

APPETIZER

ANGUS BEEF CARPACCIO Ruccola, truffle vinaigrette, reggiano	8.200
CALAMARI FRITTI Crispy fried calamari, tartar sauce	 6.300
GRILLED PRAWNS Semi dried roma tomatoes, black garlic emulsion, basil oil, micro basil	7.100
GRILLED OCTOPUS Ratte potato foam, crispy beans, datterini tomatoes, dehydrated olives, caper berry's	7.400
EGGPLANT PARMIGIANA (V) Slow baked eggplant layered with tomatoes, fresh mozzarella, grana Padano	5.600
BRUSCHETTA (V) Diced roma tomato, extra virgin olive oil, fresh basil, sea salt	4.700
BURRATA (V) Tomatillo emulsion, avocado, marinated vegetable, olive biscotti	7.600
BEEF BRESAOLA Ruccola, balsamic glaze, parmesan	7.100
PAN SEARED SCALLOPS Baked scallops in shell, truffle, parmesan gratin	7.200
ANTIPASTO (TO SHARE) Veal prosciutto, angus beef speck, angus beef salami, beef bresaola, artichokes, sundried tomato, olives, fine selection of Italian cheese with crostini	14.600

SALAD

BABY SPINACH, MARINATED ARTICHOKE (V) Asparagus, semi dried datterini tomato, pecorino	6.100
RUCOLA, RASPBERRY VINAIGRETTE (V) Pears, pecorino, avocado, sweet corn	6.100
QUINOA BOWL Marinated tomatoes, strawberry's, cucumber, gem lettuce, ricotta salata, balsamic vinaigrette	6.100
CONFIT YELLOW FIN TUNA BOWL Baby spinach, orange segments, cherry tomatoes, pimento, fennel shavings, dill, caper berry's, olives and lemon dressing	 6.100




STONE BAKED PIZZA

SMOKED CHICKEN Sauté onion, tomato, mozzarella	7.600
PORCINI MUSHROOM (V) Sauté onion, tomato, mozzarella	7.700
MARGHERITA (V) Tomato sauce, mozzarella, fresh basil	6.900
BRESAOLA Tomato sauce, mozzarella, ruccola	8.100
ASSORTED SEAFOOD Chilly, tomato sauce, mozzarella	9.400
VEAL PANCETTA Fontina, gorgonzola	 9.000
BURRATA Cherry tomatoes, artichokes, oregano	 9.000
FOUR CHEESE (V) Mozzarella, gorgonzola, taleggio, fontina	7.600
BEEF SALAMI Tomato, mozzarella, oregano	8.100

SOUP

CREAM OF WHITE ASPARAGUS Toasted pine nuts, truffle oil, toasted focaccia	 4.200
VEGETABLE MINISTRONE (V) Garlic toast	3.800
SEAFOOD SOUP Fennel and tomato broth with prawn, hammour, and calamari	4.500
RISOTTO	
SEAFOOD RISOTTO Sauté prawns, calamari, scallops, carnaroli rice, chives, lemon oil	9.800
PORCINI RISOTTO Carnaroli rice, sauté mushroom, grana Padano	7.900
SQUID INK RISOTTO Fresh mussels, baby squid	 8.400

MAIN COURSE

BEEF CHEEKS (A) Parmesan gnocchi, glazed vegetable, marsala jus	<i>Signature</i> 11.000
ROASTED BEEF TENDERLOIN Oxtail ravioli, celeriac puree, thyme jus	17.500
ROASTED RACK OF LAMB Pistachio crusted, tomato tart, smoked eggplant puree, thyme jus	14.000
POLLO AL MATTONE Brik pressed slow baked baby chicken, mushroom, sauté pearl onion, ratte crisps, lemon emulsion	8.800
VEAL COTELETTE MILANESE Crumb fried milk fed veal rack, tossed salad, lemon	15.400
SALTIMBOCCA (A) Pan seared veal escalopes rolled in veal prosciutto, sage marsala reduction	14.000
CHARGILLED SLICED BEEF T. BONE STEAK Bearnaise sauce, thyme jus, roast ratte potatoes, tossed salad, grilled tomato	 19.000
PAN ROASTED SEABASS Cauliflower puree, sauté zucchini, confit tomatoes, olives, parsley	12.000
KINGFISH ALLA CARTOCCIO Baked fish fillet with fennel, olive, cherry tomato	10.500
PAN SEARED TURBOT (A) Pomme mousseline, creamed spinach, grilled shallots, white wine sauce	 12.900
MIX GRILL (For Two) Omani lobster tail, tiger prawn, calamari, tuna medallion, tossed salad, EVOO	25.000
OSSOBOCCO Saffron risotto, gremolata	 9.900
SIDE DISH TO ACCOMPANY YOUR MAIN COURSE	
Parmesan mash	1.000
Roasted ratte potato	1.000
Mix salad	1.000
Sauté spinach	1.000
Roasted vegetable	1.000
French fries	2.000

