

P E R I D O T

bayside dining

Set against the serene backdrop of Muscat Bay, PERIDOT celebrates the rich culinary heritage of Oman while embracing Flavors from across Asia, the Middle East, and the Mediterranean. At the heart of our experience is a spirit of sharing – inspired by the warmth of Omani hospitality and the traditional majlis-style gatherings where food brings people together.

This is dining designed for connection – with the land, with flavor, and with each other.

ARABIC COLD MEZZE

Hummus - 4

Chickpeas, Tahina, Olive Oil, Lemon (V, SE, GF)

Turkish Cacik -3

Thick Turkish Yogurt, Cucumber, Dried Mint, Lemon Juice, Olive Oil, Garlic (D, V, GF)

Moutabel - 4

Roasted Eggplant, Tahina, Lemon (V, D, GF, SE)

Babaganoush -3

Charred Smoky Eggplant with Mint, Peppers & Olive Oil (VG, GF)

Muhammara -4

Roasted Red Peppers, Walnuts, Mild Chilli Paste, Breadcrumbs & Olive Oil (VG, N)

Your Choice of Three Cold Mezze Platter -9

ARABIC HOT MEZZE

Cheese Rekakat -4

Akawi Cheese, Parsley, Sesame, Dakhus Sauce (V, D, SE)

Lamb Kibbeh -4

Pine Nuts, Burghul, Seven Spices, Tahini Sauce, Arabic Pickles (N, SE)

Grilled Halloumi Cheese -6

Radish, Cherry Tomato, Pomegranate, Shallots, Mint, Lemon & Zaatar Dressing (V, D, GF)

Meat Sambousek -4

Minced Lamb, Parsley, Dakhus (D)

Spinach Fatayer -3

Spinach, Lemon, Pine Nut, Tahini Sauce, Arabic Pickle (V, D, N)

Potato Hara -3

Mild Chilli Paste, Parsley, Garlic (VG, GF)

Your Choice of Three Hot Mezze Platter with Pickles and Sauces -10

(A) ALCOHOL | (V) VEGETARIAN | (N) CONTAINS NUTS | (GF) GLUTEN FREE
(SE) CONTAINS SESAME | (SF) CONTAINS SHELLFISH | (D) CONTAINS DAIRY | (E) CONTAINS EGG
(S) CONTAINS SOY | (VG) VEGAN | (R) RAW FOOD  LOCALLY SOURCED

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SOUPS

Levantine Lentil Shorba -4

Cumin & Paprika, Crunchy Pita & Olive Oil (VG)

Singaporean Style Prawn Laksa -4

Aromatic Coconut Broth, Fish Cake, Fried Tofu (N, SF, E, S)

STARTERS

Arabesque Fattoush Salad - 5

Pomegranate Molasses, Cucumber, Lettuce, Tomato, Crunchy Flat Bread (VG)

Green Goddess Bowl - 6

Avocado, Baby Spinach, Asparagus, Barley, Spiced Coriander and Pistachio Dressing (VG, N)

Thai Beef Salad -8

Grilled Angus Sirloin, Cucumber, Mint, Cherry Tomatoes, Nam Jim Dressing (N, SE, S)

Super Kale Slaw -8

Ancient Grains, Tomatoes, Cucumber, Pumpkin Seeds, Sunflower Seeds, Avocado, Yuzu Dressing (SE, VG, GF)

Sesame Crusted Tuna Tataki -8

Rocket Leaves, Cherry Tomato, Ginger Shallot Salsa (SE, S, GF)

Heirloom Tomatoes -8.5

Mozzarella, Basil, Balsamic and Omani Olive oil (D, V, GF)

Fresh Vietnamese Spring Rolls -5.5

Hand-Rolled Rice Paper Wraps Filled with Crunchy Vegetables, Mango, Vibrant Herbs. Served with Hoisin-Peanut Dipping Sauce (VG, N, S)

Add Prawns – 1.5 (SF) | Add Chicken 1.5

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ARABIAN STYLE FLATBREADS TO SHARE

Arabian Margarita -6

Dakhus Sauce, Mozzarella Cheese, Parmesan and Basil (D, V)

Neptune -9

Prawn, Citrus, Beef Chorizo and Labneh with Preserved Lemon and Mint (D, SF)

Four Cheese -8

Omani Chili Honey, Mozzarella, Parmesan, Akawi, Labneh, Toasted Sesame and Zatar (D, V, SE)

