

Taste of Oman Sharing Menu

(For 2 persons)

Appetizers

Jargeer Salad

Awal

Maalah

Seafood Mango Salad

Hot starter

Beef Meshkak

Main Course

Omani Seafood Basket

Shuwa

Dessert

Bedouin Delight

OMR 17.500

(Per Person)



Omani Coffee with dates

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

Tossed Salads

Omani Seafood, Mango Salad
Calamari, prawns, spring onions, lime dressing

5.300

Jargeer Salad
4.500

Tossed with cucumbers, olives, tomato,
red radish, citrus vinaigrette

Salt Cured & Dried Traditional Fish Salad

Awal

4.400

Salted baby shark tenders, marinated
with white onions, tomatoes, garlic dressing

Maalah

4.400

Salted yellow fin tuna with spring onions,
lemon dressing



Omani Dhow boat

Soup & Warm Appetizers

Paploo

4.500

Seafood broth scented with tomato & fresh herbs, served with steamed rice

Grilled Calamari

5.800

Sauté calamari, wild garlic, fresh herbs

Beef Meshkak

6.800

Traditional char-grilled meat skewers, tamarind dipping

Prawn Sambousek

4.000

Crisp pareels of prawn with omani spices

Traditional Rice Main Dishes

Shuwa 12.000

8-hour slow cooked tender lamb with selected Omani spice marinade, served with mashkool rice and lemon & garlic sauce

"Shuwa describes a traditional Omani way of slow cooking meat wrapped in banana leaves in an earthen hole. We have a special oven in which we can replicate this cooking technique."

Lamb Shank Qabouli 11.700

Traditional rice dish slow cooked in rich meat broth, topped with raisins, lentils, chickpeas and fried onions and tomato, onion relish

Kingfish Machbous

10.900

Fragrant rice dish simmered with tomatoes, dried lemon peel, selected spices and tomato onion relish

Chicken Machbous

8.900

Fragrant rice dish simmered with tomatoes, dried lemon peel, selected spices and tomato onion relish

Sultan Qaboos Grand Mosque, Muscat



Main Courses

Chicken Mouhammar 8.200

Roasted chicken morsels with spices
fresh roasted vegetables, khubz mardouf

Lamb Muqlat 9.300

Pan roasted local lamb tenders sauté with
fresh spices, khubz mardouf

Beef Fattah 8.600

Slow braised beef stew with
soaked local bread and vegetables

Chicken Harees 7.100

Slow cooked beaten wheat with chicken,
topped with Omani ghee, Torsha sauce

Prawn Saloona 11.300

Fresh Omani Prawn casserole simmered in
coconut milk and spices, veg machbous rice

