



“SAVOUR THE SPECTACULAR”

BE IMMERSED | BE PLAYFUL | BE INSPIRED

All dishes at VUE are designed to be shared and arrive to your table as small plates.
We recommend that you order in variety so you can experience the flavours of VUE.

All dishes are served as soon as they are ready, except deserts of course, unless you can't wait.

LET'S BEGIN OMR

Edamame - SO Choice of Sea Salt or Zanzibari	3
Middle Eastern Short Eats - G D S N Red Bean Falafel, Halloumi Fries, Seafood Samosa, Lamb Kibbeh, Cucumber Yoghurt Dip	4.5
Fennel Cucumber Tzatziki - G D Aleppo Chili Oil, Fried Garlic, Toasted Baguette	5
Smoky Eggplant Shakshuka - N D G Garlic Bread	4.5
Omani Tuna Croquettes - N D S Potato, Harissa Sweet Chili Mayonnaise	4.5
Crunchy Smoked Brisket Cheese Spring Roll - G D House BBQ Sauce	5.5
Fresh Rice Paper Roll - N Carrot, Cucumber, Lettuce, Basil, Coriander Leaves, Tahina Maple Dip	4.5
Sous Vide Chicken Breast Prawns - S	5.5
Breaded Mix Seafood - G S D Tartare Sauce	6.5
Crispy Chicken Tenders - G D N BBQ Sauce, Toasted Sesame Seeds	5.5

DISCO BALL TANDOORS OMR

Persian Joojeh Kabob (Signature) - D Chicken Thigh, Jabal Saffron, Cumin, Garlic, Turmeric, Yoghurt	9
Goat Seekh Kebab Gilafi - D Red Onion, Bellpeppers, Green Chili, Homemade Spice Mix	10.5
Omani Macchi Tikka - D S Local Hammour Fish, Crack Black Pepper, Mint Coriander Paste, Cheddar Cheese	10
Vegetable And Broccoli Seekh Kebab - D G N Minced Vegetables, Sweetcorn, Cashewnut, Dry Spices	8
Anjeer Paneer Tikka - D N Cottage Cheese, Fig Paste, Cream, Green Chili, Cardamom Powder, Hung Yoghurt	8

SOMETHING NOURISHING OMR

Burrata 'Salata Baladi' - D Heirloom Tomato, Onion, Kalamata Olive, Cucumber, Pomegranate Reduction, Basil Oil, Sumac Dust	5
Pulled Chicken Cobb Salad - D Roasted Chicken, Marinated Charred Corn, Heirloom Tomatoes, Boiled Egg, Guacamole, Turkey Bacon, Jabal Honey Vinaigrette	5
Crispy Prawn Salad - G D N S Grilled Prawns, Carrot, Red Cabbage, Crispy Wonton, Tortilla, Sesame Dressing	6
Grilled Tuna & Avocado Poke Bowl - D S SO Yellow Fin Tuna, Cherry Tomato, Charred Corn, Grilled Prawns, Coriander, Creamy Chili Mayonnaise, Jasmine Rice	6

FLATBREADS OMR

Margherita - G D Goat Cheese, San Marzano Tomato Sauce, Basil Pesto	5
Four Cheese Manakeeshh - G D Blue Cheese, Parmesan, Mozzarella, Goat Cheese	5.5
Zaatar Manakeesh - G D N Only Zaatar.....	5

ROBATAYAKI GRILL SKEWERS OMR

Black Angus Beef Mishkak Tamarind Sauce	9.5
Lamb Mishkak Pomegranate Glaze	8
Paprika Prawn Skewers - D N Hazelnut Dukka Spice, Lemon Tahina	9
Spicy Charred Salmon - D S Lemon Honey Butter	10
Eringi - VG King Mushroom, Chimichurri Salsa	11
Smoked Paprika Halloumi - D Lemon And Herbs	9

N - Nuts | D - Dairy | V - Vegetarian | VG - Vegan | S - Seafood | E - Egg | G - Gluten-free | SO - Soy | A - Alcohol

Please let us know if you have any food allergies, intolerances or special dietary requirements.
All prices are in Omani Rials and subject to 8% service charge, 5% VAT and 4% Tourism Tax.



