



# signature menu

to be enjoyed by the entire table

## **Japanese miso**

dashi stock, soy, homemade pickles  
(G)

## **chicken fondant**

salted caramel, roasting juice & mushroom powder  
(D)(G)  
*Domaine Trimbach, Riesling, 2009, Alsace, France*

## **extracts of the sea**

poached langoustine, acquerello risotto, seaweed, avocado sorbet  
(D)(S)  
*Ksara "Blanc de Blancs", 2012, Bekaa Valley, Lebanon*

## **Blackmore Wagyu**

parsnip & vanilla purée, beetroot textures, mustard sauce  
(D)(A)  
*Leeuwin Estate, Cabernet S./Merlot, 2005, Margaret River, Australia*

## **cinnamon and orange**

(D)

## **apple crumble**

vanilla ice cream, saffron poached pear & apple compote  
(N)(D)(V)  
*Paul Jaboulet Aîné, Muscat, 2010, Beaumes de Venise, France*

## **banana and Ziggy date**

burnt banana, date purée, walnut & banana bread  
(N)(D)(V)  
*Montes, Gewürztraminer, 2008, Colchaqua Valley, Chile*

OMR 65 for the menu  
add OMR 30 with wine pairing

All prices are in Omani Rial and subject to 9% Government Tax and 8.4 % Service Charge

(N) – contains nut products | (D) – contains dairy products  
(P) – contains pork products | (A) – contains alcohol | (S) contains shellfish  
(V) – vegetarian cuisine | (G) contains gluten



# vegetarian signature menu

to be enjoyed by the entire table

## **Japanese miso**

vegetable stock, soy, homemade pickles  
(G)

## **beetroot and pumpkin**

Zighy beetroot textures, pumpkin purée, edible earth  
(V)(D)(G)

*Château de L'Aumerade, Rosé blend, 2012, Provence, France*

## **mushroom and shallot**

seasonal roasted mushroom, apricot, shallot & thyme purée  
(V)(D)(G)

*Meerlust, Chardonnay, 2010, Stellenbosch, South Africa*

## **gnocchi**

truffle oil, chlorophyll paint, black olive powder  
(V)(D)(G)

*Château Gaillard, Gamay, 2011, Morgon, France*

## **cinnamon and orange**

(D)

## **apple crumble**

vanilla ice cream, saffron poached pear & apple compote  
(N)(D)(V)

*Paul Jaboulet Aîné, Muscat, 2010, Beaumes de Venise, France*

## **banana and Zighy date**

burnt banana, date purée, walnut & banana bread  
(N)(D)(V)

*Montes, Gewürztraminer, 2008, Colchaqua Valley, Chile*

OMR 65 for the menu  
add OMR 30 with wine pairing

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We suggest you to make your choice of  
3 courses for OMR 45

## the starters

### **chicken fondant**

salted caramel, roasting juice & mushroom powder  
(D)(G)

### **ham hock**

chorizo purée, black pudding, picalilli, roasted muesli  
(P)(D)(G)

### **scallops**

cauliflower textures, roasted pine nut, curried lime  
(S)(D)(N)

### **lobster and mango**

compressed cucumber, vanilla dressing, mango salsa  
(S)(D)

### **beetroot and pumpkin**

Zighy beetroot textures, pumpkin purée, edible earth  
(V)(D)(G)

### **mushroom and shallot**

seasonal roasted mushroom, apricot, shallot & thyme purée  
(V)(D)(G)

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## the mains

### **duck**

Szechuan prune, smoked mashed potato, hoisin sauce  
(A)(G)

### **veal**

poached & roasted loin, crispy sweetbread, fig,  
caramelized pecan nuts  
(N)(A)

### **faskar**

Arabic spices, chick pea & lentil stew, citrus dressing  
(S)

### **khofer**

onion textures, spinach mousseline, langoustine  
(S)(D)

### **gnocchi**

truffle oil, chlorophyll paint, black olive powder  
(V)(D)(G)

### **Romano pepper**

mixed seed couscous, chamomile sultanas, red pepper reduction  
(V)(N)



# the desserts

## **cheese board**

selection of artisan cheeses, condiments, walnut bread  
(D)(N)(G)  
*(supplement of OMR 15)*

## **tea and coffee**

coffee & cardamom burnt cream, Bombay tea ice cream  
(D)

## **apple crumble**

vanilla ice cream, saffron poached pear & apple compote  
(D)(N)(G)

## **banana and date**

burnt banana, date purée, walnut & banana bread  
(D)(N)(G)

## **chocolate textures**

raspberry gel, malted milk ice cream  
(D)(N)(G)

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## for the kids

We suggest you to make your choice of  
three courses for OMR 20

### **pinky prawn cocktail**

mary rose sauce, mini greens, citrus  
(D)(S)

### **nachos**

guacamole, tomato, cheese  
(D)(G)

### **fish and chips**

mint, peas, funky mayo  
(D)(G)

### **chicken or the egg**

mushroom, parmesan, bacon powder  
(P)(D)

### **banana fizz**

caramel, popcorn, exploding sweet  
(D)

### **chocolate bomb**

bubblegum powder, puffed rice, paint  
(D)(N)

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