


SALADS & APPETIZERS

Baby Romaine Caesar topped with garlic anchovy dressing, aged parmesan, focaccia croutons (V) (D) (S) **4.000**

Greek salad with combination of tomatoes, cucumber, red onion, marinated feta cheese, bell pepper, oregano, black olives with olive oil and vinegar (V) (D) **4.000**

Sesame seared Ahi tuna, served rare with ponzu, wasabi and pickled ginger (S) **4.000**

 Beef Carpaccio with Rocket aged balsamic vinegar and parmesan from Chef Theo Randall **4.500**

Buffalo mozzarella cheese with sundry tomato pesto (V) (D) **4.300**

Grilled halloumi cheese served with Mediterranean vegetables, drizzled with rocket oil and aged balsamic (V) (D) **4.000**

Quinoa salad with a combination of chickpeas, apple, fresh herbs, currants, pine nuts, cucumber, feta cheese tossed in yogurt and lemon dressing topped with avocado (V) (N) (G) (D) **4.000**


SOUPS

Mushroom soup and toasted focaccia bread with goat cheese (V) (D) **3.600**

Classic baked onion soup with gruyere cheese (V) (D) **3.200**

SEAFOOD

Grilled salmon and beef bacon wraps on a bed of lemony Swiss chard and kohlrabi **7.500**

 Wood roasted Sea Bass with spinach and fennel from Chef Theo Randall **8.500**

Linguini pasta with mussels and prawns in garlic olive tomato sauce **7.000**

Grilled sea food combination of Omani lobster tail, prawn, kingfish and potato with caper cream sauce (D) **12.000**

Grilled tiger prawns, blanched asparagus, saffron almond gluten free quinoa laced with creamy pesto sauce (D) (G) **11.500**

V Vegetarian	G Gluten Free
E Contains Eggs	B Contains Beef
S Contains Seafood	N Contains Nuts
D Dairy	P Contains Pork
A Contains Alcohol	

PRIME STEAKS OF CHOICE

The Steakhouse offers a complete selection of high quality USDA prime aged steaks of 3-4 Marbling. Our Steaks are grilled to your liking and seared in the natural juices; which are complimented with a selection of fresh salads, appetizers, your favorite signature dishes, premium seafood, desserts and finally with a variety of wines from around the world.

USA

Highest quality U.S.D.A prime beef-120 day grain-fed Black Angus breed, Marble score 6-7

Black Angus Tenderloin (250 gms)	12.000
Black Angus Rib Eye (250 gms)	13.000
Black Angus T-bone (540 gms)	16.000
Black Angus Prime ribs off bone (540 gms)	18.000

AUSTRALIA

Highest quality 450 days natural grain-fed Wagyu beef, Marble score 3-4

Wagyu Tenderloin (250 gms)	16.000
Wagyu Rib Eye (250 gms)	16.000
Wagyu Striploin (250 gms)	16.000
Fletcher Rack of Lamb (180 gms)	12.000

SOUTH AFRICA

Beef Striploin (250 gms)	10.000
Beef Tenderloin (250 gms)	11.000

Choose the below preparation method, sauce, and side dish to compliment your prime steak

PREPARATION TEMPERATURES

- Rare: Sealed outside while centre is warm throughout
- Medium Rare: Centre is red, brown on the exterior
- Medium: Centre is light pink, outer portion is brown
- Medium Well: Brown edge to edge and pink centre
- Well Done: Firm with little juice, brown throughout

SAUCES

Red wine (A) / Creamy whisky (A) / Mushroom / Grain mustard / Béarnaise / Green pepper / Black pepper / Blue cheese

BUTTERS

Truffle and thyme butter / Tarragon butter / Garlic and parsley butter

FRESHLY MADE SIDES

French fries / Mashed potatoes / Steak fries / Corn on the cob / Sautéed mushrooms (V) (H) / Grilled vegetables (V) (H) / Creamy spinach (V)(H) / Sautéed broccoli and asparagus


SIGNATURE DISHES

Grilled Lebanese style shish taouk, shish kebab, lamb kofta, lamb chop with grilled vegetables and potatoes, served on a skewers (N) (B) **11.000**

Surf and Turf on mashed potatoes, grilled baby vegetables with lemon garlic butter sauce and pepper sauce (B) (D) (S) **11.500**

Hanging butcher skewer: beef fillet skewer with mixed capsicum, flame grilled with your choice of sauces with freshly made sides or home specials (B) (D) **11.500**

Grilled chicken on a bed of mashed potatoes, grilled vegetables topped with mushroom sauce (D) **7.500**


 Risotto with cepes, morel wild mushroom and aged parmesan cheese from Chef Theo Randall (V) (D) **6.200**

Aged Black Angus tenderloin on a bed of crushed nicoise potato with red wine sauce (A) (B) (D) **12.000**

 Rack of Lamb, Rosemary on a bed of roast potatoes and Salsa Verde from Chef Theo Randall (D) **12.000**

Angus tenderloin stuffed with fennel, ricotta cheese and sundried tomato on a bed of mashed potato, grilled vegetables topped with creamy whisky sauce (A) (B) (D) **12.500**

Aged black angus burger served on a toasted Brioche sesame roll, topped with pan fried foie-gras topped with your choice of smoked cheddar, provolone or blue cheese (B) (D) **9.000**

 Grilled wagyu loin, spinach butter, bone marrow, heirloom carrots, dried morels, sticky veal sauce from Chef Ross Lusted (A) (B) (D) **16.000**

DESSERTS


Ginger lemongrass crème brûlée topped with exotic berries (E) (D) (G) **3.300**

Hot chocolate fondant, vanilla sauce, milk chocolate ice cream (E) (D) **3.500**

Traditional tarte tatin served with vanilla ice cream (E) (D) **3.300**

Coffee tiramisu with sponge layers and mascarpone cheese (E) (D) **3.500**

Cheese cake with passion fruit smoothies (E) (D) **3.500**

 Raspberry Meringue Pie with Coconut Macaroon Pastry from Chef Dean Brettscheinder (E) (D) **4.000**

Steakhouse Dessert Tasting Platter, Mini selection of coffee tiramisu, cheese cake and ginger lemongrass crème brûlée to tempt your palate (E) (D) 3.800

Whenever you see this icon on one of our menus you can try one of a number of bespoke recipes designed for us by a panel of Culinary Ambassadors. Our IHG Culinary Ambassador programme was created through a partnership between the InterContinental Hotels Group (IHG), and a panel of celebrity chefs and masters of their cuisine. Please ask any of our colleagues for more information.



All the above prices are in Omani Rials and subject to 17% service charge and Tax