



À LA CARTE

Breakfast Menu | 6:30AM - 11:00AM

EGGS-ELEMENT

Accompanied by toasts and butter.

Eggs Your Way (G) (D) (E) (N) 7
Scrambled, poached, boiled, sunny-side up, over-easy, or over-medium.

Omelette Your Way (G) (D) (E) (N) 7
All egg or white.

Choice of ingredients: Mushrooms, onions, spinach, bell peppers, tomatoes, cheese, fresh herbs, turkey and chili.

Eggs Benedict (G) (D) (E) (F) 8
Two poached eggs, hollandaise, brioche.

Choice of ingredients: Smoked salmon, turkey or spinach.

Avocado on Toast (G) (N) 7
Smashed avocado, sourdough toast, cherry tomatoes, pomegranate seeds, frisée lettuce.

Add on:

Chicken sausage	2
Turkey strips	2
Hash brown (G)	1.5
Mushrooms	1.5
Poached eggs	1.5
Smoked salmon	2

PANCAKES, WAFFLES, FRENCH TOAST

Served with maple syrup, date syrup, nutella, mix berries.

Vanilla Cinnamon French Toast (G) (D) (E) 7.5

Golden Waffles (G) (D) (E) 7.5

Morning Pancakes Glory (G) (D) (E) 7.5

OUT OF THE OVEN

House made Bakery Basket (G) (D) (E) (N) (SD) 5.5
White & brown toast, croissant, danish, cinnamon rolls, mini muffins, served with jam, honey & butter.

Morning Bakeries (G) (D) (E) (N) 3.5
Served with Jam, honey & butter.

CHOOSE

White toast or brown toast.
Multigrain bread or wheat bread.
Fruit Danish, cinnamon roll, or raisin roll.
Plain croissant, almond croissant, or chocolate croissant.
Vanilla muffin or chocolate muffin.

GRAINS, DIARY, FRUITS

Choice of Cereal & Milk (G) (D) (N) 4.5

CORN FLAKES:

Rice krispies, frosted flakes, all-bran, coco pops, house-made granola, full-fat milk, low-fat milk, soy milk, or almond milk.

Warm Porridge (D) (N) (SD) 5
Sultana, almond flakes, mix berries.

Bircher Muesli (D) (N) (SD) 5
Oats, green apple, raisin, nuts, honey, mix berries.

House made Granola Yogurt (D) (N) 6
Mix berries.

Yoghurt (D) 3
Plain or with mix berries.

Seasonal Sliced Fruit Platter 5.5

Market Mix Berries Bowl 4

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If you have any concerns regarding food allergies or dietary restrictions, please alert our staff prior to serving yourself.
Celery (C), Crustaceans (Cr), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (SE), Soya (SO), Sulphur Dioxide (SD)

HARVEST

LUNCH AND DINNER

LUNCH: 12:30 PM - 3:30 PM

DINNER: 6:30 PM - 10:30 PM

BITE-ISH

Prawn Wontons (CR) (G) 8.5
Sweet chilli sauce.

Chicken Wings (G) (SO) 8
Tossed with your choice of Buffalo Sauce or Oriental BBQ Sauce, served with Ranch dipping.

Beef Sliders (3 pcs) (G) (D) (E) (MU) 9
Tomatoes, fresh crispy lettuce, cheese, honey mustard mayo.

French Fries (E) (SD) 3.5
Spicy mayo sauce.

Cold Mezzeh (G) (D) (N) (SE) (L) (SD) 7.5
Hummus, baba ghanoush, muhammara, moutabel, Arabic bread.

Hot Mezzeh (G) (D) (N) (SE) 7.5
Meat kibbeh, spinach fatayer, cheese fatayer, falafel, tahini dip.

LEAF-ISH

Greek Salad (D) (MU) (SD) 7.5
Tomatoes, feta cheese, cucumber, onion, black olives, oregano, capsicum, lemon dressing.

Caesar Salad (G) (D) (E) (MU) (SD) 7.5
Baby gem lettuce, romaine lettuce, Parmesan, garlic-herb crumbs, Caesar dressing.

Add on:
Chicken 2
Prawns (S) 3

SOUPS

Oriental Lentil Soup (G) (L) 5
Red Lentil, cumin, smoked paprika, lemon wedge, Arabic crouton.

Clear Chicken Vermicelli Soup (C) (G) 6
Chicken, carrots, celery, white onions, toasted vermicelli.

IN-BETWEEN

Our Club (G) (E) (MU) (SD) 10
Sundried tomatoes, brioche bread, chicken, grated eggs, turkey bacon, avocado, Boston lettuce, mustard mayo, French fries.

Cozy Burger (G) (E) (D) (SD) 12
Potato bun, beef patty, cheddar cheese, fresh, crispy lettuce, tomato-bacon jam, French fries.

Rooster Booster Burger (G) (E) (D) (SE) (SD) 11
Sesame potato bun, panko chicken, Asian slaw, togarashi sweet chili sauce, French fries.