THE YODER SMOKER

Yoder Smokers can BBQ low & slow like a traditional wood smoker, but still get hot enough to sear a steak like a professional.

Smoked Dry Rub ‘Cornfed’ Baby Chicken	350gms	12
18Hr Smoked Black Angus Brisket	400gm	18

ENJOY A LITTLE SOMETHING ON THE SIDE

Dukkah Crusted Mac N Cheese - D N G	2
Chargrilled Baby Vegetables	2
Toasted Almonds with Crumbled Feta - D N	2
Saffron Rice	1.5
Truffle Mash Potato - D	2
Sweet Potato Fries	1.5
French Fries	1.5
Spicy Potato Wedges	1.2

THE MIBRASA

Charcoal Oven

No Gas, Just Burning Coals at 350oC

Chargrilled Angus Beef Burger/Cheddar - 220gm	G D	9
Australian ‘Rosedale Ruby’Angus Striploin MB - 300gms		18
Slow Cooked 24 Hrs Black Angus Short Ribs MB - 400gms		16
New Zealand Thyme Garlic Marinated Lamb Chops - 250gm		18
Grilled Half a Chicken - 350 gm		10
Marinated Chicken Breast Burger/BBQ Mayo - 220gm	G D	10
Mustard Marinated Angus Tomahawk MB (Signature)		45

FEELING SAUCY

Creamy Harissa Lemon Butter Sauce - D G	
Zhug Cilantro and Mint Emulsion	
Duo of Peppercorns - D	
Jabal Date & Red Wine Sauce - D A	
Porcini and Truffle Jus - D	
BBQ Sauce	

DESSERTS

In 1983, a Land Rover arrived in Oman spending its days exploring the mountains, desserts and wadi’s of this incredible country. Discovered in an abandoned village, we have given this defender 110 a new lease of life as part of our dessert experience.

Ice Cream Sandwich Baklava - D N G	3
Flaky phyllo pastry, pistachios, creamy ice cream, and drizzled with honey	
Dream Cream with Berries - D E	3.5
Caramelized baked custard, fruit and berry compote	
Sunken Chocolate Brownie Crumble - G E D	3.5
Fudgy brownies, crispy crumble, chocolate sauce and Chocolate soft serve ice cream	

Jabal Akhdar Crumble - D G N	5
Spiced crumble, Omani halwa, pistachio sauce, hot chocolate, your choice of three gelato scoops, soft-serve ice cream, and toppings	
Umali & Granola Crumble - D G N E	3.5
Bread Pudding, Granola Crumble, Custard	

CHOOSE YOUR CHURRO

Omani Halwa Filled Churros - G N D	4
Omani Halwa, Saffron, Cardamom	
Rose Cream Filled Churros - D G E	4
Rose-infused Cream, Powdered Sugar, Rose Syrup	

Pistachio and Kunafa Dough Crisp Filled Churros - D G E	4
Pistachio, Kunafa	
Spiced Chocolate Churros - D G N	4
Rich Cocoa, Warm Spices, Sugar, Chocolate Sauce	

GELATO

Home made with love and a little Jabal Akhdar Neighbourhood Cone or Tuba

French Vanilla	3.5
Fig Walnut Gelato	3.5
Crunchy French Chocolate	3.5
Hazelnut Praline Crunch	3.5
Apricot and Wild Berry	3.5
Dates and Pistachio	3.5
Lemon and Herbs	

SOFT SERVE ICE CREAM

Chocolate	1.5
Vanilla	1.5
Vanilla and Choco Swirl	1.5
Hazelnut Praline Crunch	1.5
Apricot and Wild Berry	1.5

TOPPING

Milk, White and Dark Crunchy Pearls, Berry crispy, French biscuit	
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