Zweena -7

Yemen Zhoug Pesto, Goat Cheese, Roasted Pickled Onions, Raw Zucchini, Olives (D, V)

REGIONAL FAVOURITES

Omani Paplo -8

Local Tuna Gently Cooked with Lemon, Fresh Coriander and Green Chili In a Traditional Omani-Style Light Curry Broth with White Rice (GF)

Omani Chicken Shuwa -9

Tender Chicken Marinated with Tamarind, Dried Lime, Clove, Cumin, Slow Roasted in Banana Leaf Served with French Fries (D)

Omani Lamb Shank Kabuli -10

Slow-Braised Lamb Shank Infused with Omani Spices, Served Over Kabuli Rice and Roasted Almonds (D, N, GF)

Arabian Grilled Meat Platter to Share -24

A Hearty Selection of Beef Tikka, Lamb Kofta, Chicken Shish Tawook, and Lamb Chops. Served with French fries, Pickles, Dhakus Sauce (D)

Grilled Gulf Seafood Platter to Share -28

Lobster, Humour, Octopus, Gulf Snapper, and Prawns – Grilled to Perfection and Served with Spicy Tomato Sauce, Pickles, and Saffron Rice (SF)

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EUROPEAN FAVOURITES

Saffron Risotto -12

Green Zucchini, Roasted Cherry Tomatoes, Lemon and Mediterranean Herbs (V, D)

South Italian Style Casarecce Pasta -8

Chunky Almond Pesto, Potato and Green Beans (V, N, D)

Seared Omani Reef Snapper -14

Baby Calamari, Mussels, Tomato, Basil and Saffron Infused Broth (SF, D, GF)

Chicken Piccata -14

Lemon and Thyme Crumbed Chicken Breast, Tomato Sugo, Basil, Stracciatella and Rocket Salad (D, E)

Wagyu Beef Fillet -24

Truffle Spiced Onion Rings, Roasted Mushroom, Bearnaise (D, E)

SIDES -3

Sauteed Spinach (VG, GF)

Seasonal Vegetables with Olive Oil (VG, GF)

Mashed Potato (D, V, GF)

French Fries (VG, GF)

Vibrant Green Salad (VG, GF)

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A TASTE OF ASIA

Thai Green Curry -12

Velvety Green Curry with Tender Tofu, Eggplant, Seasonal Vegetables,
Infused with Fragrant Lemongrass and Coconut Cream Served with Jasmine
Rice (VG, GF)

Add chicken 2.5 | Add Prawns (SF) 2.5

Indonesian Nasi Goreng -10

Fragrant Jasmine Fried Rice with Chicken, Vegetables and Sambal, Topped
with Fried Egg and Served with Prawn Crackers (S, E, N, SF)

Pad Thai -11

Stir-Fried Flat Rice Noodles with Tangy Tamarind Sauce with Crushed
Peanuts, Lime, and a Kick of Chili Flakes (N, SE, SF, E, S)

Add chicken 2.5 | Add Seafood (SF) 2.5

Black Pepper Beef -18

Wok Fried Black Angus Beef, Onion, Leeks in a Bold Black Pepper Sauce,
Pistachio, Jasmine Rice (E, N, D, S)

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DESSERT

Tropical Pavlova -4

Coconut Ganache, Pineapple Carpaccio (V, GF, D)

Kunafa Cream Brulee -4

Crispy kunafa Sable, Rich Pistachio Sauce (N, D, E)

Warm Basabousa -4

Saffron Custard, Camel Milk Ice Cream (N, D, E)

Chocolate Sacher Torte -4

Butterscotch Sauce (D, E)

Seasonal Sliced Fruit Platter -5

Fresh Lime & Berries (GF, VG)

SELECTION OF GELATO & SORBET

1 Scoop - 2

2 Scoops - 3

3 Scoops - 4

Gelato

Espresso (D, E) | Caramel & Nuts (N, D, E) | Roasted Pistachio (N, D, E) |

Intense Chocolate (D, E) | Vanilla (D, E) | Camel Milk with Rose Water & Pistachio (N, D, E)

Sorbet

Lemon | Passion Fruit | Mango | Raspberry | Strawberry | Coconut | Sugar Free Yoghurt (D)

