

## SMALL BITES

BEEF MASHAKEEK	8	VIETNAMESE SPRING ROLL (N)(VG)	7
Aromatically spiced beef cutlets, house vegetable chips, tamarind chutney		Rice paper roll, romaine lettuce, carrots cucumber, capsicum, glass noodles chili dressing	
CHICKEN SATAY (D)(N)	7	KADAIFI WRAPPED HALLOUMI (D)(V)	7
Peanut sauce, pickles		Smokey tomato sauce	
MEDITERRANEAN MEZZE (D)(V)(N)	8		
Hummus, zaalouk, tzatziki carrot tarator, Arabic bread			

## SOUPS

LOBSTER BISQUE (SF)(D)	10	SINGAPOREAN LAKSA (VG)	6
Butter poached lobster medallion crème fraiche		Mixed vegetables, tofu, rice crackers sambal, lime	

## SALADS & APPETIZERS

ORGANIC QUINOA SALAD (N)(VG)	8	FETA & TOMATO SALAD (N)(V)(D)	7
Crunchy vegetables, avocado, edamame berries, candied walnuts, citrus dressing		Heirloom tomatoes, feta cheese, mint dukkah, onions, extra virgin olive oil	8
SALADE NIÇOISE (GF)	9	BEETROOT SALAD (D)(V)(GF)	8
Seared tuna, eggs, olives, anchovies French beans, , potatoes, pearl onions		Roasted & marinated beetroot, goat cheese, dill, orange, Granny Smith dressing	
CREAMY BURRATA SALAD (N)(D)	8	CAESAR SALAD (D)	8
Grapefruit, pistachio, crunchy olives citrus vinaigrette		Romaine, focaccia croutons, aged Parmigiana Reggiano, creamy anchovy dressing	
SOM TAM THAI (N)(SF)	7	CHICKEN	2
Dried shrimp, papaya, peanuts, lime dressing		PRAWNS (SF)	3

## FROM THE STONE OVEN

HERB PIDE (D)(V)	8	MAN'OUCHÉ LAHAM (D)	8
Spinach, parsley, oregano, Feta cheese		Minced lamb, tomatoes parsley, chili flakes	
GREEK MOUSSAKA PIDE (D)(V)	8		
Vegetable & eggplant ragout, smoked tomato, white cheese			

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.  
Kindly note that our dishes are not produced in an entirely allergen free environment.

Our fish and seafood are certified sustainability sourced

D: Dairy GF: Gluten Free V: Vegetarian VG: Vegan N: Nuts SF: Shellfish

All charges are in OMR and subject to Service Charge and Taxes  
(Service Charge 8%, Municipality Fees 5%, Tourism Fees 4%, and VAT 5%)

## M A I N S

<p>LAMB QABULI (D) 14 Braised spiced baby lamb shank, yogurt gravy, aromatic Omani spices, basmati rice</p> <p>DUCK CONFIT (D) 15 Braised lentils, orange sauce, parsley</p> <p>INDONESIAN FRIED RICE (N)(SF) 14 Wok-fired rice, vegetables, chicken satay prawn crackers, fried egg, peanuts sauce</p> <p>MEDITERRANEAN ROASTED VEGETABLES (VG) 10 Ratatouille, tomato sauce, basil</p> <p>BASIL SPAGHETTI (N)(D) 9 Basilica sauce, toasted pine nuts parmesan sauce</p>	<p>JOOJEH KABOB (D) 14 Saffron marination chicken, saffron rice, grilled tomato, yoghurt sauce</p> <p>PAD THAI (SF)(N) 12 Rice noodles, tamarind sauce, shrimp, tofu, egg, peanut, chili flakes</p> <p>DELHI BUTTER CHICKEN (D)(N)(GF) 14 Tomato gravy, white rice</p> <p>THAI GREEN CURRY (VG)(N) 12 Seasonal vegetables, coconut cream thai basil, rice</p> <p>CHICKEN (N) 2</p> <p>PRAWNS (SF) 3</p>
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### FROM THE GRILL

<p>OMANI SHERI FISH 17</p> <p>ANGUS RIBEYE STEAK 200gr 19</p>	<p>LAMB CUTLETS 18</p> <p>JUMBO TIGER PRAWNS (SF) 18</p>
<p><b>*Your choice of one side dish:</b></p> <p>French fries                  Grilled vegetables</p> <p>Garden shave salad        Roasted herbs potatoes</p> <p>White rice                     Sautéed spinach</p>	<p><b>*Your choice of one sauce:</b></p> <p>Natural jus</p> <p>Peppercorn sauce</p> <p>Chimichurri sauce</p>

## S I D E S

GARDEN SHAVED SALAD (VG)(GF) 3	ROASTED HERBS POTATOES (D)(GF) 3
GRILLED VEGETABLES (VG)(GF) 3	WHITE RICE (VG) 3
FRENCH FRIES 3	SAUTEED SPINACH (GF) 3

## D E S S E R T S

<p>CHOCOLATE BROWNIE (N)(VG)(GF) 6 Chocolate sauce</p> <p>PISTACHIO ICED MALBAN (D)(N)(GF)(V) 6 Omani honey, red fruit marmalade, pistachio candy orange, fraiche raspberry</p> <p>UMM ALI (N)(D) 5 Puff pastry, rose water chantilly, almond</p>	<p>PASTILLA (V)(D) 5 Custard cream, orange blossom</p> <p>DATE PUDDING (D)(V) 7 Date ice cream, toffee sauce</p> <p>SEASONAL FRUIT PLATTER (VG) 5</p> <p>ICE CREAM (D) &amp; SORBET (VG) 2.5 (1 Scoop)</p>
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