



INTERCONTINENTAL®
MUSCAT

EVENT MENU



Menu 1

****Salads****

Salad of boiled potatoes with red radish and scallion
Mexican salad with sweet corn, red bean, jalapeno and cilantro
Greek salad with kalamata and oregano
Summer sliced tomato salad with pesto, parmesan and balsamic
Marinated chicken tandoori salad with mint and coriander
Hummus with marinated chickpeas and sundried tomato
Babaganouch with pomegranate and molasse

****Main Course****

Baked chicken grand mere with garlic and thyme
Roasted potatoes with mushroom
Fish filet with Nantais butter and dill
Assorted garden vegetables with black olives
Chili con carne with tortilla chips
Steamed rice
Lamb Kabsa
Pasta curried bechamel

****Dessert****

Assorted Fruits tart
Hazelnut praline chocolate mousse
Arabic sweets
Crème caramel
Chocolate and orange entremets
Sliced fruit with mint and pomegranate
Citrus genoa bread

****Beverage****

Tea I Coffee I Canned Juice I Water I Omani Qahwa

OMR 18.000 net per person

Menu 2

Salads

Thai beef salad with roasted peanuts and coriander

Nicoise salad with taggiashe olives

Katchumbar salad

Oven roasted vegetable with pine seed and parmesan flakes

Tzaziki

Chicken Jerk salad with pineapple lime and sweet corn

Hummus with meat and roasted sesame seed

Moudardara topped with fry onion and roasted nuts

Taboule with quinoa and lime zest

Make your own salad with condiment and sauce selection

(Assorted green leaves, tomato, cucumber, sweet corn, beetroot, spring onion, green peas, green beans, red radish)

Hot starter

Kebbe

Samossa

Main Course

Grilled beef with green peppercorn sauce

Garlic and parsley potato

Grilled chicken breast with vegetable tandoori

Lamb and okra stew

Steamed fish with ginger, soya sauce and nuoc mam

Steamed basmati rice

Oriental mixed grill

Vegetable gratin with cheesy bechamel

Penne all'amatriciana

Dessert

Normande tart with cinnamon and roasted almonds

Chocolate mousse with white chocolate flakes

Raspberry Moulahbia

Baked cheesecake with Blueberry

Opera cake

Exotic Florida cake punch with orange blossom syrup

Arabic sweets

Salty caramel choux

Date and almond pudding

Assorted sliced fruits with fresh mint and pomegranate

Beverage

Tea I Coffee I Canned Juice I Water I Omani Qahwa

OMR 24.000 net per person

Menu 3

Salads

Curried noddle salad with chicken and dry raisin

Coleslaw with BBQ mayonnaise and coriander

Tomato mozzarella

Roasted bell pepper salad with taggiashe olive, garlic chips and virgin olive oil

Potato and smoked salmon salad with wasabi and grated ginger dressing

Provençal calamari salad with tomato, grilled vegetable and basil

Shrimps cocktail with marinated avocado dice

Bresaola platter with Rocca, parmesan flakes and pine seed

Wine leaves with lemon wedges

Hummus with meat cubes, and spicy oil

Moutahabal with fried eggplant

Make your own salad with condiment and sauce selection

(Assorted green leaves, tomato, cucumber, sweet corn, beetroot, spring onion, green peas, green beans, red radish)

Hot starter

Spring roll

Chicken bites

Samboussek

Main Course

Beefsteak with asparagus, foie gras and truffle oil sauce

Ceps potato

Duet of salmon and local fish with vegetable julienne and lemon butter sauce

Seafood stir-fried rice

Lamb leg Provençal with thyme and roasted tomato

Ratatouille

Chicken tikka masala

Steamed rice

Hyderabadi biryani

Wok fried shrimps noodles

Oriental mixed grill with grilled vegetable

Dessert

Chocolate mousse trio

Passion cake with coconuts and lime

Brownies and orange zest confit

Arabic sweet selection

Tiramisu

Cinnamon & Apple crumble tart

Fruits salad flavored with mango and lime

Pistachio crème brulee

Macaroon display

Chocolate um ali

Beverage

Tea I Coffee I Canned Juice I Water I Omani Qahwa

OMR 35.000 net per person