Omani Seafood Basket 13.800

Grilled Omani prawns, hammour, calamari,
khubz mardouf

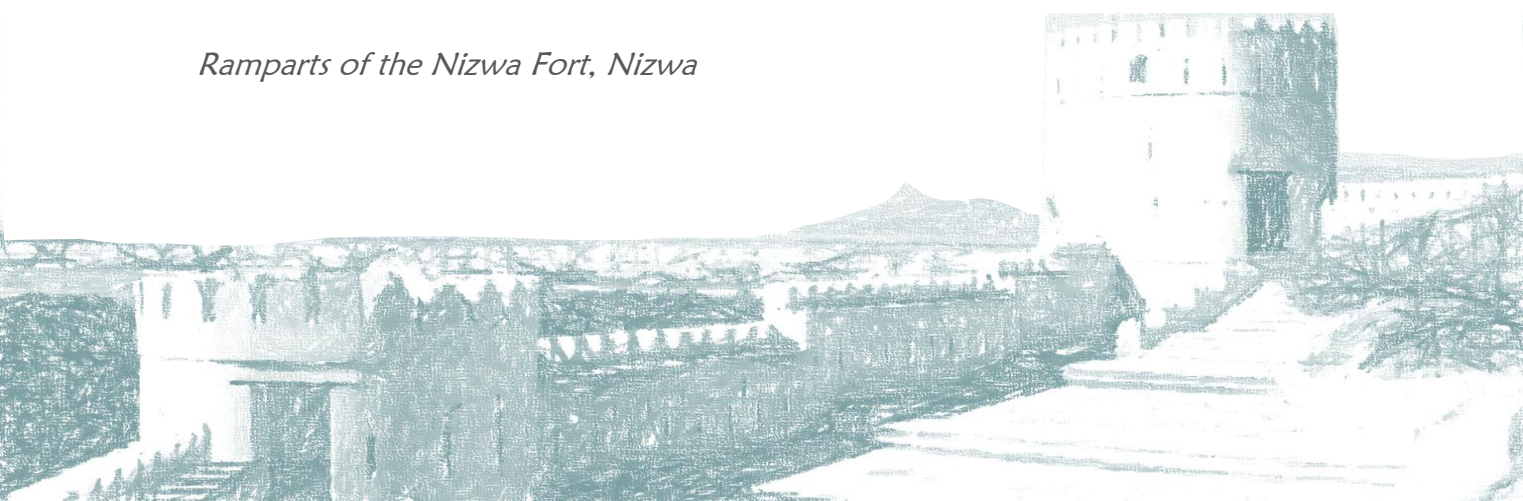
Grilled Omani Lobster 17.100

Grilled lobster tails with selected
spice marinade, machbous rice

Samak Maqli (Catch of the day) 12.900

Whole grilled local fish with omani spices

Ramparts of the Nizwa Fort, Nizwa



Desserts

Luqaimat

4.100

Crisp fried sweet fermented dumplings,
Omani honey & vanilla ice cream

Omani Delight

4.400

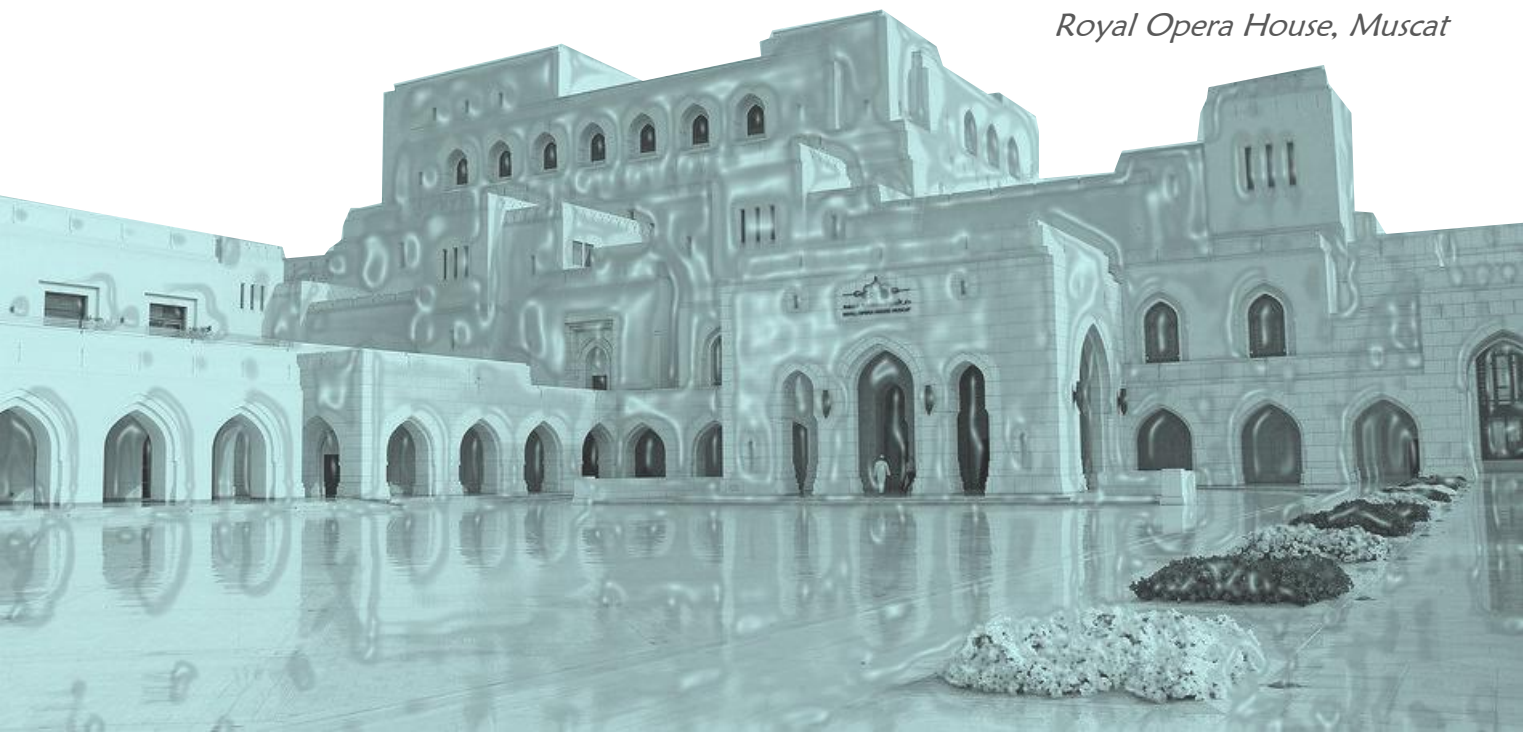
Omani date ice cream , fragrant coffee shot,
sliced almonds, apricots, vanilla cream