FROM THE PIZZA OVEN

Margherita Pizza (G) (D) (SD) 7.5
Mozzarella, tomato, basil.

Add on:
Prawns (CR) 3
Chicken 2
Vegetables 2

Pepperoni Pizza (G) (D) (SD) 8.5
Beef pepperoni, mozzarella, tomato, basil.

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HARVEST

LUNCH AND DINNER

LUNCH: 12:30PM-3:30PM
DINNER: 6:30PM-10:30PM

PASTA AND SAUCES

Pasta:

Penne, Spaghetti (G) (D) (SD)

Sauces:

Pesto Sauce (D) (N) 7
Tomato Sauce (SD) 7
Parmesan Cream Sauce (D) 7
Arabiatta Tomato Sauce (SD) 7
Prime Beef Bolognese (SD) 10

Add on:

Prawns (CR) 3
Chicken 2
Vegetables 1

MAIN SUBSTANCE

MIX GRILL PLATTERS

Oriental Mixed Meat Grill Platter (G) (D) (E) (N) 20
Beef kebab, lamb kofta, shish taouk, lamb chops, garlic dip, harissa dip, French fries, or oriental rice.

Omani Seafood Mix Platter (F) (CR) (D) (SD) 25
Lobster tail, hammour, prawns, baby squid, lemon butter sauce, harissa dip, French fries, or oriental rice.

INDIAN DELIGHTS

Served with raita, pickle and pappadum on the side.

Choice of: Rice or paratha.

Butter Chicken (G) (D) (N) 12
Spiced Clay Oven-Roasted Chicken cooked with spiced tomato and butter sauce.

Dal Makhani (G) (D) (N) 8.5
18th hours cooked black lentil, finished with fenugreek and cream.

Biryani (G) (D) (N)
Biryani rice cooked with choice of meat and spices, finished with mint and fried onion.

Chicken 11
Lamb 12.5
Vegetable 10

ASIAN FAVORITE

Nasi Goreng (G) (E) (CR) (N) (SO) 16
Shrimps, chicken satay, fried egg, prawn crackers.

Wok Fried Yellow Noodles (G) (SE) (SO) (MO) (CR)
Yellow noodles, sesame, soya, oyster sauce, vegetables.

Prawns 14
Chicken 12
Vegetables 11

FROM THE GRILL

With side salad, grilled lemon, confit tomatoes

Omani Lobster Tail (CR) 25
Jumbo Prawns (CR) 22
Salmon 220gm (F) (D) 21
Beef Rib Eye 325gm (D) 23
Omani Baby Chicken 16
Lamb Chops 19

Choose one side dish:

Mashed potatoes (D)
Seasonal vegetables
Sautéed mushrooms
French fries
Basmati rice

Choose one sauce:

Mushroom sauce (G) (D)
Black pepper sauce (G)
Chimichurri sauce
Lemon butter sauce (D)

LITTLE BIT EXTRA

Mashed potatoes, French fries, steamed rice 3.5
Seasonal Vegetables Sautéed mushrooms. 4

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HARVEST

LUNCH AND DINNER

LUNCH: 12:30PM-3:30PM
DINNER: 6:30PM-10:30PM

DESSERTS

New York Cheesecake (G) (E) (D) 5
Strawberry compote, whipped cream

Chocolate Fudge Brownie (G) (E) (D) (N) 5
Vanilla ice cream, chocolate sauce,
crushed walnuts.

Vanilla Crème Brulee (G) (E) (D) 5
Mix berries.

Um Ali (G) (E) (D) (N) 5.5
Puff pastry, rose water, flavored milk,
cream, nuts.

Seasonal Sliced Fruit Platter 6

Seasonal Sorbet & Ice Cream (D) 4
Please ask for availability of flavors.

LITTLE ONES MENU

LEAF-ISH

Caesar Salad (G) (D) (E) (MU) 4.5
Romaine lettuce, Parmesan, smoked turkey,
Caesar dressing.

Young & Fresh Salad (MU) 4.5
Avocado, cherry tomatoes, cucumber,
strawberries, carrots, honey dressing.

SNACK TIME

Let Me Play (G) (E) (D) (SD) 5
Mini beef burgers (2 pcs), cheese, mayo,
French fries.

I Want More (G) (E) (D) (SD) 5
Chicken nuggets, French fries.

FULL TUMMY

No, I Said (F) (D) 6
Salmon, carrots, mashed potatoes.

Give Me The IPad (G) (D) 5
Penne pasta, tomato sauce, Parmesan cheese.

I Am Hungry (D) 6
Grilled chicken breast, steamed broccoli,
mashed potatoes.

