

TOSSED & MINGLED

CHICKEN CAESAR SALAD CW . C . E . MS . F . D . M . SD

Chicken roulade, croutons and creamy garlic dressing

6.5

CAPRESE SALAD D . N . CW . SD .

Buffalo mozzarella, pesto cherry tomatoes, fresh basil, and grilled sourdough

7.5

SMOKED SALMON AND SHRIMP COCKTAIL F . CR . SD . E . MS . CW . M . N . SS

Marie rose sauce, baby gem lettuce, avocado mousse, onion rings, crispy capers and crispy wafers

8.5

TABBOULEH CW . SD

Parsley, tomatoes, bulgur wheat, olive oil and lemon dressing

4

FATTOUSH CW . SD

Tomato, cucumber, capsicum, mint, radish, sumac dressing

4

HUMMUS SD . SS

Chickpea puree with tahina and lemon salt

4

MUTABAL SS . D . N

Grilled eggplant, tahini sauce, lamb tomato sauce, pomegranate, extra virgin olive oil

3.5

BABA GHANOUGH

Roasted eggplant and lemon

3.5

ASSORTED FRIED SAMOSA AND KEBBEH CW . D . N . SD

Lamb kebbeh, cheese samos , spinach samosa and mint chutney

4



AT ANY TIME

We are pleased to introduce our versatile and nutritionally balanced dishes, which are now available at any time.

CHICKEN, VEGETABLE AND CHICKPEA SHAKSHOUKA CW . E . SS . N . D . SD

Roasted Omani tomato, vegetable and chickpea ragout cooked with a soft egg and topped with locally sourced sous vide chicken breast, haloumi croutons, sunflower seeds and grilled rye bread

5.2

GRILLED MULTI-SEED TOAST WITH SMOKED EGGPLANT CW . E . SS . SD

Beetroot and cherry tomato salsa, avocado, soft poached free-range egg, baby spinach, locally sourced evoo and pomegranate molasses

5



NOURISH BOWLS

OMANI TUNA NOURISH BOWL F . E . SS . CW . S . M

Seed crusted rare Omani tuna loin with chlorophyll vegetables, Steamed quinoa, avocado puree, pomegranate seeds and seasoned with a vibrant sumac and preserved lemon dressing

5



LET'S BEGIN

ARABIC LENTIL SOUP D . CW . C

Served with Arabic bread croutons and lemon wedges

4

CLEAR CHICKEN SOUP C . CR . CW

Rice, confit chicken, spinach, pickled red chili, prawn crackers, coriander and spring onion

4



BETWEEN BREAD

CLUB SANDWICH CIABATTA CW . SD . E . MS

Grilled chicken breast, bacon jam, lettuce, tomato, egg mayonnaise

6

CHICKEN SHAWARMA TORTILLA CW . E . SD . SS

Sliced chicken in cooked in Arabic spices, hummus, iceberg lettuce, tomato

5

STEAK AND CARAMELIZED ONION BAGUETTE CW . MS . D . E .

Soft baked baguette with seared beef tenderloin, caramelized onion jam, sliced tomato, topped with a fried egg

7.5

100% BEEF BURGER CW . E . SS . MS . SD . D

Gruyere cheese, 1000 island mayo, gherkins, lettuce, onion, tomato, brioche bun

9.5

FALAFEL WRAP SS . CW . D

Crispy fried falafel, hummus, mixed green salad wrapped in a soft tortilla

4

CHEF'S SIGNATURES

TRADITIONAL INDIAN CHICKEN BIRYANI D . N . SD . E . C . SD

Boneless chicken thighs cooked in rich onion and tomato gravy, layered with basmati rice, served with raita, poppadum's, pickled mango

8

FISH AND CHIPS CW . SD . MS . E . F

Batter fried hammour, crispy fries, mushy peas, malt vinegar, lemon, tartare sauce

8

OVEN ROAST FILLET OF LOCAL HAMMOUR F . C . D . SD

Ratatouille vegetables, sautéed baby potato, saffron butter emulsion

12

STIR- FRIED CHICKEN WITH OYSTER SAUCE M . CR . SD . N . C . E . S

Sliced capsicum, red and green onion, mushrooms, cashew nuts, served with steamed Rice

8

THAI GREEN VEGETABLE CURRY SD . CW . C

Flavourful blend of lemon grass, galangal, garlic, ginger and chili, lightly simmered in coconut milk and finished with fresh coriander, served with steamed white rice

7

ADD CHICKEN

2

ADD SHRIMP

3.5

BUTTER CHICKEN CURRY N . D . SD .

Tender pieces of chicken cooked in a tomato cream blended with aromatic spices which include cumin, coriander and garam masala and finished with fresh coriander. Served with steamed white rice

8

STIR-FRIED VEGETABLE NOODLES CW . S . SS . N . D . C

Crunchy fried vegetables and authentic Chinese noodles, wok fried with sesame oil, ginger, garlic and soy sauce, topped with fried egg.

7

ADD CHICKEN

2

ADD SHRIMP

3.5

FROM THE GRILL

AUTHENTIC ARABIC MIXED GRILL CW . SS . E . D . SD

Marinated lamb chop and kofta, chicken kebab, beef kebab, grilled vegetables served with garlic sauce, warm Arabic bread and hummus

11

GUILTY PLEASURES



DOUBLE CHOCOLATE BROWNIE E . D . CW . N

Vanilla Cream

5

OMANI COFFEE AND HONEY CHEESECAKE CW . E . D . SD

Served with crunchy date biscuit base and raspberry sauce

5

MOUNTAIN ROSE CRÈME BRULEE E . D . SD . CW

Classic Burnt Vanilla Cream

4

UM ALI E . D . SD . N . CW

Tradition Arabic bread pudding with pistachio

4

FRESH FRUIT PLATTER

Watermelon, Pineapple, Rock Melon, Kiwi

4

SELECTION OF ICE CREAM (3 SCOOPS)

Vanilla, Chocolate, Strawberry

4

ALL PRICES ARE IN OMANI RIYAL, AND INCLUSIVE OF 8% SERVICE CHARGE, 5% VAT & SUBJECT TO 5% MUNICIPALITY TAX AND 4% TOURISM TAX

CEREALS-WHEAT **CW** | CRUSTACEAN **CR** | EGGS **E** | FISH **F** | PEANUTS **PN** | DAIRY **D** | CELERY **C** | MUSTARD **MS** | SESAME **SS** | MOLLUSCS **M** | LUPINE **L** | SOYBEAN **S** | NUTS **N** | SEEDS **SD**