Ice creams & Sorbet

4.100

(Vanilla, strawberry, chocolate, lemon,
raspberry, mango)

Royal Opera House, Muscat



A Persian Journey

Sharing Menu

(For 2 persons)

Appetizers

Salad-e-shirazi

Salad anar kheyar

Kashk-e-bademjan

Mirza Kazemi

Warm Iranian bread

Main Courses

Kebab kubideh

Joojeh kebab

Mahi kebab

Khoresht-e-bamiya

Iranian rice

Desserts

Faludeh

OMR 17.500

(Per Person)



*The Nasir al-Mulk Mosque,
also known as the Pink
Mosque, Shiraz, Iran*

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Tossed Salads

Salad-e-shirazi

4.500

Tomatoes, cucumber, mint, red onions with extra virgin olive oil & fresh lemon juice

Salad Anar Kheyar

4.500

Fresh pomegranate, cucumber, dry mint, feta cheese, and pomegranate molasses

Warm Appetizers

Mirza Kasemi

4.500

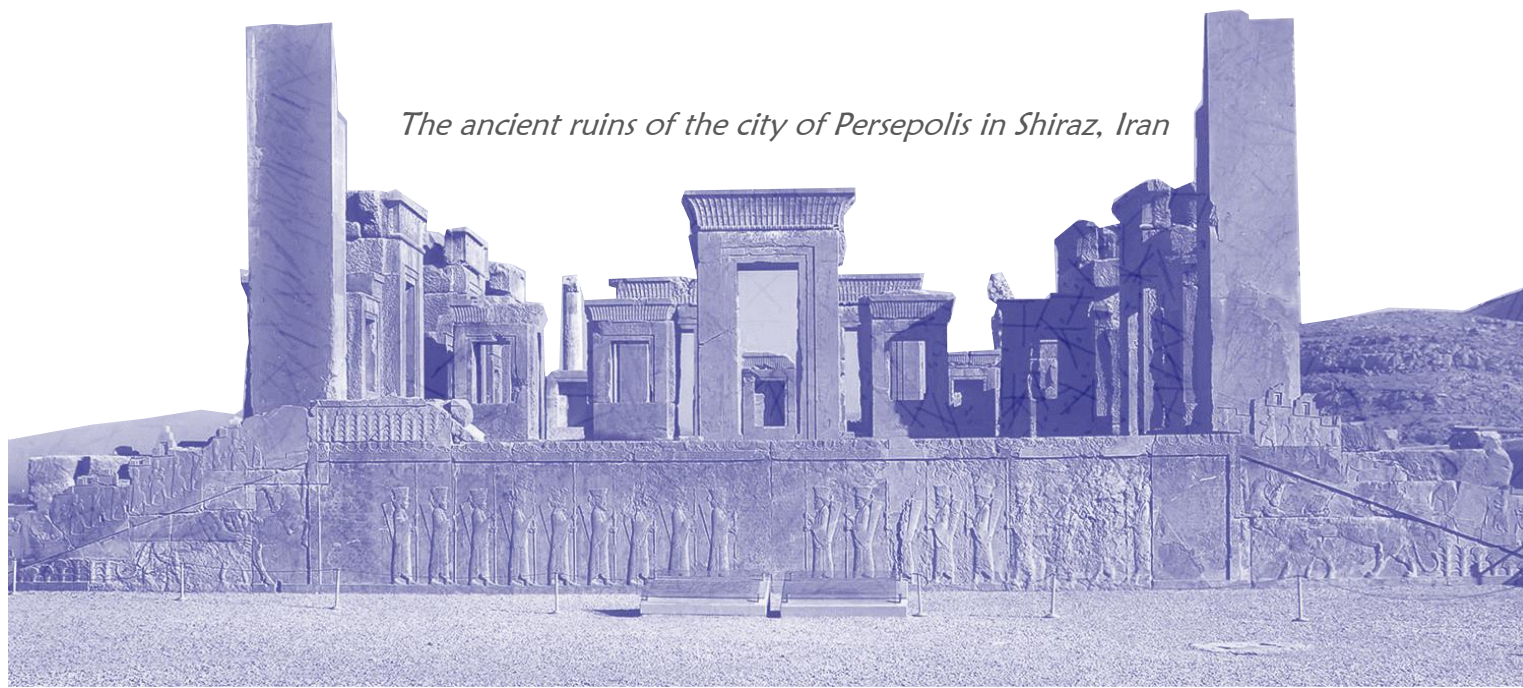
Grilled eggplant with fried onions, eggs, tomato & garlic