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COCKTAILS

SIGNATURE MOCKTAILS

Amber	4
Passion Fruit, Orange Juice, Cold Brew Hibiscus Tea, Sour Mix, Soda	
Bitter Logic	4
Grapefruit Juice, Lime Juice, Basil, Soda	
Passionary	4
Mango Juice, Passion Fruit, Mint, Lime Juice	
Refresco	4
Cucumber Chunks, Mint, Grapefruit Juice, Sour Mix	

SIGNATURE COCKTAILS

Downtown	5.5
Spiced Infused Tequila, Sour Mix	
Green Wish	5.5
Gin, Elderflower, Basil, Cucumber, Green Apple	
Tiramisu Martini	5.5
Amaretto, Cacao White Liquor, Espresso	
Twilight	5.5
Kafir lime Infused Vodka, Grapefruit, Sour Mix, Soda	

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CLASSIC COCKTAILS

Pina Colada Rum, Pineapple Juice, Coconut Cream	5
Margarita Tequila, Orange Liqueur, Lime Juice	5
Cosmopolitan Vodka, Orange Liqueur, Cranberry Juice, Lemon Juice	5
Classic Martini Gin, Dry Vermouth	5
Bloody Mary Vodka, Tomato Juice, Worcestershire, Tabasco	5
Classic Mojito Rum, Mint Leaves, Lime, Soda	5
Negroni Gin, Vermouth, Campari	5.5
Whisky Sour Bourbon Whisky, Angostura, Egg white, Lemon Juice	6
Bellini Prosecco, Homemade Peach Puree	7
Aperol Spritz Aperol, Prosecco, Soda	7
Campari Spritz Campari, Prosecco, Soda	7

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WINE

CHAMPAGNE

	Glass	Bottle
Charles Lafitte Brut Champagne, France	22.5	112
Taittinger Brut Réserve Champagne Nv, France		119
Moet & Chandon Brut Imperial, Champagne, France		127
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France		145
Veuve Clicquot Ponsardin Vintage Brut Rose, Champagne, France		155

SPARKLING WINE

	Glass	Bottle
Zonin Cuvee 1821 Prosecco Spumante Brut Veneto, Italy	10	48
Scavi & Ray Prosecco Spumante, Italy		47

ROSE WINE

	Glass	Bottle
Bobal Rio Anejo - Rose, Spain	5.4	25
Wilderness Bay Rosé, South Africa	5.9	28.5
Emotivo Pinot Grigio Blush, Italy	7	35
Henri Fabre Cuvee Rose, France		43

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WHITE WINE

	Glass	Bottle
Fetzer Gewurztraminer California, USA	5.4	26
Fuzion Chenin Blanc - Chardonnay, Mendoza, Argentina	5.5	26
Arcadian Pinot Grigio, Australia	5.8	28
Concha Y Toro Frontera Chardonnay, Chile	5.8	28
Wilderness Bay Chenin Blanc, Western Cape, South Africa	6	28.5
El Emperador Sauvignon Blanc, Chile	6.2	30
Campagnola Chardonnay, Italy	6.5	30
San Caio Orvieto Classico, Italy	6.5	31
False Bay Sauvignon Blanc, South Africa		35
Gabbiano Pinot Grigio Tuscany, Italy	8	37
Nederburg Sauvignon Blanc, South Africa	7.8	38
Tenute Arnaces Organic Pinot Grigio, Italy		40
Laugel Riesling, France		42
Domaine De La Baume Les Maries Sauvignon Blanc, France		42
Laugel Gewurztraminer, France		46
Baron Philippe De Rothschild Mouton Cadet Blanc, Bordeaux, France		55
Moillard Macon Villages Blanc, France		58
Schloss Vollrads Riesling Kabinett, Rheingau, Germany		72
J.I Quinson, La Larme D'or Chablis, France		78
J. Moreau & Fils Petit Chablis, Burgundy, France		82

