

Caviar

Siberian classic	70
Italian beluga	175

all served in 30gm tin opened tableside
with seasoned cream, chives, egg yolk, egg white, capers, red
onions, lemon, blinis

Simply raw

Fine de claire oysters (gf) No3	5 ea.
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with lime, lemon & sauce mignonette (minimum order of 3 pieces)

Signature seafood platter (designed to share)(gf)	26
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oyster, hamachi ceviche, tuna tartare, Omani octopus, chilled
gazpacho shooter

CUSTOMER ALLERGEN INFORMATION: Please ask a member of the food service team for advice
on the allergen ingredients found in the foods we prepare. We will be happy to provide information
about ingredients in all our dishes

(n) nuts (v) vegetarian (vg) vegan (gf) gluten free (ls) locally sourced
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Starter

Chilled gazpacho (ls)	12
chilled tomato and cucumber soup with Omani lime, dates, and pomegranate, grilled Omani prawn, marinated cherry tomato, basil&cucumber sorbet, sourdough crouton	
Seafood chowder (ls)	12
lobster, prawn, mussel, clams, celery, carrot, saffron, crispy garlic focaccia	
Beetroot & goat cheese (v) (n) (gf)	11
marinated baby beetroot, goat cheese mousse, pickled melon, caramelized apple puree, baby arugula, pistachio	
Chefs garden salad (ls) (gf)	10
organic fresh greens, capsicum, cucumber, green beans, avocado, cherry tomato, pine nuts, lemon vinaigrette	
Omani harvest salad (ls) (gf) (n)	10
fresh rocket leaves, quinoa, honey caramelized fig, labneh pearls, pomegranate, pecan, truffle&honey dressing	
Creamy stracciatella & heirloom harmony (v)	11
heirloom tomatoes, sundried tomato sorbet, organic rucola, balsamic reduction, Arabic pita crisp	
Omani tuna tartar (ls) (gf)	12
saffron infused tomato essence, yuzu gel, salmon roe, wasabi&avocado cream, rice crisp	
Omani blue crab (ls)	12
lemongrass aioli, celery veil, cucumber, radish, mango gel, lumpfish roe, mint dressing	
Omani hamachi ceviche (ls)	12

hamachi ,jalapeno,coriander,radish,passion fruit gel,pickled red onion,Omani coconut

Foie gras (n) 15

Foie gras terrine and mousse, Omani fig compote, caramelized apple,hazelnut,served with brioche

Slow cooked Omani octopus (ls) 10

octopus croquette,pickled radish,caper berry,marinated red onion,parsley,creamy caper&tuna sauce

Pan seared Hokkaido scallops (gf) 15

sunchokes purée, sautéed porcini mushroom, bonito flakes

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Our home made Pasta & risotto

Sweet corn agnolotti 11

ricotta,roasted sweet corn,butter emulsion,sage

Seafood linguine(ls) 17

seafood medley of lobster,clams,prawns,mussels,aromatic tomato sauce

King crab tortelloni 18

mascarpone, crab meat, saffron emulsion

Poached lobster risotto (ls) 18

asparagus, fennel cream,confit baby fennel,lobster essence

Vegan cauliflower risotto (v) ,(vg) 12

pickled cauliflower, sundried tomato,green olives

Mushroom gnocchi 14

porcini mushroom, ricotta, truffle mushroom sauce, parmesan cream

Main course

Treasure of the Omani sea (gf) (ls) 22

grilled lobster tail, shari, hamour, kingfish, tiger prawn, sauteed garden vegetables, yuzu beurre blanc	
Omani whole lobster thermidor(ls)	29
baked Omani lobster,creamy parmesan sauce,french fries,sauteed garden vegetable	
Pan fried seabass	21
potato confit,sweet potato puree, sea asparagus,courgette,dashi beurre blanc,lumpfish roe	
Butter poached Omani turbot (ls)	16
bok choy,ricotta gnocchi,sweet potato,tomato broth	
sundried tomato,porcini mushroom,baby vegetables,creamy mashed p	22
vegetable ratatouille, creamy fennel velouté, trout roe	
Stuffed corn fed chicken breast (gf)	14
sundried tomato,porcini mushroom,baby vegetables,creamy mashed potato,mushroom jus	
Australian Wagyu rib eye mbs 6/7 280g (gf)	38
asparagus, miso celery puree, caramelised shallot, layered potato, truffle jus	
Salt baked Omani seabream (ls) cooking time 40 min	24
Line-caught Omani seabream, enveloped in a natural sea salt crust to preserve its purity and succulence. Carved at the table and complemented with choice of side and sauce. (cooking time 40 min.)	

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Fresh Local Seafood (gf) (ls)

Omani whole lobster	29
Tuna steak 220g	14
King fish fillet 220g	15
Line caught fish of the day	18
Prawns u-10	22
Accompanied by one selected side dish and sauce of your choice	

Sauces (gf)

béarnaise
yuzu beurre blanc
nam jim
hot garlic

Side dishes (gf)

sautéed garden vegetables (ls)
roasted mushrooms (ls)
mashed potato (ls)
french fries
creamy spinach (ls)
rosemary potato
sweet potato fries

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