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HARVEST

INNOCENT ACT

FRESHLY SQUEEZED JUICES 3.5

Please ask our service team for current availability

Still Water

Evian 330ml | Acqua Panna 330ml 2.2

Evian 750ml | Acqua Panna 750ml 3

Sparkling Water

Perrier 330ml | San Pellegrino 330ml 2.2

Perrier 750ml | San Pellegrino 750ml 3

SOFT DRINK 1.8

Pepsi | Diet Pepsi | Mountain Dew | Mirinda
7up | Diet 7up | Ginger Ale | Tonic Water | Soda Water

ENERGY DRINK 2.8

HOT COFFEE

Espresso 2.5

Macchiato | Americano | Cappuccino 3

Caffe Latte | Hot Chocolate | Mocha 3

HOT TEA 3

English breakfast | Earl Grey

Chamomile | Green Tea

ICED TEA | COFFEE 3

Iced Latte | Americano | Flavoured Iced Tea

MOCKTAILS 4.5

70's & 80's

Fresh pineapple juice, coconut cream, caramel cyrup, pinch of salt.

I LIKE YOU BERRY MUCH

Strawberry, raspberry, blueberry, citrus mix, fizz.

I W U!

Fresh mango, lime, basil, simple syrup, fizz.

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HARVEST

NOT INNOCENT ACT

COCKTAILS

Aperol Spritz	6
Long Island Iced Tea	10
Bullfrog	11

BEERS

Sol	4
Corona	5
Heineken Bottle	5
Stella Bottle	5

WHISKEY

Jack Daniels	4 80
Chivas Regal 12 YO	6 120
JW Black Label	6 120
Glennfiddich 12	7 120

VODKA

Tito's	3 45
Grey Goose	8 145

GIN

Beefeater	3.5 62
Bombay Sapphire	4 75
Hendricks	6 150

RUM

Captain Morgan Dark Rum	3.5 60
Bacardi Carta Blanca	4 60

TEQUILA

Jose Cuervo	3.5 65
Patron Reposado	10 175
Patron Anejo	10 175

WINE

Red Wine

Dark Horse Cabernet Sauvignon, California	5 21
Cest La Vie Pinot Noir, France	7 28

White Wine

Dark Horse Sauvignon Blanc, California	5 21
Cest La Vie Chardonnay, France	7 28

Rose Wine

Dark Horse Rose, California	5 21
Cest La Vie Rose, France	7 28

Sparkling Wine

Andre Brut, California	6 24
Zonin Prosecco, Italy	10.5 45
Moët & Chandon Bottle	175

W LIQUID LEGENDS

(Unlimited for 3 hours) 18

Jack Daniels
Titos Vodka
Gibson's London Dry Gin
Bacardi Blanca Rum
Los Cabos Tequila
Budweiser Beer
Sol Beer
Masia F Cabernet Sauvignon, Spain
Masia F Chardonnay, Spain
Masia F Rose, Spain
Masia J Sparkling, Spain

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HARVEST

REFLECT AND RECONNECT

Ramadan Set Menu | OMR 14

CHOICE OF ONE APPETIZER

Oriental Lentil Soup (G, L)

Red Lentil, Cumin, Smoked Paprika,
Lemon Wedge, Arabic Crouton

Clear Chicken Vermicelli Soup (C, G)

Chicken, Carrots, Celery, White Onions,
Toasted Vermicelli

Hot Mezzeh (G, D, N, SE, SD)

Meat Kibbeh, Spinach Fatayer,
Cheese Fatayer, Falafel, Tahini Dip

Caesar Salad (G, D, E, MU, SD, F)

Baby Gem Lettuce, Romaine Lettuce, Parmesan,
Garlic-Herb Crumbs, Turkey Bacon, Caesar Dressing
(Anchovies)

Mixed Green Salad (MU, SO)

Lollo Biondo Lettuce, Boston Lettuce, Cucumber,
Coriander Sprig, Green Capsicum, Avocado,
Edamame Beans, Green Olives, Spring Onions,
Pumpkin Seeds, Lemon Dressing

Cold Mezzeh (G, D, N, SE, SD, L)

Hummus, Baba Ghanoush, Muhammara, Moutabel,
Arabic Bread Choice of one Main Course

CHOICE OF ONE MAIN COURSE

Butter Chicken (G, D, N)

Spiced Tomato and Butter Sauce, Spiced Clay
Oven-Roasted Chicken

Vegan Monk Bowl (SE, SD)

Roasted Sweet Potato, Roasted Broccoli, Avocado,
Cucumber, Edamame Beans, Cherry Tomatoes, Sushi
Rice, Sweet Sesame Sauce

Our Club (G, E, MU, SO, SD)

Sundried Tomato Brioche Bread, Chicken,
Grated Eggs, Turkey Bacon, Avocado, Boston Lettuce,
Mustard Mayo, French Fries

Wok-Fried Yellow Noodles (G, SE, SO, MO)

Shrimp / Chicken / Vegetable, Yellow Noodles,
Sesame, Soya, Oyster Sauce, Vegetables

Pasta (G, D, SD)

Spaghetti / Penne / Bolognese Sauce

Margherita Pizza (G, D, SD)

Mozzarella, Tomato, Basil

CHOICE OF ONE DESSERT

New York Cheesecake (G, E, D)

Strawberry Compote, Whipped Cream

Vanilla Crème Brûlée (G, E, D)

Mixed Berries

Seasonal Sliced Fruit Platter

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HARVEST

W MUSCAT