

RAW, RARE, CURED

OYSTERS (FINE DE CLAIRE- 5 PCS) Softer coloured flesh yield a mild salty and nutty flavor	8.000	JUMBO LUMP CRAB CEVICHE <i>Signature</i> Avocado, chilly, fragrant lime, cilantro dressing	8.000
YELLOW FIN TUNA TARTARE (N,G) Soy, pickled ginger vinaigrette, sesame crackers	6.000	SEA BREAM CEVICHE NEW Tigre de leche, aji amarillo, celery leaves, physalis, crispy corn kernels	6.000
SALMON TIRADITO NEW Jalapenos, avocado, cilantro, mango citrus emulsion	7.000	ANGUS BEEF SASHIMI (D,G) <i>Signature</i> Crispy lavash, truffle aioli, ponzu, micro greens	7.000
TUNA TATAKI (N) NEW Pomelo, lemongrass and kaffir lime emulsion, Asian slaw with toasted sesame	7.000	HAMACHI SASHIMI NEW Marinated cucumber, jalapeno, shiso, ponzu vinaigrette	7.000

BITES

GRILLED BABY SQUID (D) Charred piquillo pepper fondue, basil marinara, grilled scallions	6.900	MUSHROOM LETTUCE WRAPS (V,N) NEW Saute portobello, oyster mushrooms, chilly and soya glaze, toasted cashew nuts	5.000
KARAAGE (G,D) Crisp fried chicken tenders, soy, yuzu mayo	6.200	CORN CROQUETTE, (V,D) NEW GLAZED PEACHES Manchego, burned butter, jalapeno, cilantro mayo	5.000
BBQ DUCK BAO (G) <i>Signature</i> Pulled duck, hoisin, cucumber, scallions	7.100	CAULIFLOWER POPCORN (V,D,G) <i>Signature</i> Togarashi, truffle miso mayo	4.900
SALT N PEPPER CRAB (D) Mango slaw, Thai dipping sauce	7.800	PRAWN TOSTADAS (G) NEW Sauté prawns, avocado crema, lettuce, jalapenos, grapefruit, chipotle sauce	6.200
WAGYU BEEF GYOZA (G,D) NEW Butter ponzu, crispy garlic, scallions	6.900		

WARM BOWLS

SEAFOOD LAKSA Hammour, prawn, squid, fresh noodles, spiced laksa broth	6.400	DUCK RAMEN (G) Ramen broth with fresh egg noodles, pan seared duck breast, shoyu tare, marinated soft egg	6.400
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BOWLS OF GREEN

SATAY BEEF BOWL (N) Grilled satay spiced sliced beef sirloin, carrot, cucumber, toasted peanuts, fresh greens, edamame, cherry tomatoes, citrus & ginger dressing, kaffir lime	8.000	AMAZING QUINOA (V,N,D) <i>Signature</i> Carrots, sliced pistachio, dried cranberry, Greek feta, baby spinach, orange vinaigrette	5.800
GRILLED PRAWN BOWL NEW Thai spiced prawn skewers, papaya, palm hearts, green beans, cherry tomatoes, crispy garlic, chilly lime dressing	7.800	SUPER SALAD (V,D) Baby spinach, goji berries, avocado, asparagus, corn, cherry tomatoes, pumpkin seeds, white balsamic dressing	5.800

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

“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”

HAND ROLLED MAKI SUSHI, NIGIRI, SASHIMI (8 pcs)

KING CRAB ROLL NEW	7.800	VOLCANO (D) <i>Signature</i>	7.100
Avocado, wild salmon roe		Spicy crab, avocado, scallions, togarashi spices	
SPICY TUNA TEMPURA	6.200	SPICY SALMON ROLL TORCHED	6.900
Asparagus, pickles, radish, chives, spicy sauce		Avocado, cucumber, salmon egg, togarashi spice	
EEL & CUCUMBER (N)	7.200	SOFT SHELL CRAB (D,G) NEW	7.900
Cucumber, chives, sesame, unagi sauce		Avocado, cucumber, wasabi mayo	
PRAWN TEMPURA (G,D)	7.200	ASSORTED SASHIMI	8.800
Wasabi mayonnaise, soy emulsion		<i>(Single -8 pcs / Assorted 2 pcs each)</i>	
CRUNCHY VEGETABLE ROLL (V,D)	5.200	Tuna, salmon, yellow tail, red snapper	
Avocado, cucumber, radish, scallion, orange mayonnaise		ASSORTED NIGIRI	8.400
		<i>(Single -8 pcs / Assorted 2 pcs each)</i>	
		Tuna, salmon, unagi, yellow tail, ebi	

MAINS

ANGUS BEEF SHORT RIBS (D) NEW	14.000	SMOKED MISO BLACK COD (D) NEW	14.000
Teriyaki glaze, sauté asparagus, shimeji mushrooms, wasabi mash		Creamed edamame, sauté shitake, snow peas, fermented ginger emulsion	
HARISSA LAMB CHOPS (D)	13.000	LOBSTER THERMIDOR (D)	19.900
Pimento samosa, kalamata olive tapenade, herb oil		Baked whole lobster medallions, lobster sauce, fresh herbs, grana Padano	
U.S. ANGUS RIBEYE (pre-sliced) (A,D)	15.900	BURRATA RAVIOLI (V,D,G) NEW	9.000
Baked whole garlic, grilled portobello, red wine jus, stealth fries		Yellow tomato and basil fondue, grana padano	
MOULARD CONFIT DUCK <i>Signature</i>	12.000	COTTAGE CHEESE & (V,D,G) NEW	9.000
Confit Leg, ratte potatoes, sauté cepes, green beans, thyme jus		SPINACH KOFTA	
THAI SPICED STEAMED GROUPER <i>Signature</i>	10.500	Roasted bell pepper sauce whipped with black garlic butter	
Banana leaf wrapped. baby spinach, fresh Thai herbs, wild rice			

ANTICUCHOS

Marinated skewers fired on a charcoal grill

TIGER PRAWNS (D)	12.900	OCTOPUS	10.800
Ají panca, chives, garlic butter		Cherry tomato, aji amarillo, tomatillo jalapeño salsa	
BABY CHICKEN	10.800	SIDES	
Charred scallions, teriyaki sauce		Rustic fries Truffle mash	2.500
		Saute broccolini Grilled corn with tograshi spices	3.000

DESSERTS

PINA COLADA (D) <i>Signature</i>	3.700	PAN BAKED APRICOT CHEESE CAKE (A,G,D) NEW	3.700
Coconut ice cream, pineapple Cremieux		Warm cheese cake, apricot liqueur <i>(Prep Time : 12-15 minutes)</i>	
MATCHAMISU (D,G) <i>Signature</i>	3.700	VALRHONA CHOCOLATE PARFAIT (N,D,G)	3.700
Matcha sponge, green tea, whipped mascarpone		Caramel mousse, hazelnut crumble, raspberries	
STRAWBERRY CHIFFON CAKE (D,G) NEW	3.700	TREAT	4.500
Strawberry coulis, Chantilly cream		Pineapple, strawberry, lollies, watermelon ice, exotic fruits	