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RED WINE

	Glass	Bottle
Gran Emotivo Rosso Veneto Igt, Italy	4.9	22
Concha Y Toro Frontera Cabernet Sauvignon, Chile	5.8	28
Arcadian Merlot, Australia	5.8	28
Arcadian Shiraz, Australia	5.8	28
Rio Añejo Tempranillo, Spain	6	28
Montepulciano D'abruzzo - Villa Rocca, Italy	6	30
Hans Baer Pinot Noir, Pfalz, Germany	6.4	32
Chemin Des Papes "Cotes Du Rhone" Rouge, France	7.5	33
Marques De Riscal Viña Collada, Western Rioja Doca, Spain		38
Zonin Valpolicella Classico Doc, Italy		39
Nederburg Pinotage, South Africa	8.2	40
Alba De Luces Crianza, Rioja, Spain		41
Chateau De Marsan Rouge, Bordeaux Superieur, France		42
Castello Di Albola, Chianti, Italy		55
Baron Philippe De Rothschild Mouton Cadet, Bordeaux, France		55
Marchesi Di Barolo 'Dolcetto D'alba', Piedmont, Italy		75
Jean Pierre Moueix, Pomerol Bordeaux, France		98
Chateauneuf Du Pape "Chemin Des Papes", France		102
Chateau Batailly Pauillac Gcc, France		199

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DESSERT WINE

Familia Torres Floralis Moscatel Oro Penedès, Spain

Glass

Bottles

8

55

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SPIRITS & APERITIFS

APERITIFS

	60ml
Aperol	3.5
Martini Rosso	4
Martini Extra Dry Vermouth	4
Pernod	4.5
Martini Bianco	4.5
Ricard	4.6
Campari	5

VODKA

	30ml	60ml
Skyy	3	6
Tito's Handmade	3	6
Absolut Blue	3.2	6.4
Grey Goose	5.8	11.6
Belvedere	7	14
Ciroc	7	14

RUM

	30ml	60ml
Bacardi Carta Blanca	3	6
Cachaça 51	3	6
Captain Morgan Black Label	3	6
Captain Morgan Spiced Gold	3	6

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BRANDY

	30ml	60ml
Beehive V.S.O.P	3	6

COGNAC

	30ml	60ml
Armagnac De La Maziere	3.8	7.6
Hennessy V.S.	5.5	11
Remy Martin V.S.O.P	8.5	17

GIN

	30ml	60ml
Beefeater	3	6
Bombay Sapphire	3.2	6.4
Tanqueray	3.8	7.6
Hendrick's	5.2	10.4
Tanqueray 10	5.8	11.6

TEQUILA

	30ml	60ml
Jose Cuervo Silver	3	6
Jose Cuervo Gold	3.2	6.4
Patrón Silver	8	16

WHISKY

	30ml	60ml
Johnnie Walker Red Label	3	6
Jim Beam	3.2	6.4
Jack Daniel's	3.5	7
Jameson	4	8
Johnnie Walker Black Label 12 Years	5.2	10.4
Chivas Regal 12 Years	5.8	11.6

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SINGLE MALT

	30ml	60ml
Glenfiddich 12 Years	5.5	11
The Glenlivet 12 Years	6.8	13.6
Glenfiddich 18 Years	17	34

LIQUEUR

	30ml	60ml
Limoncello	3	6
Kahlua	3	6
Jägermeister	3.8	7.6
Baileys	4.5	9

BEER

BOTTLED BEERS

	330ml
Budweiser / 5.0%	4.2
Heineken / 4.8%	5.3
Birra Moretti / 4.6%	5.4
Corona / 4.6%	5.8
Peroni / 5%	6.6
Stella Artois / 5%	7

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JUICES & COFFEE

FRESH JUICES

Orange, Watermelon, Pineapple, Lemon Mint 3

COFFEE SELECTION

Espresso, Machiato 2.5

Americano, Double Espresso, Cappuccino, Café Latte,
Hot Chocolate, Turkish Coffee, Iced Coffee 3

TEA & HERBAL INFUSIONS

English Breakfast, Earl Grey, Green, Chamomile, Jasmine 2.5

Flavored Iced Tea 3

STILL

Acqua Panna Small 2.5

Acqua Panna Large 3.5

SPARKLING

San Pellegrino Small 2.5

San Pellegrino Large 3.5

 Sustainably Sourced  Locally Sourced

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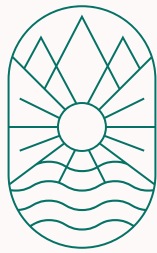
SOFT DRINKS

SOFT DRINKS

Coca Cola	2.5
Coca Cola Light	2.5
Coca Cola Zero	2.5
Sprite	2.5
Sprite Zero	2.5
Ginger Ale	2.5
Soda	2.5
Tonic Water	2.5

ENERGY DRINKS

Red Bull	3.5
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@JumeirahMuscatBay