Kashk-e-bademjan

4.500

Grilled smoked aubergines with fried onion

The ancient ruins of the city of Persepolis in Shiraz, Iran



Soups

Ash-e-adas

Traditional Persian lentil soup

3.800

Soup Kharchang

Traditional lobster soup with cream

4.600

Traditional Main Courses

Baghali Polow Ba Mahiche

Lamb shank served with rice, beans & dill

11.200

Khoresht-e-baniya

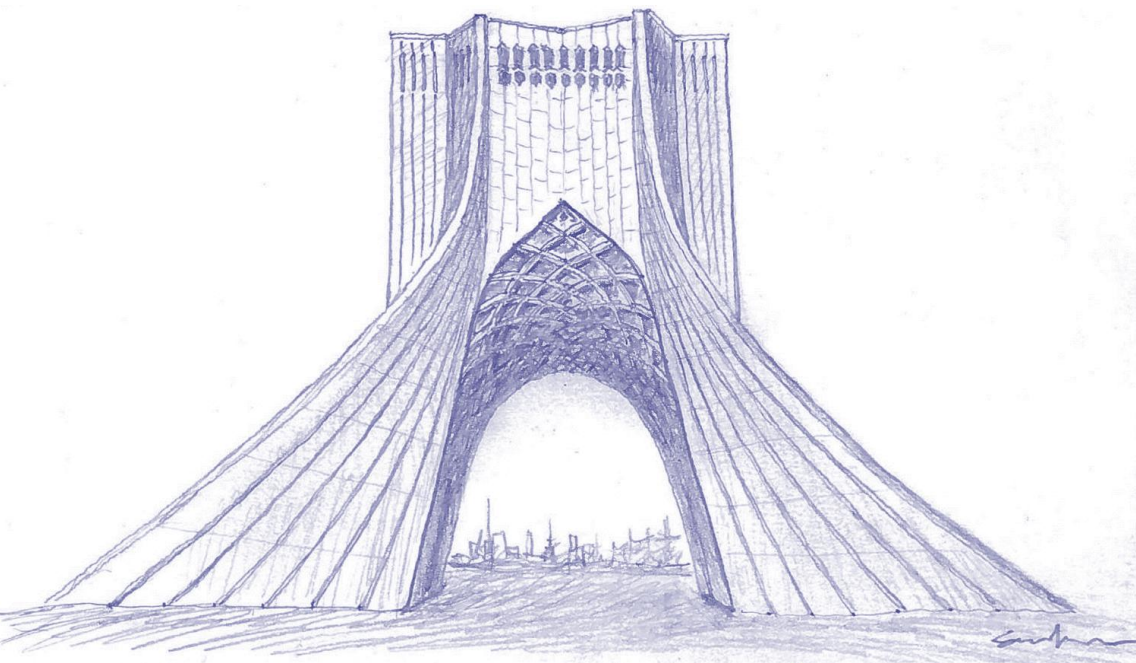
Okra stew with tomatoes & fried onions

6.500

Ghormeh Sabzi

Braised lamb shoulder ,seven herbs,
kidney beans & dried lemon

9.100



*The Azadi Tower in
Tehran, the capital of
Iran.*

Char Grill

Kebab Kubideh

Chargrilled minced lamb with saffron rice

9.800

Joojeh Kebab

Saffron marinated chargrilled boneless chicken

8.600

Chelo Kebab Shandez 13.200

Combination of grilled chicken, lamb chops
& minced lamb kebab

Shishlik Kebab 13.200

Grilled lamb chops marinated with onions & saffron

Shahnameh Kebab 13.500

Grilled beef fillet marinated with onion, chilli,
saffron & olive oil

Mahi Kebab

Grilled kingfish fillet marinated with lemon,
saffron & olive oil

12.100

Moussak Kebab

12.100

*Zoroastrianism one of the
world's oldest organized
faith emerged in Iran.*



Desserts

Faludeh

4.100

Persian rice noodle sorbet with fresh lime juice

Makhlout

4.100

Delicious mix of faludeh and saffron ice cream

Ice creams & Sorbet

4.100

(Vanilla, strawberry, chocolate, lemon, raspberry, mango)

Iranian Saffron also known as 'Red Gold' one of the most expensive spices in the world.



