virgin olive oil & fresh lemon juice

Salad Anar Kheyar

4.500

Fresh pomegranate, cucumber, dry mint, feta cheese, and pomegranate molasses

Warm Appetizers

Mirza Kasemi

4.500

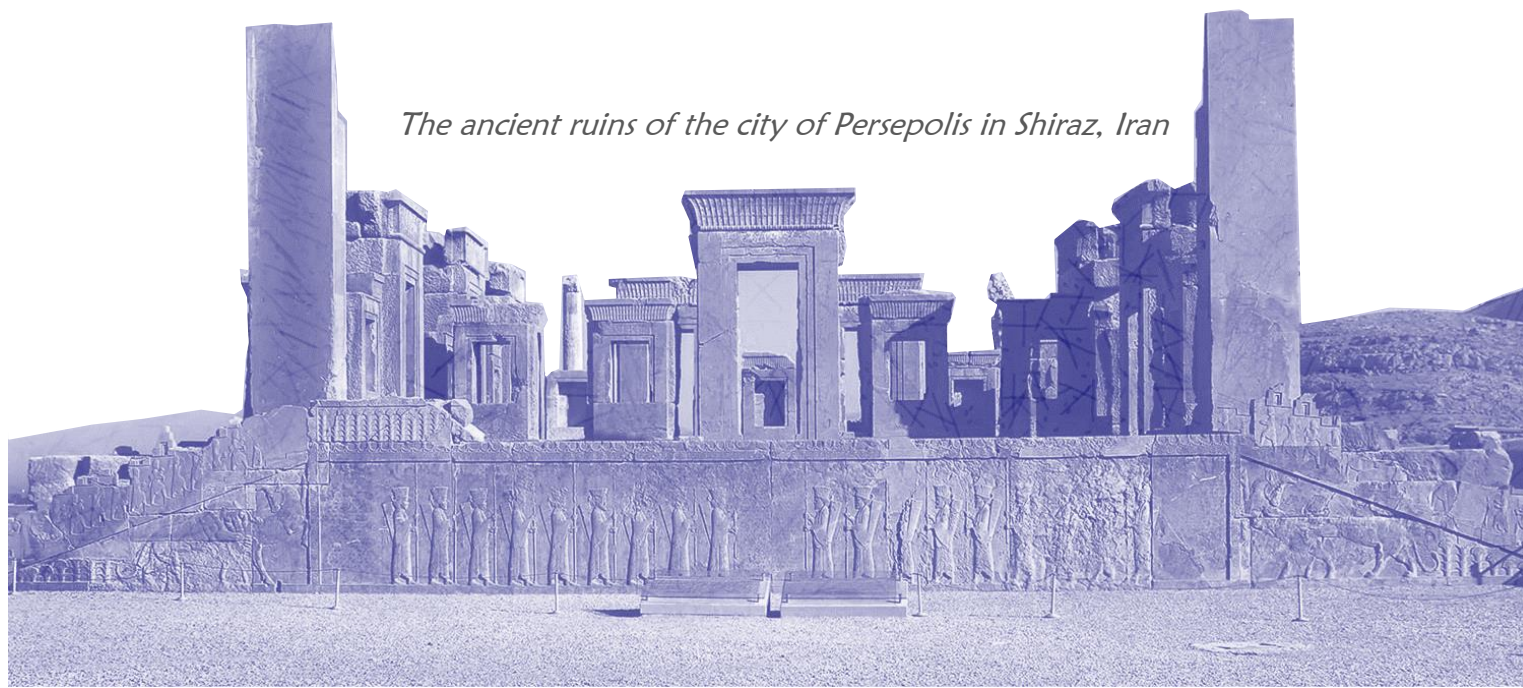
Grilled eggplant with fried onions, eggs, tomato & garlic

Kashk-e-bademjan

4.500

Grilled smoked aubergines with fried onion

The ancient ruins of the city of Persepolis in Shiraz, Iran



Soups

Ash-e-adas

Traditional Persian lentil soup

3.800

Soup Kharchang

Traditional lobster soup with cream

4.600

Traditional Main Courses

Baghali Polow Ba Mahiche

Lamb shank served with rice, beans & dill

11.200

Khoresht-e-bamiya

Okra stew with tomatoes & fried onions

6.500

Ghormeh Sabzi

Braised lamb shoulder ,seven herbs,
kidney beans & dried lemon

9.100



*The Azadi Tower in
Tehran, the capital of
Iran.*

Char Grill

Kebab Kubideh

Chargrilled minced lamb with saffron rice

9.800

Joojeh Kebab

Saffron marinated chargrilled boneless chicken

8.600

Chelo Kebab Shandez

Combination of grilled chicken, lamb chops & minced lamb kebab

13.200

Shishlik Kebab

Grilled lamb chops marinated with onions & saffron

13.200

Shahnameh Kebab

Grilled beef fillet marinated with onion, chilli, saffron & olive oil

13.500

Mahi Kebab

Grilled kingfish fillet marinated with lemon, saffron & olive oil

12.100

Meygoo Kebab

Grilled tiger prawns marinated with lemon juice

12.100

Zoroastrianism one of the world's oldest organized faith emerged in Iran.



Desserts

Faludeh

Persian rice noodle sorbet with fresh lime juice

4.100

Makhlout

Delicious mix of faludeh and saffron ice cream

4.100

Ice creams & Sorbet

(Vanilla, strawberry, chocolate, lemon, raspberry, mango)

4.100

Iranian Saffron also known as 'Red Gold' one of the most expensive spices in the world.



Beer

Draught	Pint	Half
HEINEKEN	4.000	2.200
HOEGAARDEN	4.500	2.500
GUINNESS	4.500	2.500
STELLA	4.000	2.200
Bottled		
SAVANNA CIDER		4.000
SOL		3.300

Spirits

Aperitif

MARTINI Dry Bianco	3.200
CAMPARI	3.200
APEROL	3.200

Rum

BACARDI	3.200
BACARDI Oak heart Black	3.200
MATUSALEM Platino	4.000

Gin

GORDONS	3.200
BOMBAY SAPPHIRE	3.700
HENDRICK'S	4.900

Vodka

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BELVEDERE	4.900
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Tequila

SILVER/GOLD	3.200
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STE MICHELLE Sauvignon blanc	4.000	18.600

Red

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WILDERNESS BAY Merlot	4.000	18.600
KIWI CUVÉE Pinot noir	4.000	18.600
STE MICHELLE Cabernet sauvignon	4.000	18.600

Rose

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Sparkling

LA ROCHE	4.000	19.200
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Pineapple 2.800

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