Signature Dish – *Signature* Alcohol – (A) New Dish –

FRESH PASTA

PENNE ARABIATA (V) Chilly, garlic, tomato sauce	7.200
PRAWN AGNOLOTTI Buratta cream, prawn bisque, trompette mushroom	9.100
BEEF LASAGNA Baked fresh pasta, Angus beef Bolognese	9.400
LOBSTER TAGLIATELLE <i>Signature</i> Sauté lobster medallion, trompette mushroom	12.500
TORTELLINI Gorgonzola, glazed pears, walnuts	7.300
BUCATINI ALLA PUTTANESCA Tomatoes, olives, capers, anchovies	7.100
FETTUCINE BOLOGNESE Beef Bolognese, pecorino	8.200
KING CRAB TAGLIOLINI Saffron tagliolini, sauté king crab, hebs	 14.000
SPAGHETTI CARBONARA Smoked veal pancetta, reggiano, egg yolk, black pepper	9.400
BUTTERNUT PUMPKIN RAVIOLI (V) Sage emulsion, toasted pine seeds	7.100
WILD MUSHROOM PAPPARDELLE Morell and truffle ragout	 9.200
SPINACH GNOCCHI WITH SHRIMPS Sauté shrimps, prawn bisque	 8.500
PACCERI GENOVESE Octopus ragu, sanmarzino tomatoes, gremolata	 9.000
DESSERT	
SORRENTO LEMON TART Raspberry coulis	4.100
LYCHEE PANNACOTTA Passion fruit coulis, glazed mangoes	4.100
TIRAMISU (A) Mascarpone, finger sponge, kahlua	4.800
TIRAMISU TO SHARE FOR TWO Mascarpone, finger sponge, kahlua	 9.000
CHOCOLATE FONDANT Vanilla ice cream	4.800
PISTACHIO BRONTE Pistachio, olive oil sponge, parfait, warm chocolate sauce	5.100
ICE CREAM & SORBET Choice of chocolate, vanilla, strawberry, mango, raspberry, lemon	4.800
PROFITEROLES Hazelnut praline, coffee sauce	 4.100

“الأسعار المدونة أعلاه خاضعة إلى 8% 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 dishes contain particular ingredients”



COME PRIMA

BEVERAGES

BEER

DRAUGHT	PINT	HALF
HEINEKEN	4.500	2.500
HOEGAARDEN	4.900	2.900
GUINNESS	4.900	2.900
STELLA	4.500	2.500

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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COGNAC

HENNESSY VS	4.500
HENNESSEY VSOP	6.000

MOCKTAIL

SUMMERTIME SODA	3.200
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Orange juice, Passion fruit syrup,
Fresh mint, lime juice, soda

TROPICAL FRUIT PUNCH	3.200
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Vanilla ice cream, orange juice,
Mango juice, strawberry syrup

ENERGIZER	3.200
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Fresh cucumber, Fresh mint, lime
juice, sugar syrup soda

PUNCHLESS COLADA	3.200
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Pineapple juice, Coconut milk

GINGER GLORY	3.200
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Fresh ginger, lemon muddled with
lime juice & ginger ale

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

COCKTAIL

APEROL SPRITZ	4.800
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Prosecco, aperol, soda

BELLINI	4.800
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Prosecco, white peach puree

COSMOPOLITAN	4.800
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Vodka citron, Triple sec
lime juice, cranberry juice

ESPRESSO MARTINI	4.800
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Vodka, Kahlua, fresh espresso

NEGRONI	4.800
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Gin, Campari, sweet vermouth

GIMLET	4.800
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Gin, lime juice, sugar syrup

MOJITO	4.800
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White rum, lime juice, fresh mint
soda, sugar syrup

PINA COLADA	4.800
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White rum, coconut cream,
Pineapple juice

MARGARITA	4.800
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Tequila, Triple sec, lime juice

TEQUILA SUNRISE	4.800
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Tequila, orange juice, grenadine

WHISKY SOUR	4.800
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Whisky, lemon juice, sugar syrup

HOUSE WINE

WHITE

MASIA	4.300	19.600
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Sauvignon blanc

WILDERNESS BAY	4.300	19.600
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Chenin blanc

EL EMPERADOR	4.300	19.600
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Chardonnay

RED

MASIA	4.300	19.600
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Cabernet sauvignon

WILDERNESS BAY	4.300	19.600
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Merlot

KIWI CUVÉE	4.300	19.600
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Pinot noir

ROSE

MASIA	4.300	19.600
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SPARKLING

ATTO PRIMO	4.500	21.000
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SOFT BEVERAGES

SOFT AERATED DRINKS	2.000
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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
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BOTTLED WATER LARGE	2.400
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SAN PELLEGRINO 1000ml	2.800
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PERRIER WATER 33cl	2.000
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AQUA PANNA 1000ml	2.800
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AMERICAN COFFEE	2.400
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CAPPUCCINO	2.800
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CAFÉ LATTE	2.800
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FLAT WHITE	2.800
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ESPRESSO	2.000
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MACCHIATO	2.400
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DECAFFEINATED COFFEE	2.400
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HOT CHOCOLATE	2.800
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TEA	2.400
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(English breakfast, Chamomile,
Earl Grey, Peppermint, Green Tea)

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