Beer

Draught

Pint

Half

HEINEKEN	4.500	2.500
HOEGAARDEN	4.900	2.900
GUINNESS	4.900	2.900
STELLA	4.500	2.500
TIGER	4.600	2.600

Bottled

SAVANNA CIDER	4.000
SOL	3.300

Spirits

Aperitif

MARTINI Dry Bianco	3.200
CAMPARI	3.200
APEROL	3.200

Rum

BACARDI	3.200
BACARDI Oak heart Black	3.200
MATUSALEM Platino	4.100

Gin

GORDONS	3.200
BOMBAY SAPPHIRE	3.700
HENDRICK's	4.900

Vodka

ABSOLUTE BLUE	3.700
BELVEDERE	4.900
GREY GOOSE	4.900
BELUGA GOLD	10.500

Tequila

SILVER/GOLD	3.200
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Whisky & Cognac

Single Malt

GLENFIDDICH 12Y	4.000
GLENMORANGIE	4.900

Blended

FAMOUS GROUSE	3.200
J&B RARE	3.200
CHIVAS REGAL 12Y	4.500
CHIVAS REGAL 18Y	4.900
JW BLACK LABEL	4.500
JW D.BLACK LABEL	4.900
JW PLATINUM LABEL	6.100

Irish Whisky

JAMESON	3.200
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Others

JACK DANIEL'S	3.200
GENTLEMAN'S JACK	4.500
BOOKER'S	6.000

Cognac

HENNESSY VS	4.500
HENNESSEY VSOP	6.000

House Wine

White

TERRE ALLEGRE Trebbiano	3.500	16.000
EDMOND BERNARD Sauvignon blanc	4.500	19.600
WILDERNESS BAY Chenin blanc	4.500	19.600
EL EMPERADOR Chardonnay	4.500	19.600

Red

TERRE ALLEGRE Sangiovese	3.500	16.000
EDMOND BERNARD Cabernet sauvignon	4.500	19.600
WILDERNESS BAY Merlot	4.500	19.600
KIWI CUVÉE Pinot noir	4.500	19.600

Rose

MASIA	4.500	19.600
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Sparkling

CASTEL BRUT	4.600	21.600
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Cocktail

APEROL SPRITZ Prosecco, aperol, soda	4.800
BELLINI Prosecco, white peach puree	4.800
COSMOPOLITAN Vodka citron, Triple sec lime juice, cranberry juice	4.800
ESPRESSO MARTINI Vodka, Kahlua, fresh espresso	4.800
NEGRONI Gin, Campari, sweet vermouth	4.800
GIMLET Gin, lime juice, sugar syrup	4.800
MOJITO White rum, lime juice, fresh mint soda, sugar syrup	4.800
PINA COLADA White rum, coconut cream, Pineapple juice	4.800
MARGARITA Tequila, Triple sec, lime juice	4.800
TEQUILA SUNRISE Tequila, orange juice, grenadine	4.800
WHISKY SOUR Whisky, lemon juice, sugar syrup	4.800

Mocktail

SUMMERTIME SODA	3.200
Fresh orange juice, lime juice, fizzy grapefruit	
MANGO ORCHARD	3.200
Fresh ginger, fresh basil, lime juice, mango juice, and ginger ale	
ENERGIZER	3.200
Fresh cucumber, fresh mint, lime juice, sugar syrup, soda	
PUNCHLESS COLADA	3.200
Pineapple juice, coconut milk	
GINGER GLORY	3.200
Fresh ginger, lemon muddled with lime juice & ginger ale	

Soft Beverages

Soft Aerated Drinks

2.100

Pepsi , Pepsi light , 7UP

Ginger ale , Tonic water , Soda water

Fresh Juices

Orange juice

2.800

Water melon juice

2.800

Pineapple

2.800

Lemon with mint

3.000

BOTTLED WATER SMALL

1.200

BOTTLED WATER LARGE

2.300

SAN PELLEGRINO 1000ml

2.800

PERRIER WATER 33cl

2.000

AQUA PANNA 1000ml

2.800

Coffee

AMERICAN COFFEE

2.400

CAPPUCCINO

2.800

CAFÉ LATTE

2.800

FLAT WHITE

2.800

ESPRESSO

2.000

MACCHIATO

2.400

DECAFFEINATED COFFEE

2.400

Tea

2.400

(English breakfast, Earl grey,

Chamomile, Peppermint, Green Tea)